

# club menu

Sample Menu

## *soups*

**tomato bisque** baked with puff pastry lid (please allow 10 minutes) 6.95

**french onion soup gratinée** 6.95

**ohio beef chili** cup 3.95 / bowl 6.95

**soup of the day** cup 2.95 / bowl 5.95

## *salads*

**house salad** 2.95 small / 4.95 large

**iceberg wedge** bacon, croutons, hard cooked eggs 4.50 / 6.95

**walden bitikar** 4.95 small / 6.95 large

**classic caesar salad** 4.95 small / 6.95 large

**market salad** pick your ingredients 9.95 sm / 12.95 lg

add to any salad: grilled chicken breast 3.95, grilled steak, salmon or shrimp 7.95

## n.y. style *pizza* in our bronx pizza oven

**classic cheese** made with crushed tomatoes and provolone cheese 8.95 10"/12.95 16"

### **craft your own pizza**

start with a classic cheese and add ingredients from the list below  
sausage, pepperoni, prosciutto ham, salami, anchovy, fresh garlic,  
olives, hot peppers, roasted red pepper, green peppers,  
sun-dried tomato, mushroom, onion 1.95 per topping

## *sandwiches* made by hand served with house cut fries

**8 oz hamburger** 9.95

**cheeseburger** (cheddar, swiss, provolone, blue) 10.95

**organic turkey burger** with avocado 10.95

**grilled marinated chicken** 9.95

add: bacon 1.95/mushrooms or onions .50ea

**We use locally grown produce, meats and sustainable seafood whenever possible.**

**Many ingredients are not listed on the menu; please let us know if you have any dietary restrictions.**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

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## *pasta* dishes house made

**fettuccine alfredo** 8.95 sm /13.95 lg

**penne bolognese** veal, beef ,pork, tomatoes, parmesan cheese 9.95 sm /14.95 lg

**spaghetti & meatballs** 15.95

**butternut squash ravioli** spinach, brown butter, sage 7.95(3) /14.95(6)

## prime meats house-cut and *grilled* to perfection

**filet mignon** 15.95 4oz / 28.95 8 oz

**n.y. strip steak** 15.95 6oz / 28.95 12 oz

**16 oz rib eye** 26.95

**12 oz heritage pork chop** 15.95

above served with a choice of ONE of the side dishes below

## *sauté* dishes classics made with pride

**veal parmesan** 17.95

**chicken breast** (parmesan, piccata or marsala) sm 8.95 / lg 14.95

**g-ma's veal meatloaf** sm 8.95 / lg 15.95

**chicken pot pie** roast chicken, aromatic vegetables, sherry, thyme 12.95

**calves liver** onions & bacon 9.95 6oz / 16.95 12oz

**maple planked atlantic salmon** sm 11.95 / lg 19.95

above served with a choice of ONE of the side dishes below

## *side dishes* a wonderful complement 3.95 a la carte

**whipped potatoes**

**maple mashed sweet potatoes**

**sweet potato fries**

**macaroni and cheese**

**steak fries or thin cut fries**

**wild rice pilaf**

**home fries**

**baked potato**

**spaghetti marinara**

**vegetables in season**

**roasted carrots**

**spinach** with roasted garlic