



SOUP & SALADS

MAKE ANY SMALL SALAD A WRAP FOR \$1 MORE

SOUPS

house made chili or
soup du jour

cup 6 | 3 P
bowl 10 | 5 P

Salad Dressings Selection:

balsamic vinaigrette, blue cheese,
caesar, honey mustard, italian
herb vinaigrette, ranch, raspberry
walnut vinaigrette, 1000 island &
fiesta ranch

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
14.50 | 7.25 P

GF COBB SALAD

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

small 11 | 5.50 P
large 14.50 | 7.25 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

GF 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 P

NEW GF WINTER GREEN SALAD

winter greens, kale, dried
apricot, dried cranberry, pepitas,
sunflower seed, carrot, red
onion, house made croutons, &
parmesan cheese with your
choice of dressing

small 8 | 4 P
large 10.50 | 5.25 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

/// 5.50 P

NEW PESTO PEPPERONI & CHEESE

sliced pepperoni, melted cheese & pesto sauce

NEW BUFFALO CHICKEN

ranch dressing, cheddar & jack cheeses, crispy
buffalo chicken, & blue cheese crumbles

NEW BIGGEST LITTLE CHEESE

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

NEW BEACH SIDE

marinara, sliced ham, bacon, red onion, mandarin
oranges, finished with a teriyaki drizzle & green
onions

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

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 **13 | 7.50P**

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

SMOKED PASTRAMI REUBEN

shaved smoked pastrami, sauerkraut & swiss cheese topped with 1000 island dressing on grilled marble rye bread with your choice of side **13 | 6.50 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 3 | 1.50 P

BEEF POT PIE

port wine beef stew with a golden-brown pie crust **16 | 8.00 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 **11 | 5.50 P**

TUNA MELT

tuna salad, swiss & tomato served on wheat bread with your choice of side **11 | 5.50 P**

NEW FRENCH DIP

roast beef, melted horseradish chive white cheddar cheese, on a toasted hoagie, with a french onion jus served with your choice of side **15 | 7.50**

GF 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**

BLUE MOON FISH & CHIPS

8oz blue moon beer battered cod, with french fries, cole slaw & tartar sauce **13.50 | 6.25 P**

DINNER

Available Wednesday thru Saturday after 5pm

NEW CREOLE SEAFOOD ANDOUILLE PASTA

creole seasoned shrimp, cod, crab meat, andouille sausage, red peppers, & onions, tossed with linguini & creole tomato sauce topped with crispy breaded clams & green onions **22 | 11 P**

Items below served with your choice of 2 sides:

scalloped potatoes, baked potato, rice pilaf, green beans, garlic spinach

NEW GF SALMON

pan seared fillet of salmon with a pesto crust served with your choice of sides **19 | 9.50 P**

NEW CHICKEN SOFRITO

three chicken cutlets pan seared covered with a Spanish sofrito sauce, fresh mozzarella & parmesan, served with your choice of 2 sides or served over linguini **15 | 7.50 P**

**GF Butcher Block
Hand Cut Steaks**

ALL SERVED WITH YOUR CHOICE OF 2 SIDES:

scalloped potato, baked potato, rice pilaf, green beans, garlic spinach.
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 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

NEW

GF

WHOLE ARTICHOKE

steamed whole artichoke served with lemon aioli

8 | 4 P

NEW

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

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

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

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

11 | 5.50 P

Add Guacamole 1.50 | .75 P

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