



## SOUP & SALADS

MAKE ANY SMALL SALAD A WRAP FOR \$1 MORE

### Salad Dressings Selection:

Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Italian Herb Vinaigrette, Ranch, Raspberry Walnut Vinaigrette, 1000 Island & Fiesta

### Soups

House made chili or soup du jour

cup 6 | 3 P

bowl 10 | 5 P

### NEW Southwestern Chicken Salad

romaine lettuce, diced tomato, shredded cheese, tortilla strips, julienne red onion, diced fried chicken (or a plain chicken breast ), roasted corn & peppers with a fiesta dressing 14.50 | 7.25 P

### Cobb Salad

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

small 10 | 5 P

large 14.50 | 7.25 P

### 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

### Wedge Salad

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

Small 8 | 4 P

Large 12 | 6 P

### Roasted Beet Salad

mixed greens, romaine lettuce, orange segments, roasted red & golden beets, candy stripe beets, hard boiled egg, tossed with greek vinaigrette & topped with shaved manchego cheese

small 9 | 4.50 P

large 11 | 5.50 P

### NEW Grilled Stone Fruit Salad

grilled seasonal stone fruit, spring mix, cucumber, red onion tossed in raspberry walnut vinaigrette dressing, topped with sunflower seeds & burrata

small 9 | 4.50 P

large 11 | 5.50 P

### Caesar Salad

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

small 7 | 3.50 P

large 9.50 | 4.75 P

### The Field Green Salad

mixed greens, carrot, tomato, red onion, cucumber, dried cranberries, sunflower seeds, house made croutons & parmesan cheese with your choice of dressing

small 7 | 3.50 P

large 9.50 | 4.75 P

Add or substitute your choice of protein on any salad!

Protein Selection

Chicken 5 | 2.50 P

Shrimp, Salmon or Tuna 8 | 4.00 P

Steak 8 | 4.00 P

## Flat Breads

10.50 | 5.25 P

### BBQ Chicken

with red onion, bbq sauce, cilantro, scallions & shredded cheese

### Bruschetta

with heirloom tomatoes, mozzarella, cheese & fresh basil drizzled with balsamic reduction

### Pepperoni & Cheese

sliced pepperoni, melted cheese & marinara sauce on flat bread

### Greek Style

fresh spinach, red onion, feta cheese, kalamata olives, marinated artichoke hearts & drizzled with greek vinaigrette

FAVORITES

SANDWICHES SIDE OPTIONS:  
fruit, coleslaw, salad (your choice of dressing),  
french fries or sweet potato fries  
SUBSTITUTE YOUR SIDE FOR A CUP OF  
SOUP OR CHILI 1 | .50 P

ArrowCreek Burger  
80/20 black angus beef cooked to order, your  
cheese selection, & L.T.O. on a toasted bun  
(brioche or pretzel) with your choice of side  
12.50 | 6.25 P

NEW Mushroom Teriyaki Burger  
grilled 8 oz angus burger topped with sauteed  
mushrooms, grilled pineapple & swiss cheese with  
your choice of side 13 | 6.50 P  
vegetarian patty, chicken breast, or turkey burger  
available for any burger, just ask your server!

NEW Fish Sandwich  
blue moon battered filet of cod on a hoagie roll  
with shredded lettuce & tartar sauce with your  
choice of side 12 | 6 P

NEW Smoked Pastrami Reuben  
shaved smoked pastrami, sauerkraut & swiss  
cheese topped with 1000 island dressing on grilled  
marble rye bread with your choice of side  
12.50 | 6.25 P

NEW Chicken Waldorf Sandwich  
traditional chicken salad with grapes, apples,  
celery served open face on top of thick cut toasted  
wheat bread topped with micro greens & candied  
walnuts with your choice of side  
10.50 | 5.25 P

Watershed Grilled Cheese  
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 10.50 | 5.25 P  
Add Turkey or Ham 2 | 1 P

Beef Pot Pie  
port wine beef stew with a golden-brown pie crust  
16 | 8.00 P

Seafood Tacos  
choice of mahi-mahi or shrimp (3ea) served on  
corn tortillas food truck style with pico de gallo,  
avocado, chipotle aioli with chipotle slaw & black  
beans 14.50 | 7.25 P

Chicken Buffalo Wrap  
fried chicken, lettuce, shredded cheese, tomato,  
buffalo sauce & ranch; wrapped in a sun dried  
tomato & basil tortilla with your choice of side  
10.50 | 5.25 P

Tuna Melt  
tuna salad, swiss & tomato served on wheat bread  
with your choice of side 10 | 5 P

Monte Cristo  
ham, turkey, American & jack cheeses in  
sourdough egg battered & deep fried with your  
choice of side 10.50 | 5.25 P

NEW Blue Moon Fish & Chips  
blue moon beer battered fish, with french fries,  
cole slaw & tartar sauce 12.50 | 6.25 P

DINNER

Available Tuesday thru Sunday after 5pm

NEW Clams Diablo  
Clams & linguine combined with red pepper  
flake, fresh thyme & garlic 18 | 9.00 P

NEW Roasted Half Chicken  
½ Organic free range chicken cooked extra moist  
served over giant bean succotash with pancetta &  
topped with house made chicken demi-glace  
19 | 9.50 P

Items below served with your choice of 2 sides:  
mashed potatoes, baked potato, rice pilaf,  
vegetable medley, garlic spinach

NEW Salmon Bruschetta  
seared fillet of salmon served with bruschetta  
sauce 19 | 9.50 P

NEW Jumbo Coconut Shrimp  
3 coconut breaded jump shrimp served with a  
zesty orange marmalade 22 | 11.00 P

NEW Chicken Schnitzel  
panko breaded chicken breast topped with lemon  
caper sauce 15 | 7.50 P

BUTCHER BLOCK

Hand Cut Steaks  
all served with your choice of 2 sides: mashed  
potato, baked potato, rice pilaf, vegetable medley,  
garlic spinach and topped with sauce poivrade

6oz Filet Mignon 28 | 14 P

10oz Filet Mignon 38 | 19 P

12oz New York Strip29 | 14.50 P

8oz Hanger Steak  
w/ Cherry Soy Marinade 24 | 12 P

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

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

P =Premier Pricing

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.

SMALL PLATES & STARTERS

Ahi Tartare

diced ahi tuna, mango, avocado & togarashi  
dusted wontons 16 | 8 P

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

Trash Fries

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

<sup>NEW</sup> Roasted Caprese Portobello  
Mushroom

marinated portobello mushroom stuffed with  
fresh mozzarella, baby heirloom tomatoes,  
fresh basil & balsamic reduction 11 | 5.50 P

Steamed Edamame

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

<sup>NEW</sup> Chilled Shrimp Spring Rolls

chilled grilled shrimp, noodles, carrot, celery,  
cilantro & mint rolled together in a rice paper  
spring roll & served with a plum sauce  
10 | 5 P

Steamed Clams

steamed clams in a garlic white wine broth  
15 | 7.50 P

<sup>NEW</sup> 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, thai, BBQ sauce or try a dry rubs  
(creole or lemon pepper) served with a side of  
ranch 15 | 7.50 P

Build Your Own Nachos

your choice of: beef, chicken or chorizo,  
topped with black beans, shredded cheese,  
melted queso, jalapenos, 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  
10.50 | 5.25 P  
Add Guacamole 1.50 | .75 P

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