



Starters

Ahi Tuna Tower

Seaweed Salad, Cucumber, Avocado, Wasabi Vinaigrette
\$10.95

Porcini & Parma Risotto

Arborio Rice, Parma Ham, Mushrooms, Basil, Olive Oil, Shaved Reggiano
\$10.50

Seared Sea Scallops

Prosciutto Wrapped Jumbo Sea Scallops, Butternut - Vanilla Creme, Asparagus Pesto
\$11.95

Shrimp Tempura

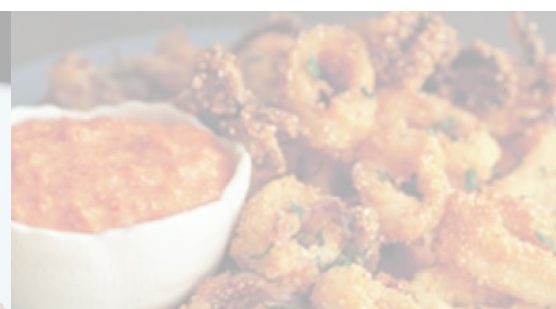
Cucumber Salad, Red Chili, Mayo
\$12.95

Shrimp Cocktail

Jumbo Shrimp, Horseradish Cocktail Sauce
\$13.95

Fried Calamari

Artichoke, Cherry Peppers, Marinara Sauce, Lemon
\$11.95



Soups and Salads



<i>Soup du Jour</i>	Cup \$3.50	Bowl \$5.00
<i>Onion Soup au Gratin</i>	Cup \$3.50	Crock \$7.00
<i>Pasta Fagioli</i>	Cup \$3.50	Bowl \$5.00

Tenderloin Steak Salad

Baby Arugula, Artichokes, Roma Tomato, Red Onion,
Balsamic Vinaigrette, Angel Hair Onion Rings
\$16.50

Caesar Salad

Tender Romaine Hearts, House Made Dressing,
Garlic Croutons, Black Pepper, Shaved Parmesan
\$8.25

Clubhouse Salad

Field Greens, Carrots, Cucumber, Tomato, Bean Sprouts,
Red Onion, White Beans, Parmesan Croutons,
Sun Dried Tomato Basil Vinaigrette
\$7.50

Salad Enhancements

<i>Filet Mignon</i>	\$9.00
<i>Salmon</i>	\$7.00
<i>Ahi Tuna</i>	\$6.00
<i>Grilled Chicken</i>	\$4.00
<i>Grilled Shrimp</i>	\$3.50 PER
<i>Sea Scallops</i>	\$3.50 PER



WCC

Entrees

Shrimp Diablo

Sauteed Shrimp, Shallots, Lemon Garlic, Cherry Peppers, Red Peppers, Capellini,
Basil, Garlic & Butter

\$25.95

Salmon Seguse

Panko Saffron Parmesan Crust, Grilled Artichokes, Charred Tomatoes,
Lemon, Olive Oil, Wine-Sage Butter

\$24.95

Short Ribs

Boneless Braised Beef Short Ribs, Roasted Mushroom, Shallot, Veal Jus,
Scallion Mashed Potatoes, Spinach Saute

\$23.95

Grilled Brandt Rib Eye

Aged Rib Eye Steak, Honey Roast Yukon Gold Potatoes, Asparagus
Baby Arugula, Charred Tomatoes, Gorgonzola

\$25.95

Roast Chicken & Risotto

Breast of Chicken, Roast Mushroom, Scallion Risotto, Truffle Oil, Spinach, Sun-Dried Tomatoes

\$19.95

Cavatelli Bolognese

Cavatelli Pasta, Sweet Sausage, Ground Beef, Ground Veal, Porcini Mushrooms,
Roasted Carrots, Fresh Egg, Shallots

Half \$12.50 Full \$19.95

Portobello Spinach Ravioli

Grilled Vegetables, Butternut - Vanilla Creme, Shaved Reggiano,
Extra Virgin Olive Oil

\$18.95

Grilled New Zealand Rack of Lamb

Port Wine Au Jus, Scallion Whipped Potato, Fresh Haricot Verts, Fried Parsnip

\$25.95