

APPETIZERS

SEAFOOD COCKTAIL \$12

CRAB, SHRIMP AND TIGER PRAWNS SERVED WITH COCKTAIL SAUCE AND LEMON

STEAMER CLAMS \$10

STEAMED IN A RICH GARLIC WHITE WINE HERB BUTTER SAUCE. SERVED WITH OUR PARMESAN CROSTINI

PRIME RIB QUESADILLA \$11

A GRILLED FLOUR TORTILLA WITH CHEDDAR CHEESE, OLIVES, TOMATO AND GREEN ONIONS. SERVED WITH GUACAMOLE, SALSA AND SOUR CREAM

CHICKEN QUESADILLA \$10 **CHEESE QUESADILLA \$9**

CALAMARI RINGS \$9

LIGHTLY BREADED AND SERVED WITH HOMEMADE MARINARA SAUCE AND GARLIC AIOLI

BRUSCHETTA MARGHERITA \$8

HOUSE BRUSCHETTA TOPPED WITH VIRGIN OLIVE OIL, FRESH BASIL, MOZZARELLA AND ROMA TOMATOES

SAUTEED BOURBON AND GARLIC MUSHROOMS \$7

SERVED WITH OUR PARMESAN CROSTINI

PANKO BREADED MOZZARELLA WEDGES \$8

SERVED WITH OUR HOMEMADE MARINARA SAUCE

ANTIPASTO PLATE \$9

SALAMI, PEPPERONI, PROSCIUTTO HAM, OLIVES, ARTICHOKE HEARTS, AND MOZZARELLA. SERVED WITH OUR PARMESAN CROSTINI

BUFFALO WINGS \$8

SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING

SALADS

SERVED WITH FRESH BAKED BREAD WITH SWEET CREAM BUTTER

CLARKSTON COBB \$14 HALF \$9.00

HOUSE GREENS TOPPED WITH GRILLED HERB CHICKEN BREAST, AVOCADO, HARD BOILED EGG, GORGONZOLA CHEESE, ROMA TOMATOES AND BACON

SPINACH SALAD \$9

FRESH SPINACH TOPPED WITH ROASTED PUMPKIN SEEDS, DICED APPLES, HARD BOILED EGG AND MANDARIAN ORANGES SERVED WITH YOUR CHOICE OF DRESSING

CLASSIC CAESAR SALAD \$8

ROMAINE LETTUCE, PARMESAN CHEESE, AND CROUTONS TOSSED WITH CAESAR DRESSING

ADD SHRIMP \$2

ADD HERB MARINATED GRILLED CHICKEN BREAST \$2

ADD BLACKENED SALMON \$3

ADD 5oz SIRLOIN \$3

CHICKEN AVOCADO SALAD \$12 HALF \$8.50

OUR HOUSE GREENS TOPPED WITH YOUR CHOICE OF OUR HOMEMADE CHICKEN SALAD OR GRILLED HERB CHICKEN BREAST WITH SLICED AVOCADO, ROMA TOMATOES AND HARD BOILED EGG

CLUB SIGNATURE SALAD \$8

OUR HOUSE GREENS, RED ONIONS, CRAISINS, ROASTED PUMPKIN SEEDS, CROUTONS AND GORGONZOLA CHEESE LACED WITH A BALSAMIC VINAIGRETTE

ADD HERB MARINATED GRILLED CHICKEN BREAST \$2

COUNTRY CLUB CHOPPED SALAD \$12

OUR HOUSE GREENS WITH DICED HERB MARINATED GRILLED CHICKEN BREAST, SALAMI, PROSCIUTTO HAM, BLACK OLIVES, MYZITHRA CHEESE AND TOMATOES SERVED WITH YOUR CHOICE OF DRESSING

SEAFOOD PASTA SALAD \$15

CHEESE FILLED TORTELLINI TOSSED WITH CRAB, SHRIMP AND TIGER PRAWNS IN A CREAMY ITALIAN DRESSING. SERVED WITH SLICED ROMA TOMATOES AND AVOCADO

PASTA

PASTA DISHES ARE SERVED WITH FRESH BAKED GARLIC BREAD AND YOUR CHOICE OF SOUP OR SALAD FOR STARTERS

SPAGHETTI \$12

YOUR CHOICE OF OUR OWN MARINARA SAUCE OR BROWN BUTTER & MYZITHRA CHEESE OR CLASSIC ALFREDO SAUCE
ADD HOMEMADE MEATBALLS \$3

TIDEWATER TORTELLINI \$15

TRICOLOR TORTELLINI TOSSED WITH SUN DRIED TOMATOES AND BLACK OLIVES IN A RICH GARLIC CREAM SAUCE

LASAGNA \$16

A TRUE ITALIAN RECIPE MADE FAMOUS AT LUIGI'S AND THE BAIT SHOP GRILL

RADIATORE FLORENTINE \$17

RADIATORE PASTA BAKED TO PERFECTION WITH PROSCIUTTO HAM AND FRESH SPINACH IN A DOUBLE CREAM SAUCE

SEAFOOD FETTUCCINI \$22

PRAWNS, HALIBUT, COD, SHRIMP, SCALLOPS AND CLAMS WITH FETTUCCINI NOODLES IN A RICH GARLIC CREAM SAUCE

ENTREES

ENTREES INCLUDE SOUP OR SALAD, FRESH BAKED BREAD WITH SWEET CREAM BUTTER AND YOUR CHOICE OF BAKED POTATO, MASHED YUKON GOLD POTATOES, BASMATI RICE PILAF OR SPAGHETTI WITH OUR MARINARA SAUCE AND THE VEGETABLE OF THE DAY

HOUSE SPECIALTIES

BRAISED SHORT RIBS (WHEN AVAILABLE) \$18

TRULY “OLD WORLD STYLE” SHORT RIBS BRAISED FOR TWO DAYS IN A FLAVORFUL BROTH UNTIL THEY ARE “FALL OFF” THE BONE TENDER

MARTINI SALMON \$22

FRESH KING SALMON, PAN-SEARED AND FINISHED WITH A SAUCE OF GIN, VERMOUTH AND WHOLE BUTTER

TENDERLOIN MATTINO \$22

OUR 7OZ BEEF TENDERLOIN IS BUTTERFLIED AND SAUTEED WITH A REDUCTION OF AGED PORT WINE, GORGONZOLA CHEESE AND GREEN PEPPERCORNS

BRANDY-APPLE PORTERHOUSE OF PORK \$22

A 10OZ CENTER-CUT PORTERHOUSE OF PORK BROILED AND FINISHED WITH A BRANDY-APPLE SWEET BUTTER SAUCE

BEEF

BITE SIZE STEAK

DONE THE RIGHT WAY – LIGHTLY MARINATED THEN FRIED,
SERVED WITH AU JUS

5 OUNCES \$ 12

9 OUNCES \$18

FILET MIGNON \$22

BACON WRAPPED 7 OUNCE BEEF TENDERLOIN SEASONED WITH
OUR DRY RUB AND BROILED

TOP SIRLOIN STEAK

SEASONED WITH OUR DRY RUB AND BROILED

5 OUNCES \$ 12

9 OUNCES \$18

RIB EYE STEAK \$24

12 OUNCE CENTER-CUT PRIME RIB EYE STEAK,
HOUSE SEASONED AND BROILED

LIVER AND ONIONS \$10

GRILLED BEEF LIVER WITH
SAUTEED ONIONS AND BACON

HOME BREADED CHICKEN FRIED STEAK \$14

SERVED WITH COUNTRY GRAVY

BOURBON MUSHROOM CHOPPED SIRLOIN \$13

HANDMADE AND TOPPED WITH BOURBON MUSHROOM SAUCE

SEAFOOD

CASHEW – ENCRUSTED HALIBUT \$21

BAKED AND SERVED WITH A FRESH MANGO-BASIL SAUCE

SEA SCALLOPS \$20

SEA SCALLOPS POACHED IN A FLAVORFUL CHAMPAGNE CREAM SAUCE WITH FRESH PINEAPPLE AND KIWI

SEAFOOD FRA DIAVOLO \$23

PRAWNS, HALIBUT, COD, SHRIMP, SCALLOPS AND CLAMS SIMMERED IN A FIERY RED SAUCE AND SERVED OVER SPAGHETTI

FRESH KING SALMON

~YOUR CHOICE~

BLACKENED \$22

BAKED “EN CRUTE” WRAPPED IN A PUFF PASTRY AND BAKED \$22
POACHED GENTLY AND SERVED WITH A SIDE OF DRAWN BUTTER \$20

POULTRY

CONFLUENCE CHICKEN \$15

HERB MARINATED CHICKEN BREAST BROILED AND TOPPED WITH FRESH SPINACH AND MYZITHRA CHEESE

CHICKEN DIJON \$15

SAUTEED CHICKEN BREAST WITH SUN DRIED TOMATOES AND SHALLOTS IN A LIGHT DIJON SAUCE

BANNER RANCH CHICKEN \$17

CHICKEN BREAST STUFFED WITH TOASTED PUMPKIN SEEDS, APPLES AND GOLDEN RAISINS THEN BAKED
AND FINISHED WITH A FLAVORFUL BRANDY CREAM REDUCTION

CHICKEN CACCIATORE \$17

SAUTEED CHICKEN BREAST WITH FIRE ROASTED PEPPERS, SHALLOTS, PROSCIUTTO HAM AND MUSHROOMS
IN A HEARTY RED SAUCE