

TEE-OFF CLUB MENU

Sandwiches & Burgers are served with French Fries or Garlic Mashed Potatoes

Add a Caesar or house salad for \$3.95. Add a baked potato for \$2.45

PRIME TEE-OFF BURGER

1/2 lb. burger with cheese
13.95

PRIME BACON BLEU BURGER

1/2 lb. burger with bacon, Maytag bleu cheese and caramelized onions
15.95

PRIME RIB SANDWICH

Served open-face on garlic toast
21.95

USDA PRIME SIRLOIN STEAK SANDWICH

Served open-face on garlic toast
19.95

FRENCH DIP

16.95

GRILLED BUFFALO CHICKEN SANDWICH

Topped with blue cheese crumbles
13.95

[FISH 'N' CHIPS]
15.95

TEE-OFF CLUBHOUSE COBB 14.95

ICEBERG WEDGE SALAD 9.95

CHICKEN CAESAR SALAD 12.95

PRIME RIB POT PIE

Served in a sourdough round topped with mashed potatoes and cheese
14.95

DESSERTS

CHEESECAKE

Santa Barbara Style
5.95

MUD PIE

6.95

CHOCOLATE CHOCOLATE CAKE

8.95

CRÈME BRÛLÉE

7.95



APPETIZERS

BUFFALO WINGS

11.95

KING CRAB COCKTAIL

19.95

GARLIC BREAD

4.95

OYSTERS ON THE HALF SHELL

1/2 or 1 dozen
at market price

STEAKHOUSE ONION RINGS

8.95

STEAMERS

market price

SAUTÉED MUSHROOMS

7.95

SHRIMP COCKTAIL

14.95

POTATO SKINS

8.95

Dinners include: Soup & Salad, Choice of Rice or Potato
(French Fried, Baked, or Garlic Mashed)
Fresh Seasonal Vegetables & Fresh Baked Sourdough Rolls

USDA PRIME CULOTTE STEAK 26.95
Center cut sirloin char-broiled

USDA PRIME CRUSTED SIRLOIN 29.95
Parmesan, bleu cheese and horseradish crusted

**USDA PRIME
FILET MIGNON** 42.95
char-broiled with bearnaise

**USDA PRIME
FILET OSCAR** 44.95
Tender filet mignon medallions
topped with king crab,
asparagus and bearnaise

USDA PRIME PORTERHOUSE STEAK 69.95
A 2 LB steak for the big drivers

PRIME CHAR-BROILED NEW YORK 42.95

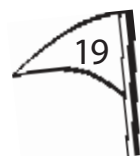
USDA PRIME PEPPERED NEW YORK
with a courvoisier sauce 46.95

PORK CHOPS 19.95
Center cut, grilled, seasoned and
served with apple sauce

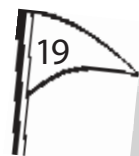
GRILLED LAMB CHOPS 32.95
Char-grilled and served with
mint sauce

RACK OF LAMB 32.95
Herb crusted then baked

**USDA PRIME GROUND
SIRLOIN** 16.95
With onion-mushroom gravy



'BIG BERTHA' 44.95
Bone-in ribeye with
garlic marinade



FRIED CHICKEN 18.95
Our house original

BAKED CHICKEN 18.95
1/2 chicken with basil, garlic, pepper,
butter & wine

CHICKEN OSCAR 26.95
Tender breast sautéed and topped with king crab,
asparagus and bearnaise

PRIME RIB

(While it lasts)

Our house specialty— slow-roasted to perfection
and served au jus with creamed horseradish

PAR CUT 28.95
10 oz cut

EAGLE CUT 36.95
Single bone-in cut

DOUBLE EAGLE 44.95
Double bone-in cut

BIRDIE CUT 29.95
Herb seasoned & grilled

ACE CUT 29.95
Cajun seasoned & blackened

FRESH FISH AND SEAFOOD

A nightly selection of fresh fish and seafood specials
will be presented by your server

AUSTRALIAN LOBSTER

One or two tails at current market price

FRIED SHRIMP

22.95
Deep-fried to perfection & served
with cocktail sauce

SHRIMP SCAMPI

24.95
Sautéed in chardonnay and garlic butter

ALASKAN KING CRAB LEGS

Split and served with drawn butter at current market price

COMBINATIONS

Your choice of Prime Rib or 8 oz Prime Sirloin with:

LOBSTER market price **SHRIMP SCAMPI** 38.95

FRIED SHRIMP 36.95 **KING CRAB** market price