

## SOUPS, SALADS & APPETIZERS

### CHINESE CHICKEN SALAD · 1,060 | 1,540

chicken breast, cucumber, celery, peppers, cherry tomatoes, crispy noodles, cashew nuts, cilantro and hoisin-sesame dressing

575 kcal | 864 kcal  

### GREEK SALAD · 600 | 1,000

cucumber, tomato, feta cheese, red onion, Kalamata olives and red wine-oregano dressing

328kcal | 655 kcal   

add quinoa · 190 | 120 kcal

### CAESAR SALAD · 650 | 970

romaine lettuce, garlic croutons, bacon, Grana Padano cheese and classic Caesar dressing

635 kcal | 892 kcal   

### ITALIAN BUFFALO MOZZARELLA CAPRESE · 1,300

tomato, basil and extra virgin olive oil

640 kcal   

### CHEF'S SOUPS OF THE DAY · 350

### WHOLESOME VEGETARIAN SOUP · 350

check tag for calorie count 



### HUMMUS WITH PIZZA CHIPS · 990

617 kcal 

## BURGERS & SANDWICHES

*served with one side*

### CLASSIC BURGER 5oz · 1,200

signature chuck and topside blend with iceberg lettuce, onion, tomato, Brooklyn Brine pickles and burger sauce 616 kcal  

add American red cheddar · 140 | 80 kcal

add cherrywood-smoked bacon · 100 | 131kcal

add avocado · 140 | 57 kcal








### CLUBHOUSE SANDWICH · 1,190

TAC classic with cherrywood-smoked bacon, smoked turkey and ham, iceberg lettuce, tomato and mayonnaise; your choice of white or whole wheat toast




560 kcal   

add avocado · 140 | 57 kcal

Ingredient Guide:



 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

### BLT · 690 | 1,150

with cherrywood-smoked bacon, iceberg lettuce, tomato and mayonnaise;  
your choice of white or whole wheat toast 291 kcal | 582 kcal     
add avocado · 140 | 57 kcal

### BALSAMIC-ROASTED PEPPER AND QUINOA

#### WHOLE WHEAT WRAP · 1,400

with avocado, feta cheese, sun-dried tomatoes, house-made  
hummus and spiced yogurt sauce 705 kcal  

#### ROASTED EGGPLANT AND FALAFEL WHOLE WHEAT WRAP · 1,400

with tomato, spiced yogurt sauce, cucumber and spinach 738 kcal   

## SIDES

FRENCH FRIES 864 kcal  · 280

CAJUN FRIES 864 kcal  · 330

ONION RINGS 592 kcal   · 330

MASHED POTATOES 390 kcal   · 310

CREAMY COLESLAW 275 kcal     · 280

STEAMED BROCCOLI 95 kcal  · 430

STEAMED WHITE OR BROWN RICE 227 kcal  · 260

## MAINS

*seasonal veggies and your choice of french fries, Cajun fries,  
mashed potatoes or steamed white or brown rice*

#### CHARGRILLED 8oz NEW YORK STRIP STEAK · 3,510

with French Dijon mustard or classic parsley butter  
790 kcal  

#### CHARGRILLED 4oz RIB MINUTE STEAK · 1,570

with tomato salsa  
411 kcal 

#### PAN-ROASTED LEMON AND HERB MARINATED HOKKAIDO

#### SALMON STEAKS · 2,200

661 kcal 








#### CHARGRILLED CAJUN-SPICED IWATE CHICKEN BREAST · 1,500

543 kcal 

#### CHARGRILLED 7oz NEW ZEALAND LAMB CHOPS · 2,670







three chops with balsamic glaze  
597 kcal 

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## HEARTY BOWL

### QUINOA AND WOK-SAUTÉED EDAMAME AND BROWN RICE BOWL · 1,300

fried falafel, garlic-roasted sweet peppers, avocado, cilantro, spiced yogurt sauce and cashew nuts 891 kcal      


### CHINESE FRIED CHICKEN RICE BOWL · 1,390

with black vinegar sauce and wok-sautéed vegetables 931 kcal  

## PASTA & NOODLES

*little Italy classics, choice of spaghetti, fusilli or whole wheat or gluten-free penne*

### MARINARA · 1,130 | 1,570

simple tomato and garlic sauce, basil, cherry and semi-dried tomatoes 784 kcal | 1,176 kcal 



### ARRABBIATA · 1,030 | 1,460

spicy chili and garlic marinara sauce 792 kcal | 1,188 kcal 

### BEEF BOLOGNESE · 1,380 | 1,900

classic meat sauce finished with butter and cream 1,125 kcal | 1,687 kcal 

### CARBONARA · 1,380 | 1,900

bacon, ham, cream sauce, egg, Grana Padano cheese and black pepper 1,109 kcal | 1,663 kcal  








### TARAKO SPAGHETTI · 1,130 | 1,570

tossed with butter and Japanese seaweed 740 kcal | 1,110 kcal   

### YATAI YAKISOBA · 700

wok sautéed pork, vegetables, pickled red ginger and a sweet-savory soy sauce 950 kcal  

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## FROM THE OVEN

### MARGHERITA PIZZA · 1,380

San Marzano tomato sauce, mozzarella, basil and Grana Padano cheese

906 kcal    

### FOUR CHEESE AND FIG PIZZA · 1,590

bacon, mozzarella, Grana Padano cheese, camembert and blue cheese

1,079 kcal  

### SICILIAN EGGPLANT PIZZA · 1,450

San Marzano tomato sauce, mozzarella, anchovies, basil, olives, capers, oregano and dried tomato

956 kcal    

### MARINARA PIZZA · 1,030

San Marzano tomato sauce, garlic, oregano and basil

673 kcal 

### PEPPERONI PIZZA · 1,510

San Marzano tomato sauce, pepperoni, mozzarella, cherry tomatoes and Grana Padano cheese

989 kcal  

### EGGPLANT PARMESAN · 1,620

San Marzano tomato sauce, basil, mozzarella, Grana Padano cheese and garlic toast

936 kcal    

### HAM AND ASPARAGUS CALZONE · 1,590

mozzarella and Grana Padano cheese








899 kcal  

## WEEKDAY PIZZA MADNESS

**50% OFF**

Monday–Friday | 3–5pm | Café Med

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## ANTIPASTI BUFFET

selection of classic Italian hors d'oeuvres  
Saturdays and Sundays | 5–8:30pm

### BUFFET ONLY

ADULTS · 1,750

BIG KIDS (ages 7–11) · 870

LITTLE KIDS (ages 3–6) · 430

INFANTS (2 & under) · free

### WITH ANY ENTRÉE

ADULTS · 890

BIG KIDS (ages 7–11) · 450

LITTLE KIDS (ages 3–6) · 240

INFANTS (2 & under) · free

## FOR KIDS

CUCUMBER MAKI SUSHI ROLLS · 270 (5) | 520 (10)

102 kcal | 204 kcal   

CLASSIC CHICKEN NUGGETS · 360 (4) | 670 (8)

with french fries

465 kcal | 607 kcal 

CRUMBED CHICKEN TENDERS · 360 (4) | 670 (8)

with french fries and honey mustard mayonnaise

410 kcal | 579 kcal   

CHEESE PIZZA SLICE · 270

simple tomato sauce and cheese topping

240 kcal  

CLASSIC GRILLED CHEESE SANDWICH · 490

with french fries

402 kcal   

add ham · 150 | 501 kcal

CHICKPEA AND FAVA BEAN GRILLED CHEESE SANDWICH · 600

with wholesome vegetarian soup








325 kcal    gluten-free item from gluten-using bakery

YATAI YAKISOBA · 390

wok-sautéed pork, vegetables, pickled red ginger and a  
sweet-savory soy sauce

950 kcal  

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## PASTA • 430

little Italy classics, served with steamed broccoli; your choice of spaghetti, fusilli or whole wheat or gluten-free penne

### PLAIN

302 kcal 

### BUTTER

400 kcal  

### MARINARA

simple tomato sauce

392 kcal 

### BEEF BOLOGNESE

classic meat sauce

487 kcal

### HAM AND BACON CREAM

with Grana Padano cheese

465 kcal  

## UDON NOODLES • 390

with soy broth, Japanese seaweed and green onions 482 kcal  

## GRILLED IWATE CHICKEN • 540

4oz breast with steamed broccoli and steamed white or brown rice

357 kcal 

## GRILLED GRASS-FED NEW ZEALAND MINUTE STEAK • 1,050

4oz rib steak with your choice of french fries or steamed white or brown rice



786 kcal  

## KID'S BURGER • 520

3oz patty served with french fries 310 kcal   

add cheese • 70 40 kcal

## MACARONI AND CHEESE • 430

with melted Monterey and cheddar cheese 430 kcal  

## POACHED HOKKAIDO SALMON • 900

with steamed broccoli and steamed white or brown rice 290 kcal 

## JUMBO COMBO • 990

kid's main with steamed broccoli, corn and carrot sticks

add grilled rib steak • 350








add poached Hokkaido salmon • 200

**side:** french fries, mashed potatoes or steamed white or brown rice

**dessert:** fruit salad, soft-serve ice cream or Jell-O

**drink:** milk, apple juice or orange juice

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## DESSERTS

### AMERICAN CLASSIC APPLE PIE · 830

pie crust and sweet, cinamon-baked apples

663 kcal   

### CLUB'S CARROT CAKE · 590

with cream cheese frosting

525 kcal  

### SIGNATURE ICE CREAM MUD PIE · 700

coffee ice cream, chocolate cake crust and toasted pecan nuts

558 kcal   

### CHOCOLATE LAYER CAKE · 570

rich chocolate cake and semi-sweet chocolate frosting

790 kcal  

### SOUR CHERRY CHEESECAKE · 570

baked sour cream cheesecake and Graham cookie crust

710 kcal  

### RAINBOW CUPCAKE · 190

with Chantilly cream

157 kcal  

### JELL-O · 190

two-layer fruit jelly and Chantilly cream

65 kcal 

### À LA MODE IT · 100

with any dessert

145 kcal  

### COLD SCOOP · 150 | 300

vanilla soft-serve ice cream 418 kcal

orange gelato 103 kcal 

add toppings (chocolate candies, sprinkles, choco cookie crumbs) · 25 per topping  

### BEN & JERRY'S MINI CUPS · 300

Vanilla 230 kcal 

Chocolate Fudge Brownie 259 kcal 

Cherry Garcia 248 kcal 








Chunky Monkey 276 kcal  

Cookie Carnival 234 kcal 

Cotton Candy 233 kcal 

Waffle Cone Dream 252 kcal  

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## **DRINK BAR\***

*\*Unlimited refills.*

**ADULTS & BIG KIDS (age 7 & above) · 560**

**LITTLE KIDS (ages 3–6) · 320**

includes soda, apple juice, orange juice, chocolate milk (hot and iced), whole or low-fat milk, Segafredo Zanetti coffee, Mighty Leaf tea (hot and iced)

## **SOFT DRINKS**

*\*Unlimited refills.*

**FRESH-SQUEEZED ORANGE JUICE · 410 | 870**

**HOMEMADE VANILLA COKE · 540**

vanilla bean cordial and Coca-Cola

**HOMEMADE GINGER ALE · 650**

black pepper ginger cordial, fresh lemon and soda

**HOMEMADE LEMON SQUASH · 540**

fresh lemon juice, simple syrup and soda

**ARNOLD PALMER\* · 430**

iced tea and lemonade

**WILKINSON SPICED GINGER ALE (bottle) · 430**

**BOTTOMLESS SODA\* · 220 | 430**

Coke, Coke Zero, lemonade, Canada Dry ginger ale

**CANNED SODA · 390**

Coke Zero, diet ginger ale, Dr. Pepper, root beer, 7 Up

**JUICE · 280 | 540**

apple, cranberry, orange, grapefruit, tomato

**MILK · 210 | 410**

whole, low-fat, nonfat, soy

**CHOCOLATE MILK · 220 | 430**

hot or iced



## WATER

SAN PELLEGRINO (sparkling) · 670 (500 ml) | 1,230 (1 L)

PERRIER (sparkling) · 540 (330 ml)

ACQUA PANNA (still) · 670 (500 ml) | 1,230 (1 L)

FUJI (still) · 150 (500 ml)

## SHAKES

VANILLA, CHOCOLATE, STRAWBERRY · 280 | 540

add toppings (chocolate candies, sprinkles, choco cookie crumbs)

one topping · 50 | two toppings · 80 | three toppings · 100

## SMOOTHIES

MANGO TANGO · 260 | 520

128 kcal | 256 kcal

MIXED BERRY · 260 | 520

116 kcal | 231 kcal

### HOMEMADE SMOOTHIES

*healthy hits of fresh ingredients and goodness*

ALMOND AND BANANA PROTEIN · 700

banana, almond milk, chopped almonds, whey protein powder and cinnamon

534 kcal

COCONUT AND SPINACH · 650

coconut water, low-fat cottage cheese, spinach, mango, banana and flaxseed

178 kcal

AÇAÍ POWER · 650

açaí berry juice, strawberries, raspberries, banana, soy milk, orange juice and granola

276 kcal

## COFFEE & TEA

*\*Unlimited refills.*

### SEGAFREDO ZANETTI COFFEE

COFFEE\* · 430

ESPRESSO\* · 430

CAFFÉ LATTE · 460

CAPPUCCINO · 460

add caramel syrup · 50

add chocolate syrup · 50

MOCHA · 510

### MIGHTY LEAF TEA

ICED\* · 310

blend tea, Calypso Mango iced tea

HOT · 310

Organic Mint Melange, Chamomile Citrus, Ginger Twist, White Orchard, Organic Hojicha, Organic Spring Jasmine, Organic Breakfast, Organic Darjeeling, Organic Earl Grey, Decaf Earl Grey

HIBISCUS TEA COOLER · 500

house-brewed hibiscus tea cordial with citrus and filtered water

## BEERS

### ON TAP

SUNTORY THE PREMIUM MALT'S · 850

### BOTTLED

ANCHOR STEAM · 1,030

San Francisco, ABV: 4.9%, IBU: 33

BAIRD BREWING TEIKOKU IPA · 1,080

Shizuoka, ABV: 6.5%, IBU: 55

ASAHI SUPER DRY · 760

Japan, ABV: 5%, IBU: 16

SUNTORY ALL-FREE · 540

alcohol-free

## MOCKTAILS

### **VIRGIN MARGARITA · 810**

with lime cordial; your choice of straight up, frozen or on the rocks

### **VIRGIN MOJITO · 810**

lime juice, simple syrup and spearmint

### **VIRGIN PIÑA COLADA · 810**

coconut purée, pineapple juice and simple syrup

## COCKTAILS

### **CADILLAC MARGARITA · 750**

Tres Magueyes reposado tequila, orange curaçao, caramelized orange and lime cordial

### **WHITE ROSELLE SANGRIA · 750**

white wine-infused house-brewed hibiscus tea cordial and citrus

### **MOSCOW MULE · 970**

Absolut vodka, lime, pepper-ginger cordial and soda

### **HIGHBALL · 970**

Chivas Regal 12-year-old Scotch whisky and soda

### **MARTINI · 1,190**

Absolut vodka or Beefeater gin, Dolin de Chambéry dry vermouth and olives

### **MARGARITA · 1,190**

El Jimador blanco tequila, Cointreau and lime cordial; your choice of straight up, frozen or on the rocks

### **MOJITO · 1,190**

Bacardi carta blanca rum, lime juice, simple syrup and spearmint

### **PIÑA COLADA · 1,190**

Malibu coconut rum, coconut purée, pineapple juice and simple syrup

## BUBBLES

**NV CHANDON · 970 | 5180**

*Australia*

refreshing, casual sparkler showing plump fruit on the palate and a crisp finish

**NV MOËT & CHANDON BRUT IMPÉRIAL · 1,740 | 9,940**

*Champagne, France*

pear, orange, toasted grain and sweet butter with orchard fruit flavors and a hint of smokiness

**2014 SCHRAMSBERG, BLANC DE BLANCS · 7,560**

*North Coast, California*

lively aromas of citrus fruit, quince, and honeysuckle with notes of buttered toast and anise

## WHITES

**2016 MONTGRAS CHARDONNAY · 650 | 3,020**

*Colchagua Valley, Chile*

tropical exuberance, refreshingly quaffable

**2016 SOHO WINE CO SAUVIGNON BLANC · 970 | 4,860**

*Marlborough, New Zealand*

juicy lime and zesty orange with hints of lemongrass and passionfruit

**2016 DOMAINE DE FONDRÈCHE VENTOUX BLANC · 1,190 | 5,520**

*Côtes du Rhône, France*

grenache blanc, Roussanne and Clairette meld seamlessly in this floral white wine

**2015 BOGLE VINEYARDS CHARDONNAY · 1,190 | 5,720**

*California*

clean, refreshing, citrus, celery and pithy green apple flavors

**2011 JOHAN VINEYARDS FARMLANDS WHITE · 5,620**

*Willamette Valley, Oregon* 

elegant, unique blend of Chardonnay and Gruner Veltliner, dry and savory

**2015 STAG'S LEAP KARIA CHARDONNAY · 10,700**

*Napa Valley, California*

graceful aromas of white peach and honeysuckle, rich and textured

## REDS

**2016 MONTGRAS CABERNET SAUVIGNON · 650 | 3,020**

*Colchagua Valley, Chile*

rich, concentrated blackberry, plum and exotic spices

**2014 CAPPONE CHIANTI CLASSICO · 1,190 | 5,400**

*Tuscany, Italy*


signature dark fruit and gentle cocoa of Sangiovese blend gracefully in this Old World essential

**2015 BOGLE VINEYARDS CABERNET SAUVIGNON · 1,190 | 5,830**

*California*

full-bodied and richly abundant in dried cherries, vanilla bean and spicy oak

**2016 AU BON CLIMAT "TSUBAKI" PINOT NOIR · 1,470 | 7,000**

*Santa Barbara, California* 

rise of the berries | fruit basket galore on a soft bed of oak and spice

**2016 ALTA ALELLA GARNATXA · 5,620**

*Catalonia, Spain* 

juicy berry fruit and violets abound in this low-alcohol organic cuvée from the edge of Barcelona

**2016 MATAHIWI ESTATE PINOT NOIR · 5,830**

*Wairarapa, New Zealand*

plum and cherry flavors, fresh hay, grainy pepper and smoky oak finish

**2014 KENDALL-JACKSON GRAND RESERVE CABERNET SAUVIGNON · 9,500**

*Sonoma County, California*

bold aromas of black currant and blackberry, accented by toasted oak and mocha

## SEASONAL WINES

*please ask your server*

**2017 JEAN MARIE BERTHIER L'INSTANT SAUVIGNON BLANC · 860 | 4,110**

*Loire, France*

white flower aromas | exotic citrus fruit flavors | refreshing acidity

**2015 FAMILIA TORRES ALTOS IBÉRICOS CRIANZA · 860 | 4,110**

*Rioja, Spain*

cherry and black plum aromas | spicy, smoky notes | firm tannin | subtle acidity