

**SOUPS, SALADS & APPETIZERS**

**SOUP OF THE DAY**

daily creation  
470 | 620

**LOW COUNTRY CREAMY CRAB SOUP**

crowd-pleaser since the '80s  
720 | 1,230

**SHRIMP COCKTAIL**

five pieces, horseradish sauce  
1,530

**CRAB CAKES**

snow crab, rémoulade, corn, avocado  
1,600

**FRIED CALAMARI**

sea salt, cajun rémoulade  
1,230

**CALIFORNIA COBB**

avocado, iceberg lettuce, egg, blue cheese, tomato, bacon, grilled chicken  
980 | 1,430

**CHINESE CHICKEN SALAD**

cilantro, radicchio, fried chow mein, cashew nuts, hoisin-sesame dressing  
980 | 1,430

**CAESAR SALAD**

chopped romaine, croutons, grana padano cheese  
920 | 1,330  
add grilled chicken +470  
add three grilled shrimp +670

**TACO SALAD**

chili, sour cream, red cheddar, guacamole, charred salsa, cilantro  
1,000 | 1,500

**BURGERS & SANDWICHES**

served with a choice of potato salad, coleslaw, onion rings, french fries or cajun fries



**CLASSIC TAC BURGER**

chuck, clod, brisket blend, red onion, tomato, lettuce, blue poppy seed bun  
1,330

toppings +180 each  
bacon, beef chili, mushrooms, avocado, jalapeños, cheddar cheese, colby jack, gruyère cheese, gorgonzola picante

**CLUB SANDWICH**

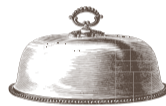
smoked chicken, bacon, mayo, avocado, tomato, lettuce on white or wheat  
1,490

**REUBEN SANDWICH**

rye bread, corned beef, sauerkraut, russian dressing, gruyère cheese  
1,580

**SPICY BARBECUED CHICKEN WRAP**

coleslaw, pickles, colby-jack cheese, sweet onions, smoked bacon  
1,550  
\*substitute plant-based "chicken" +400



**DAILY DINNER SPECIALS**

**Monday**

**CIOPPINO**

homemade shellfish, market catch stew, signature Club sourdough  
3,800

**Tuesday**

**JAMAICAN JERK HALF CHICKEN**

beans, rice, mango salsa  
3,200

**Wednesday**

**PAPA'S GREEK PLATE**

grilled lamb souvlaki, tzatziki, pita bread, greek salad, oregano-roasted potatoes  
3,640

**Thursday & Friday**

**CLASSIC SLOW-ROASTED PRIME RIB**

mashed potatoes, seasonal greens, au jus  
6oz 4,390 | 8oz 5,060 | 12oz 6,530 | 16oz 7,950 | 20oz 8,980

**Saturday**

**BARBECUED ENCHILADAS**

choice of pork, chicken or plant-based "chicken" with mole sauce, beans, queso fundido  
2,200

**Sunday**

**SIZZLING FAJITAS**

beans, spanish rice, lettuce, cheese, sour cream, guacamole, warm tortillas  
steak or shrimp 2,790  
combo 2,950

**ENTRÉES**

**TENDERLOIN \***

us choice  
5oz 4,390

**RIB EYE \***

us choice  
12oz 4,590 | 16oz 5,875

**LAMB CHOPS \***

three 3oz australian chops, lemon-yogurt with dukkah spice  
3,270

**CHARGRILLED MAPLE CHIPOTLE-GLAZED HALF CHICKEN**

black beans, roasted broccoli  
2,750

**BARBECUED ST LOUIS CUT PORK RIBS**

heirloom berkshire, french fries, coleslaw  
2,700

**BARBECUED PULLED PORK BOWL**

coleslaw, avocado, smoked beans, grilled mini tomatoes, flour tortilla  
1,830

**FRESH CATCH OF THE DAY**

2,960

**GRILLED SHRIMP LINGUINI**

white wine, preserved lemon, snap peas, fresh herbs, arugula  
2,080

**SIDES**

**BROCCOLI**

sautéed | steamed  
470

**SPINACH**

sautéed with garlic | steamed  
780

**SAUTÉED MUSHROOMS**

tarragon butter  
760

**MASHED POTATOES**

470

**POTATO SALAD**

410

**CREAMY COLESLAW**

360

**ONION RINGS**

hand-dipped  
510

**FRENCH FRIES or CAJUN FRIES**

510

\* add cajun spice to any steak +100 \* today's seasonal side +250

All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items. Please discuss any food allergies or dietary requirements with your server.

🥜 nuts & tree nuts 🥛 dairy 🥚 egg 🌾 gluten-free 🌱 vegetarian 🐟 fish & shellfish 🍲 soy 🍴 signature dish