



## SOUP & SALADS

MAKE ANY SMALL SALAD A WRAP  
Add 1 | .50 P

### SOUPS

cup 6 | 3 P bowl 10 | 5 P

house made chili or  
soup du jour

### SALAD DRESSINGS SELECTION:

Vinaigrettes: balsamic, citrus thyme, italian herb,  
raspberry walnut

Creamy: blue cheese, caesar, fiesta ranch, honey  
mustard, ranch, 1000 island

### GF COBB SALAD

chicken, egg, bacon, mixed greens, blue cheese  
crumbles, avocado & tomato with a side of blue  
cheese dressing

small 11 | 5.50 P  
large 14.50 | 7.25 P

### GF NEW WEDGE SALAD

ilceberg wedge topped with bacon, hard boiled egg,  
tomato, red onion, blue cheese crumbles, & blue  
cheese dressing

9 | 4.50 P

### GF GREEK SALAD

chicken, chopped romaine lettuce, spinach, red  
onions, kalamata olives, artichoke hearts, feta  
cheese & pepperoncini tossed in greek vinaigrette

small 11 | 5.50 P  
large 14.50 | 7.25 P

### GF ROASTED BEET SALAD

mixed greens, romaine lettuce, mandarin oranges,  
roasted red & golden beets, hard boiled egg, tossed  
with greek vinaigrette & topped with shaved  
manchego cheese

small 9 | 4.50 P  
large 11 | 5.50 P

### SOUTHWESTERN CHICKEN SALAD

your choice of diced fried chicken or grilled  
chicken breast with romaine lettuce, diced tomato,  
shredded cheese, tortilla strips, julienne red onion,  
roasted corn & peppers tossed with a fiesta  
dressing

Half Salad 11.50 | 5.75 P  
Full Salad 14.50 | 7.25 P

### CAESAR SALAD

chopped romaine, shredded parmesan cheese,  
house made croutons & parmesan fritti tossed in  
caesar dressing

small 7.50 | 3.25 P  
large 10 | 5.00 P

### NEW GF SUMMER BREEZE SALAD

mesclun mix, strawberries, mandarin oranges, goat  
cheese, sweet red onion, cucumber, sunflower  
seeds, tossed with a citrus thyme vinaigrette

small 8 | 4.00 P  
large 10.50 | 5.25 P

*Add or substitute your choice of protein on any salad!*

Chicken 5 | 2.50 P  
Shrimp, Salmon or Tuna 8 | 4.00 P  
Steak 8 | 4.00 P

## FLAT BREADS

11 | 5.50 P

GLUTEN FREE OPTION AVAILABLE FOR ALL FLAT BREADS  
ADD 2 | 1 P

### NEW ITALIAN

pepperoni, diced salami, red onion, pepperoncini,  
fresh mozzarella, Italian dressing, & parmesan  
cheese

### BIGGEST LITTLE CHEESE

marinara, fresh mozzarella, jack, cheddar,  
parmesan & blue cheese crumbles

### NEW SEIS DE MAYO

tangy bean sauce, mixed cheese, chorizo, grilled  
chicken, tomato, & jalapeno

### NEW SWEET CORN AND PEPPER

corn, fire roasted peppers, feta, garlic oil drizzle, &  
green onions

An 18% Service Charge on all gross sales will be added to your bill. The Service Charge is an amount which is paid directly to the Club. The Club uses the proceeds to pay competitive wages to our staff, as we believe this allows us to attract and retain excellent staff members. However, the Service Charge is not paid directly to any particular staff member or members who provide service to you. If you wish to provide a separate gratuity to your server, you are welcome to do so.

# FAVORITES

## SANDWICHES SIDE OPTIONS:

fruit, coleslaw, salad (your choice of dressing), french fries

## SUBSTITUTE YOUR CHOICE OF SIDE FOR

a cup of soup, chili, or sweet potato fries 1 | .50 P  
onion rings 2 | 1 P

## ARROWCREEK BURGER 13 | 7.50 P

80/20 certified angus beef cooked to order, your cheese selection, & L.T.O. on a toasted bun (brioche or pretzel) with your choice of side

*vegetarian patty, chicken breast, or turkey burger available for substitution, just ask your server!*

## **NEW** JUICY LUCY

## ARROWCREEK STYLE 15 | 7.50 P

2 ¼ pound patties stuffed with american cheese, grilled diner style. Served with caramelized onion, 1000 island dressing, & bacon. Choice of cheese melted on top

*no substitutions for stuffed American cheese. These burgers are prepared with care in advance*

## SMOKED PASTRAMI REUBEN 13 | 6.50 P

shaved smoked pastrami, sauerkraut & swiss cheese topped with 1000 island dressing on grilled marble rye bread with your choice of side

## FRENCH DIP 15 | 7.50

roast beef, melted horseradish chive white cheddar cheese, on a toasted hoagie, with a french onion jus served with your choice of side

## **NEW** THE MOJO 15 | 7.50 P

mojo pork, sliced ham, salami, mustard, melted swiss cheese, bread and butter pickles on a toasted hoagie with your choice of side

## TUNA MELT 11 | 5.50 P

tuna salad, swiss & tomato served on wheat toast, with your choice of side

## CHICKEN BUFFALO WRAP 11 | 5.50 P

fried chicken, lettuce, shredded cheese, tomato, buffalo sauce & ranch; wrapped in a sun dried tomato & basil tortilla with your choice of side

## WATERSHED

## GRILLED CHEESE 10.50 | 5.25 P

parmesan crusted sourdough, melted cheddar & pepper jack cheeses with 3 different types of fire roasted peppers (pasilla, poblano & red bell pepper) with your choice of side

add turkey or ham 3 | 1.50 P

## **NEW** GRILLED

## VEGGIE SANDWICH 10.50 | 5.25 P

grilled squash, peppers, onions, asparagus, & swiss cheese on parmesan crusted sourdough served with your choice of side

*great as a wrap!*

## GF **NEW** TACOS 14.50 | 7.25 P

choice of mahi-mahi, shrimp, or mojo pork (3ea) served on corn tortillas food truck style with pico de gallo, avocado, chipotle aioli with chipotle slaw & black beans

## BLUE MOON FISH & CHIPS 13.50 | 6.25 P

8oz blue moon beer battered cod, with french fries, cole slaw & tartar sauce

## **NEW** GF V FRESH SAUTÉED VEGGIES 10 | 5 P

served over red quinoa & drizzled with sweet chili sauce

# DINNER

Available Tuesday thru Sunday after 5pm

scan code for more information

## **NEW** V GF MOROCCAN POTATOES & QUINOA 16 | 8 P

roasted baby potatoes with harissa sauce, red quinoa, green beans, garnished with preserved lemon

add NY steak 8 | 4 P

add split grilled lobster tail 25 | 12.50 P

## CHICKEN SOFRITO 15 | 7.50 P

three chicken cutlets pan seared covered with a Spanish sofrito sauce, fresh mozzarella & parmesan, served over linguini

## ITEMS BELOW SERVED WITH YOUR CHOICE OF 2 SIDES:

*scalloped potatoes, baked potato, rice pilaf, green beans, garlic spinach, grilled asparagus*

## **NEW** GF TEQUILA BBQ SHRIMP 19 | 9.50 P

sautéed shrimp, red onions, bell peppers, sweet and tangy tequila BBQ sauce. Served with your choice of two sides

## **NEW** GF VERLASSO SALMON 19 | 9.50 P

pan seared and served with a sweet onion orange sauce. Choice of two sides

## BUTCHER BLOCK HAND CUT STEAKS

### SERVED WITH YOUR CHOICE OF 2 SIDES:

*scalloped potato, baked potato, rice pilaf, green beans, garlic spinach, grilled asparagus topped with sauce poivrade*

**6oz Filet Mignon 28 | 14 P**

**10oz Filet Mignon 38 | 19 P**

**12oz New York Strip 29 | 14.50 P**

### Additions

caramelized onions, sauteed mushrooms or both (onions & mushrooms) 5 | 2.50 P

split grilled lobster tail 25 | 12.50 P

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# SMALL PLATES & STARTERS

## **NEW** CHARCUTERIE PLATE

assorted local cured meats, cheese, & assorted fixings 15 | 7.50

## BEEF TENDERLOIN BROCHETTES

two skewers with marinated filet, vegetables & pineapple char grilled 15 | 7.50 P

## AC JUMBO WINGS

8 jumbo wings with your choice of traditional buffalo, BBQ, thai, teriyaki sauce or try a dry rub (creole or lemon pepper) served with a side of ranch 15 | 7.50 P

## CRAB CAKES

2 pan fried crab cakes served with a chili garlic beurre blanc 16 | 8 P

## GF SEARED AHI TUNA

seasoned & seared then sliced, served on a wakame carrot salad with pickled ginger, wasabi, sesame seeds & a tare sauce 16 | 8 P

## GF WHOLE ARTICHOKE

steamed whole artichoke served with lemon aioli 8 | 4 P

## GF STEAMED EDAMAME

full pound of steamed edamame seasoned with sea salt 8.50 | 4.25 P

## TRASH FRIES

our garlic fries topped with blue cheese crumbles, chopped bacon, green onions, micro cilantro & drizzled with chipotle aioli 10 | 5 P

## BUILD YOUR OWN NACHOS

your choice of: beef, chicken or chorizo, topped with black beans, shredded cheese, melted queso, jalapeños, pico de gallo & sour cream 13 | 6.50 P  
Add Guacamole 1.50 | .75 P

## BUILD YOUR OWN QUESADILLA

shredded cheese & anything you want!  
your meat options: beef, chicken, chorizo, or ham  
your veggies options: pico de gallo, jalapenos, tomato, mushrooms, spinach or bell pepper with a side of salsa & sour cream 11 | 5.50 P  
Add Guacamole 1.50 | .75 P

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