



## STARTERS

**KOREAN RIBS** | 12 Kalbi Cross Cut Beef Ribs  
Korean BBQ Sauce | Toasted Sesame | Green Onion

**JUMBO COCKTAIL SHRIMP** | 16.5 Gulf White Shrimp  
Bloody Mary Cocktail Sauce

**CHICKEN LETTUCE WRAPS** | 14 Scallion | Hoisin  
Iceberg Lettuce

**CRAFT MEATS and CHEESES** | 19 Prosciutto Ham  
Sopressata | Calabrese Salami | Gouda  
Burrata Mozzarella | Grana Parmesan  
House Baguette Baked Daily. (Serves 2 - 3)

**AHI TUNA POKE TOWER** | 17 Avocado | Sesame  
Crisp Onion | Wakame Seaweed Salad | Pickled Ginger

**WEST COAST CLAM CHOWDER** | 9  
**SOUP OF THE DAY** | 8

## SALADS

**STRAWBERRY FIELDS** | 14.5 Spinach | Greens | Endive  
Kale | Local Berries | Blue Cheese | Walnuts  
White Balsamic Vinaigrette

**KALE CAESAR** | 14 Herb Croutons | Shaved Parmesan

**CLASSIC COBB** | 14.5 Avocado | Bacon | Tomato  
Chopped Egg | Blue Cheese | Choice of Dressing

**GRILLED CHICKEN BREAST OR DICED TURKEY BREAST** | 7

**SALMON FILLET** | 9      **MARINATED GRILLED TOFU** | 5

**CRAB LOUIE** | 26 Jumbo Lump Crab Meat | Tomato  
Olives | Iceberg | Eggs | Asparagus  
Choice of Dressing

**GRILLED ALBACORE TUNA SALAD** | 22 Grilled & Flaked  
Fresh Albacore Salad Served Over Iceberg | Tomato  
Eggs | Olives | Asparagus | Choice of Dressing

## PLATES

**BROILED SALMON** | 23 Sugar Snap Peas | Red Pepper  
Wheat Berry Rice Pilaf | Chimichurri Sauce

**GRILLED FLAT IRON STEAK** | 26 Grilled Asparagus  
Rosemary Garlic Potatoes | Port Wine Glazed Carrots

**CILANTRO PESTO CHICKEN** | 21  
Mandarin Orange Beurre Blanc | Steamed Brown Rice  
Baby Bok Choy

## BREAKFAST

**TURF TERRACE BREAKFAST** | 12.5 Eggs your way  
Hash Browns | Toast | Bacon, Sausage or Ham

**FARM FRESH OMELETS** | 14.5 Ham and Cheddar or  
Spinach, Mushroom and Swiss | Hash Browns | Toast  
Egg Whites add \$2

## SANDWICHES

**Side Kale Caesar Instead of Fries** | 2

**HALF POUND SHRIMP ROLL** | 16 Grilled Shrimp  
Lemon Chive Mayo | Crisp Celery | Brioche Roll

**CORNED BEEF REUBEN** | 15 House Kraut | Local Swiss  
1000 Island Mustard | Griddled Deli Rye

**APPLEWOOD SMOKED BACON and TURKEY** | 15 Citrus Aioli  
Lettuce, Tomato, Red Onion | Parmesan  
Pretzel Roll

**TUNA SALAD SANDWICH** | 15 Multigrain Ciabatta  
Grilled Albacore Salad | Tomato | Alfalfa Sprouts  
Green Leaf

**ANGUS CHUCK CHEESEBURGER** | 15 8 ounces  
Swiss or Cheddar | Lettuce, Tomato, Red Onion  
Brioche Roll Baked Daily

**CHIPOTLE CHICKEN & PEPPERJACK** | 15 Avocado Mayo  
Beefsteak Tomato | Green Leaf | Ciabatta Roll

**ADENA RANCH BURGER** | 16 8 ounces  
Swiss or Cheddar | Lettuce, Tomato, Red Onion  
Custom Sirloin Beef Patty | Grass Fed  
All Natural | Hormone and Antibiotic Free

**ARTISAN VEGAN BURGER** | 15  
Gluten Free Vegan Blend of Grains, Vegetables & Herbs  
Swiss or Cheddar (Omit for Vegan)  
Lettuce | Tomato | Red Onion | Brioche Roll  
(Substitute Lettuce Wrap for Gluten Free)

## DESSERTS - 8

All scratch desserts from Our Pastry Kitchen

**CHOCOLATE RASPBERRY BOMBE** Chocolate Cake  
Raspberry Mousse | Chambord Coulis

**GRAND MARNIER CHEESECAKE** Lemon Graham Cracker Crust  
Raspberry Apricot Preserves

**CARAMEL CUSTARD FRUIT TART** Mandarin Oranges  
Strawberries | Kiwi | Blueberries  
Shortbread Vanilla Bean Crust

**FOSSELMAN'S ICE CREAM & SORBETS** Vanilla | Chocolate  
Strawberry Ice Creams  
Mango | Cabernet Blackberry Sorbets

## BEVERAGES

**COFFEE** | 6 Regular or Decaf

**CARAFE OF ICED TEA** | 6

**HOT CHOCOLATE** | 5

**SOFT DRINKS AND LEMONADE** | 5

**MILK** | 5 Regular or Lowfat

**DOUBLE ESPRESSO, CAPPUCINO, LATTE, CAFÉ MOCHA** | 6

## WINE

### SPARKLING

	G	B
Korbel, California, 187ml		10
Möet and Chandon, Imperial, 187ml		18
Domaine Ste. Michelle, Columbia Valley	9	36
Schramsberg, Blanc De Noir, North Coast	16	75
Möet and Chandon, Imperial Brut		75
Veuve Clicquot, "Yellow Label"	22	89
Möet and Chandon, Imperial Rosé		90
Dom Ruinart, Blanc De Blanc		120
Perrier-Joüet, Fleur de Champagne 04		190
Veuve Clicquot, La Grande Dame 04		210
Möet and Chandon, Dom Perignon 04		225
Louis Roderer, Cristal 05		310

### WHITE and ROSÉ

Benvolio, Pinot Grigio, Friuli Italy 13		28
Santa Margherita, Pinot Grigio, Venezia 14	13	50
Joel Gott, Pinot Gris, Willamette Valley 13		30
Matanzas Creek, Sauvignon Blanc, Sonoma 15	11	44
Drylands, Sauvignon Blanc, New Zealand 13		33
Michel Redde, Sauvignon Blanc, New Zealand 13		65
Whispering Angel, Rosé, Provence 15		51
Franciscan Equilibrium, White Blend, Napa 13		48
Kendall-Jackson, Vintner's Reserve, Chardonnay, Sonoma 13	9	36
Sonoma-Cutrer, Chardonnay, Sonoma 13	13	50
Far Niente, Chardonnay, Napa 13		95
Cakebread, Chardonnay, Anderson Valley 13	21	85
Louis Jadot, Chardonnay, Pouilly Fuisse 13		48
Colome, Torrontés, Valle Calchaqui 13		39
La Craie, Chenin Blanc, Vouvray, Loire Valley 11		44

### RED

Wild Horse, Pinot Noir, Central Coast 13	13	52
Argyle, Pinot Noir, Willamette Valley 13		51
Tinto Negro, Malbec, Mendoza 13		32
Hartford Court, Zinfandel, Sonoma 14		54
Zaca Mesa, Syrah, Santa Ynez 10		44
Kendall-Jackson, Vintner's Reserve, Cabernet Sauvignon, Sonoma 12	11	44
Cakebread, Cabernet Sauvignon, Napa 12	24	112
Caymus, Cabernet Sauvignon, Napa 12		142
Far Niente, Cabernet Sauvignon, Napa 12		180
Rodney Strong, "Symmetry" Meritage, Alexander Valley 11		85
Opus One, Meritage, Napa 09		280
Rutherford, Estate Merlot, Napa 12	9	35

## BEER

### "\$38 PICK 6"

	Bottles		
Mix and match any 6 bottles of beer and save 20%	Amstel Light	8	Stone IPA
	Heineken	8	Saint Archer Blonde Ale
	Corona	8	Beck's Non-Alcoholic
	Dos Equis Ambar	8	Budweiser
	Sam Adams Boston Lager	8	Bud Light
Cider	Firestone DBA	8	Coors Light
add \$1 per Bottle	Newcastle	8	Miller Lite
	Guinness	8	Michelob Ultra
	<b>Hard Cider</b>		
	Sonoma Cider "The Pitchfork"	9	

