

ALL AROUND THE WORLD CUISINE

ELEVATED PROTEIN ENTRÉES

Chef-Driven Clubhouse Selections

STEAK & BEEF

Prime Ribeye with Shrimp Scampi

Grilled ribeye topped with garlic butter shrimp.

Beef Tenderloin Medallions with Red Wine Jus

Center-cut tenderloin finished with rich pan sauce.

Churrasco Steak with Chimichurri

Grilled skirt steak with herb compound sauce.

Peppercorn Crusted Filet Mignon

Filet finished with creamy peppercorn sauce.

New York Strip with Garlic Herb Butter

Classic steakhouse cut, simply elevated.

Braised Short Rib with Demi-Glace

Slow-cooked beef, fork-tender and rich.

Beef Tenderloin with Mushroom Bordelaise

Earthy mushroom wine reduction.

Prime Rib with Horseradish Cream

Slow-roasted rib carved to order.

Wagyu Sirloin with Shallot Jus

Clean, rich beef with light sauce.

Steakhouse Beef Tips

Seared beef in savory pan gravy.

Grilled Flank Steak with Béarnaise

Herb-forward butter sauce.

Beef Tenderloin with Blue Cheese Crust

Melted blue cheese and breadcrumbs.

Coffee-Rubbed Ribeye

Bold crust with balanced bitterness.

Garlic Rosemary Beef Loin

Herb-roasted, sliced for service.

Steak Oscar

Filet topped with crab and hollandaise.

Smoked Prime Ribeye

Low-smoked, finished hot for service.

Teriyaki Glazed Beef Tenderloin

Sweet-savory Asian influence.

Beef Medallions with Truffle Butter

Simple luxury finish.

Grilled Hanger Steak with Chimichurri

Deep beef flavor, herb finish.

Braised Beef Cheeks

Ultra-tender, rich and refined.

CHICKEN

Airline Chicken Breast with Pan Jus

Crispy skin, juicy interior.

Chicken Supreme with Mushroom Cream

Classic French-style preparation.

Grilled Chicken Breast with Lemon Butter

Clean, bright, and protein-forward.

Roasted Chicken Thighs with Garlic Herb Glaze

Juicy, flavorful, and comforting.

Chicken Piccata

Lemon, capers, white wine sauce.

Chicken Marsala

Mushroom marsala wine sauce.

Chicken Florentine

Spinach and light cream sauce.

Chicken Parmesan (Elevated)

Light breading, fresh mozzarella, marinara.

Honey Pepper Glazed Chicken

Sweet heat, balanced and clean.

Grilled Chicken with Chimichurri

Herbaceous, steakhouse-style.

Stuffed Chicken Breast (Spinach & Cheese)

Rich but portion-controlled.

Chicken with Dijon Cream Sauce

Savory and smooth.

Roasted Chicken with Pan-Roasted Vegetables

Simple and elegant.

Chicken Milanese

Thin-cut, crisp, lemon-finished.

Teriyaki Glazed Chicken Breast

Asian-inspired, clean protein.

Smoked Chicken Breast with White BBQ Sauce

Southern-elevated preparation.

Chicken with Truffle Cream Sauce

Luxury flavor, restrained.

Herb-Crusted Chicken Breast

Golden crust, moist interior.

Chicken Alfredo (Refined)

Lighter cream, parmesan finish.

Grilled Chicken with Romesco Sauce

Smoky pepper and almond sauce.

FISH & SEAFOOD

Miso-Glazed Sea Bass

Silky, umami-forward glaze.

Pan-Seared Salmon with Lemon Dill Sauce

Classic and athlete-friendly.

Shrimp Scampi over Grilled Steak

Surf & turf centerpiece dish.

Coconut-Crusted Halibut

Crisp exterior, tender fish.

Blackened Salmon with Cajun Butter

Bold seasoning, clean finish.

Pan-Roasted Cod with White Wine Sauce

Light and flaky.

Grilled Swordfish with Herb Oil

Firm, steak-like texture.

Garlic Butter Shrimp

Simple, elevated seafood option.

Seared Ahi Tuna with Soy Ginger Glaze

Clean protein with Asian influence.

Salmon with Maple Soy Glaze

Sweet-savory balance.

Shrimp & Scallop Medley

Mixed seafood sauté.

Crab-Crusted Salmon

Rich topping, controlled portion.

Sea Bass with Champagne Beurre Blanc

Fine-dining classic.

Grilled Mahi-Mahi with Citrus Butter

Bright and tropical.

Lobster Tail with Drawn Butter

Special-occasion entrée.

Shrimp Scampi over Angel Hair

Classic elevated pasta protein.

Seared Trout with Almond Brown Butter

Nutty, refined finish.

Seafood Paella-Style Entrée

Shrimp, fish, mussels.

Teriyaki Glazed Salmon

Clean and reliable.

Herb-Roasted Branzino

Mediterranean-style whole fish.

PORK

Herb-Roasted Pork Loin with Pan Jus

Lean, tender, and elegant.

Pork Tenderloin with Apple Cider Glaze

Sweet-savory balance.

Braised Pork Shank

Slow-cooked and deeply flavorful.

Pork Chop with Dijon Cream Sauce

Classic steakhouse preparation.

Smoked Pork Loin with Honey Glaze

Light smoke, clean finish.

Pork Chop with Mushroom Gravy

Comfort elevated.

Pork Tenderloin with Cherry Reduction

Refined fruit sauce.

Porchetta-Style Roasted Pork

Herb-rolled, crisp exterior.

Pork Belly with Soy Caramel Glaze

Rich, indulgent option.

Grilled Pork Chop with Chimichurri

Herb-forward and bright.

Braised Pork Shoulder with Jus

Fork-tender and rich.

Stuffed Pork Loin

Spinach, herbs, and cheese.

Pork Medallions with Marsala Sauce

Elegant and familiar.

BBQ Glazed Pork Tenderloin

Sweet and smoky.

Pork Chop with Blue Cheese Butter

Bold steakhouse flavor.

Crispy Pork Cutlet (Milanese-Style)

Thin-cut and crisp.

Pork Loin with Rosemary Garlic Rub

Simple and aromatic.

Braised Pork Cheeks

Deep, luxurious texture.

Grilled Pork Chop with Peach Glaze

Seasonal and balanced.

Pork Tenderloin with Bourbon Sauce

Warm, rich finish.

ALL AROUND THE WORLD CUISINE

SIDES & PREMIUM ACCOMPANIMENTS

RICE, GRAINS & STARCHES

Steamed Jasmine Rice

Fragrant, fluffy white rice.

Brown Rice Pilaf

Nutty brown rice with light seasoning.

Wild Rice Blend

Hearty mixed grains with aromatics.

Garlic Butter Rice

White rice finished with garlic and butter.

Coconut Rice

Lightly sweet, fragrant rice.

Herb Rice Pilaf

Rice tossed with fresh herbs.

Fried Rice (Vegetable)

Wok-tossed rice with vegetables.

Fried Rice (Chicken or Shrimp)

Protein-enriched fried rice.

Quinoa Pilaf

High-protein grain with herbs.

Farro with Roasted Vegetables

Chewy grain, hearty texture.

Couscous with Herbs

Light and fluffy Mediterranean grain.

Orzo Pilaf

Toasted orzo pasta with garlic and herbs.

Creamy Polenta

Smooth cornmeal finished with butter.

Parmesan Polenta

Creamy polenta with aged cheese.

Mac & Cheese (Classic)

Creamy baked comfort side.

Smoked Gouda Mac & Cheese

Rich and smoky cheese blend.

Truffle Mac & Cheese

Premium finish with truffle oil.

Lobster Mac & Cheese

Luxury side with tender lobster.

Potato Gnocchi

Soft dumplings, butter or sauce finish.

Angel Hair Pasta with Olive Oil & Herbs

Light, clean pasta side.

POTATOES & ROOT VEGETABLES

Garlic Mashed Potatoes

Whipped and buttery.

Yukon Gold Mashed Potatoes

Creamy and smooth.

Roasted Fingerling Potatoes

Crisp-roasted with herbs.

Sweet Chili Fingerling Potatoes

Roasted with mild heat and sweetness.

Twice-Baked Potatoes

Whipped filling with cheese and chives.

Potato Au Gratin

Thin-sliced potatoes baked in cream.

Scalloped Potatoes

Classic creamy potato bake.

Herb Roasted Potatoes

Olive oil, rosemary, garlic.

Smashed Potatoes

Crispy edges, fluffy center.

Loaded Mashed Potatoes

Cheese, bacon, and chives.

Sweet Potato Mash

Naturally sweet and smooth.

Roasted Sweet Potatoes

Caramelized and tender.

Sweet Potato Fries

Crisp, lightly seasoned.

Honey Cinnamon Carrots

Roasted with gentle sweetness.

Glazed Root Vegetables

Carrots, parsnips, and beets.

VEGETABLE SIDES (CLASSIC)

Grilled Broccoli

Charred and finished with lemon.

Steamed Broccoli

Clean and simple.

Roasted Broccolini

Garlic and olive oil finish.

Sautéed Green Beans

Garlic and olive oil.

White Wine Green Beans

Finished with garlic and wine.

Roasted Brussels Sprouts

Crisp and caramelized.

Candied Brussels Sprouts

Lightly sweetened glaze.

Glazed Baby Carrots

Tender and sweet.

Sautéed Spinach

Garlic and olive oil.

Creamed Spinach

Classic steakhouse side.

Roasted Cauliflower

Golden and nutty.

Garlic Parmesan Cauliflower

Savory roasted finish.

Vegetable Medley

Seasonal mix, lightly sautéed.

Grilled Zucchini & Squash

Simple herb seasoning.

Roasted Mushrooms

Deep, earthy flavor.

SALADS & COLD SIDES

Classic Caesar Salad

Romaine, parmesan, croutons.

Wedge Salad

Iceberg, creamy dressing, bacon.

Chef's Garden Salad

Mixed greens and vegetables.

Mediterranean Chickpea Salad

Chickpeas, herbs, citrus.

Pasta Salad

Light vinaigrette and vegetables.

Italian Chopped Salad

Hearty vegetables and vinaigrette.

Spinach Strawberry Feta Salad

Sweet and tangy balance.

Greek Salad

Tomato, cucumber, feta.

Coleslaw (Creamy)

Classic cold slaw.

Coleslaw (Vinegar)

Light and tangy slaw.

Quinoa & Veggie Salad

High-protein grain salad.

Roasted Beet Salad

Earthy and fresh.

Potato Salad

Classic preparation.

Macaroni Salad

Creamy and familiar.

Fruit Salad

Fresh seasonal fruit.

PREMIUM & ELEVATED SIDES (STEAKHOUSE / FEATURE)

Truffle Mashed Potatoes

Classic mash finished with truffle oil.

Parmesan Risotto

Creamy Arborio rice with aged parmesan.

Mushroom Risotto

Earthy and rich.

Garlic Parmesan Risotto

Savory and comforting.

Lobster Risotto

Luxury seafood risotto.

Asparagus with Hollandaise

Classic steakhouse preparation.

Roasted Asparagus with Lemon Zest

Bright and clean.

Balsamic Glazed Mushrooms

Sweet and savory finish.

Truffle Roasted Mushrooms

Earthy premium upgrade.

Creamed Corn

Rich and smooth.

Jalapeño Cream Corn

Mild heat and sweetness.

Grilled Corn with Herb Butter

Simple and elevated.

Corn Pudding

Southern-style baked corn.

Roasted Brussels Sprouts with Bacon

Smoky and savory.

Parmesan Crusted Zucchini

Golden and crisp.

Garlic Butter Shrimp (Side Portion)

Protein-forward premium side.

Crab Mac & Cheese

Rich and indulgent.

Scalloped Root Vegetable Gratin

Carrots, parsnips, and cream.

Cauliflower Gratin

Creamy baked cauliflower.

Truffle Fries

Crisp fries with truffle finish.

ALL AROUND THE WORLD CUISINE

VEGETABLE SIDE OPTIONS

CLASSIC & PERFORMANCE-FRIENDLY VEGETABLES

1. **Steamed Broccoli**
Clean, simple, and nutrient-dense.
2. **Grilled Broccoli**
Light char, olive oil, and lemon.
3. **Roasted Broccolini**
Tender stems with garlic and olive oil.
4. **Sautéed Green Beans**
Garlic-sautéed, bright and crisp.
5. **White Wine Green Beans**
Finished with garlic and white wine.
6. **Steamed Asparagus**
Simple preparation, clean flavor.
7. **Roasted Asparagus**
Olive oil roasted with light seasoning.
8. **Lemon Zest Asparagus**
Bright citrus finish.
9. **Roasted Brussels Sprouts**
Crispy, caramelized, and savory.
10. **Steamed Brussels Sprouts**
Light and clean option.

11. **Roasted Cauliflower**
Golden-brown with nutty flavor.
 12. **Garlic Parmesan Cauliflower**
Roasted cauliflower finished with parmesan.
 13. **Sautéed Spinach**
Garlic, olive oil, quick sauté.
 14. **Steamed Spinach**
Clean and simple preparation.
 15. **Grilled Zucchini & Squash**
Light char with herbs.
 16. **Roasted Zucchini & Squash**
Oven-roasted until tender.
 17. **Vegetable Medley**
Seasonal mix, lightly sautéed.
 18. **Steamed Mixed Vegetables**
Classic clubhouse staple.
 19. **Roasted Bell Peppers & Onions**
Sweet and savory combination.
 20. **Sautéed Mushrooms**
Earthy mushrooms cooked until tender.
 21. **Roasted Mushrooms**
Deep flavor, olive oil finish.
 22. **Steamed Carrots**
Simple and lightly seasoned.
 23. **Roasted Carrots**
Caramelized and naturally sweet.
 24. **Honey Cinnamon Carrots**
Light glaze with warm spice.
 25. **Roasted Sweet Potatoes (Veg-Only)**
Caramelized, naturally sweet.
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ELEVATED & PREMIUM VEGETABLE SIDES

26. **Creamed Spinach**
Steakhouse-style, rich and smooth.
27. **Garlic Sautéed Swiss Chard**
Tender greens with garlic and olive oil.
28. **Balsamic Glazed Brussels Sprouts**
Sweet-savory finish.
29. **Brussels Sprouts with Bacon**
Smoky, savory upgrade.
30. **Roasted Root Vegetable Medley**
Carrots, parsnips, and beets.

31. **Parmesan Crusted Zucchini**
Golden crust, tender center.
32. **Cauliflower Gratin**
Creamy baked cauliflower with cheese.
33. **Roasted Cauliflower with Tahini**
Nutty, Mediterranean-inspired finish.
34. **Truffle Roasted Mushrooms**
Earthy mushrooms with truffle aroma.
35. **Garlic Butter Green Beans**
Rich but balanced.
36. **Charred Corn with Herb Butter**
Sweet corn with fresh herbs.
37. **Creamed Corn**
Smooth and comforting.
38. **Jalapeño Cream Corn**
Mild heat, sweet finish.
39. **Roasted Corn & Pepper Succotash**
Corn, peppers, and herbs.
40. **Asparagus with Hollandaise**
Classic steakhouse pairing.
41. **Roasted Beets**
Earthy and naturally sweet.
42. **Roasted Beets with Goat Cheese**
Balanced sweet and tangy.
43. **Grilled Eggplant**
Smoky, tender slices.
44. **Eggplant Parmesan (Veg Entrée-Style)**
Breaded eggplant with marinara and cheese.
45. **Roasted Fennel**
Lightly caramelized with subtle anise flavor.
46. **Sautéed Leeks**
Soft, sweet onion flavor.
47. **Roasted Cabbage Steaks**
Caramelized edges, tender center.
48. **Garlic Roasted Cherry Tomatoes**
Burst tomatoes with deep sweetness.
49. **Mediterranean Roasted Vegetables**
Zucchini, peppers, onion, herbs, olive oil.
50. **Seasonal Chef's Vegetable Selection**
Rotating vegetables based on peak freshness.

ALL AROUND THE WORLD CUISINE

STARCH & CARB OPTIONS (HALF-PAN STYLE) —

RICE & GRAIN STARCHES

1. **Steamed Jasmine Rice**
Fragrant, fluffy white rice.
2. **Steamed Basmati Rice**
Long-grain, light, and aromatic.
3. **Brown Rice**
Nutty whole-grain rice for sustained energy.
4. **Garlic Butter Rice**
White rice finished with garlic and butter.
5. **Herb Rice Pilaf**
Rice cooked with herbs and aromatics.
6. **Coconut Rice**
Lightly sweet, fragrant rice.
7. **Wild Rice Blend**
Hearty mixed grains with chewy texture.
8. **Vegetable Fried Rice**
Wok-tossed rice with vegetables.
9. **Chicken Fried Rice**
Protein-enhanced fried rice.
10. **Shrimp Fried Rice**
Seafood-forward fried rice.
11. **Quinoa Pilaf**
High-protein grain with herbs.
12. **Farro Pilaf**
Chewy ancient grain, hearty and filling.
13. **Barley with Herbs**
Earthy grain with simple seasoning.
14. **Couscous with Herbs**
Light, fluffy Mediterranean grain.
15. **Rice Pilaf with Orzo**
Classic rice and pasta blend.

PASTA & NOODLE STARCHES

16. **Butter Parsley Noodles**
Simple, clean pasta side.
17. **Garlic Olive Oil Pasta**
Lightly tossed with olive oil and garlic.

18. **Penne Marinara**
Tomato sauce, clean and familiar.
 19. **Penne Alfredo**
Creamy parmesan sauce.
 20. **Penne Vodka**
Tomato cream sauce.
 21. **Fettuccine Alfredo**
Classic creamy pasta.
 22. **Angel Hair with Lemon & Herbs**
Light, bright pasta option.
 23. **Mac & Cheese**
Creamy baked classic.
 24. **Smoked Gouda Mac & Cheese**
Rich, smoky cheese blend.
 25. **Truffle Mac & Cheese**
Premium pasta with truffle aroma.
 26. **Yakisoba Noodles**
Savory Asian-style noodles.
 27. **Lo Mein Noodles**
Soft noodles with soy seasoning.
 28. **Rice Noodles**
Light, gluten-friendly option.
 29. **Udon Noodles**
Thick, chewy noodles.
 30. **Orzo with Garlic & Herbs**
Pasta-style grain with clean flavor.
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POTATO & ROOT STARCHES

31. **Garlic Mashed Potatoes**
Whipped and buttery.
32. **Yukon Gold Mashed Potatoes**
Smooth and creamy.
33. **Loaded Mashed Potatoes**
Cheese, bacon, and chives.
34. **Truffle Mashed Potatoes**
Steakhouse-style premium mash.
35. **Roasted Fingerling Potatoes**
Crispy edges, tender center.
36. **Sweet Chili Fingerling Potatoes**
Mild heat with sweetness.
37. **Herb Roasted Potatoes**
Olive oil, rosemary, garlic.

- 38. **Smashed Potatoes**
Crispy and fluffy.
 - 39. **Twice-Baked Potatoes**
Whipped filling with cheese.
 - 40. **Potato Au Gratin**
Thin-sliced potatoes baked in cream.
 - 41. **Scalloped Potatoes**
Classic creamy potato bake.
 - 42. **Sweet Potato Mash**
Smooth and naturally sweet.
 - 43. **Roasted Sweet Potatoes**
Caramelized cubes.
 - 44. **Sweet Potato Fries**
Crisp, lightly seasoned.
 - 45. **Root Vegetable Mash**
Potato, parsnip, carrot blend.
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SPECIALTY & PREMIUM STARCHES

- 46. **Creamy Polenta**
Smooth cornmeal finished with butter.
- 47. **Parmesan Polenta**
Rich and savory upgrade.
- 48. **Corn Pudding**
Soft, Southern-style baked corn.
- 49. **Grits (Classic)**
Creamy stone-ground corn.
- 50. **Cheesy Grits**
Rich, comforting upgrade.