

## LUNCHEON APPETIZERS

---

### **GARLIC BREAD**

TOASTED SEMOLINA BREAD WITH GARLIC BUTTER 2

### **GARLIC BREAD WITH MOZZARELLA**

TOASTED SEMOLINA BREAD WITH GARLIC BUTTER TOPPED WITH MOZZARELLA CHEESE 4

### **LITTLE NECK CLAMS CASINO**

SWEET LI SOUND CLAMS TOPPED WITH DICED PEPPER, ONION, APPLEWOOD SMOKED BACON  
1/2 DOZEN 8 FULL DOZEN 16 6

### **IMPORTED FRENCH ESCARGOT**

FRENCH HELIX ESCARGOT IN GARLIC GORGONZOLA & HERB BUTTER 8

### **LOBSTER AND CRAB CAKE**

MAINE LOBSTER AND MARYLAND LUMP CRAB MEAT FINISHED WITH ROASTED RED PEPPER, SAMBUCA LACED SAUCE 12

### **SHRIMP COCKTAIL**

WILD CAUGHT PACIFIC COAST SHRIMP WITH HORSERADISH CHILI COCKTAIL SAUCE 14



### **CRISPY FRIED CALAMARI**

WITH MARINARA SAUCE 10  
JUMBO PORTION TO SHARE 16

### **SEARED YELLOWTAIL TUNA \***

SESAME CRUSTED SERVED OVER WAKAME SEAWEED SALAD WITH SWEET SOY AND CIRACHI DRIZZLE 10

### **SEAFOOD ASSORTMENT**

ONE DOZEN CLAMS CASINO, FOUR MINI LOBSTER/CRAB CAKES AND FRIED CALAMARI  
SERVES FOUR 46

## SOUPS AND SALADS

---

### **ONION SOUP**

WITH IMPORTED VERY AGED GRUYERE CHEESE  
CAP 7

### **CAESAR SALAD**

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING

### **SPRING MIX & GORGONZOLA**

TOASTED WALNUT & PINK PEPPERCORN VINAIGRETTE, TOPPED WITH GORGONZOLA CHEESE AND CANDIED WALNUTS 8

### **GARDEN GREENS**

WITH RED ONION AND TOMATO 6

CREAMY TARRAGON  
BUTTERMILK RANCH

RED RASPBERRY VINAIGRETTE

BLUE CHEESE 1.50 EXTRA

ZINFANDEL VINAIGRETTE (LOW CALORIE)

## SANDWICHES

---

### **ANGUS RIB EYE "FRENCH DIP" \***

CERTIFIED ANGUS RIB EYE SHAVED THIN WITH GRUYERE CHEESE WITH AU JUS DIPPING SAUCE 15

### **SIMPLE BURGER PLATTER\***

GROUND ANGUS BEEF, WITH GARNISH OF LETTUCE, TOMATO, RAW ONION, ADD TOPPING SUCH AS CHEESE, BACON, B-B-Q SAUCE.  
{1.50 PER ITEM} 11

### **CLASSIC BURGER \***

GROUND ON PREMISES FROM TENDERLOIN AND SIRLOIN, WITH BACON, SAUTÉED ONIONS AND SAUTÉED MUSHROOMS, YOUR CHOICE OF CHEESE 14

### **FILET MIGNON SANDWICH \***

SLICED FILET MIGNON ON A HOAGIE WITH GARLIC BUTTER AND MOZZARELLA CHEESE, GARNISHED WITH FRIED ONIONS 15

# LUNCHEON ENTRÉES

---

## FRESH SEAFOOD OF THE DAY

CHECK OUR BLACKBOARD FOR TODAY'S CATCH

## FRESH SCOTTISH SALMON

MACADAMIA NUT CRUSTED WITH HONEY CITRUS PEPPER DRIZZLE 18

## GRILLED CHICKEN WITH CAESAR

BREAST OF CHICKEN, GRILLED & SLICED OVER CAESAR SALAD GARNISHED WITH TOMATO AND BALSAMIC DRIZZLE 14

## CHOPPED STEAK \*

GROUND ON THE PREMISES FROM TENDERLOIN AND SIRLOIN SERVED WITH MUSHROOM GRAVY AND GARNISHED WITH CRISPY FRIED ONIONS 17

## CHICKEN FONTINA

BREADED BONELESS BREAST OF CHICKEN SAUTÉED WITH FRESH PLUM TOMATO, BASIL, ROASTED GARLIC TOPPED WITH FONTINA CHEESE 16

## CHICKEN WITH ROMAN ARTICHOKE "HEARTS"

BONELESS BREAST OF CHICKEN SAUTEED WITH ARTICHOKE HEARTS, SUNDRIED TOMATO, FRESH HERBS AND CHARDONNAY WINE SAUCE 16

## VEAL MADIERA

TENDER VEAL SCALLOPINI SAUTÉED WITH WHITE MUSHROOMS IN A SWEET MADIERA WINE SAUCE 17

## VEAL SCALLOPINI WITH WHITE SHRIMP

TENDER VEAL SCALLOPINI WITH SHRIMP PREPARED IN A LEMON, BASIL AND GARLIC BUTTER SAUCE 20

## CHARLIE'S BABY BACK RIBS

SLOW ROASTED WITH CHARLIE'S UNIQUE SEASONED RUB, FINISHED IN A HONEY BOURBON B-B-Q SAUCE 16

## SEARED YELLOWFIN TUNA\*

SESAME CRUSTED, PANSEARED (RARE) SERVED OVER RICE WITH SWEET SOY AND CIRACHI DRIZZLE 18

## FILET MIGNON MEDALLION\*

PAN SEARED MEDALLION CRUSTED WITH GORGONZOLA CHEESE, FINISHED WITH PORT WINE DEMI GLACE 21

# CLASSIC ENTRÉES

---



## "OUR COWBOY SPECIAL STEAK" \*

TODAY'S CUT IN OUR SPICY SOUZA GOLD TEQUILA AND LIME MARINADE

### OUR SUGGESTIONS FOR A MODEST PRICED LUNCH

#### NEW YORK STRIP, BONE IN \*

LARGE STRIP STEAK (18 OZ. OR MORE) FROM THE "CLUB STEAK" PORTION OF THE LOIN 29

#### PETITE FILET MIGNON \*

WITH MUSHROOM CAP AND SIDE OF BEARNAISE SAUCE 29

#### T-BONE \*

CLASSIC MID CUT FROM THE LOIN (24 OZ. OR MORE) FEATURES A SECTION OF TENDERLOIN 34

#### FILET MIGNON \*

WITH MUSHROOM CAP AND SIDE OF DELICATE BEARNAISE SAUCE. FULL CUT AT 11 TO 12 OUNCES 35

#### CLUBHOUSE HALF & HALF \*

PETITE FILET MIGNON WITH BEARNAISE SAUCE AND MAINE LOBSTER TAIL WITH DRAWN BUTTER 44

#### PORTERHOUSE FOR TWO \*

THIS FULL SIZE (40 OZ. OR MORE) WITH LARGE CROSS SECTION OF TENDERLOIN, SLICED OFF THE BONE GARNISHED WITH FRIED ONIONS 38 PER PERSON

#### FILET MIGNON MEDALLIONS \*

TODAY'S SPECIAL PRESENTATION OF FILET MIGNON MEDALLIONS, PRICED ACCORDING TO CHEF'S SAUCE

---

\* THIS MENU ITEM CAN BE COOKED TO ORDER

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS