



Dinner
THE FIELD CLUB

Soups & Appetizers

GAZPACHO OR VICHYSOISE | 5
SOUP DU JOUR | 5
FRENCH ONION SOUP | 8

ESCARGOT | 16

Escargot French Snails baked in Garlic Herb Butter topped with Parmesan Cheese

BUFFALO STYLE CHICKEN WINGS | 15 GF

Tender Chicken Wings tossed in a Spicy Butter Sauce with Ranch and Blue Cheese Dressing

BANG BANG SHRIMP | 16 GF

Fried Shrimp tossed in our Sweet Thai Chili Sauce served with Spring Roll Chips

TUNA TARTARE | 14 GF

Mince Blend of Marble Sushi Grade Tuna, Fresh Chives, Shallot, and Creamy Wasabi Aioli with a Soy and Teriyaki Ginger Glaze

BEEF CARPACCIO | 16

Thin Sliced Filet Mignon, Hard Boiled Eggs, Gherkins and Shaved Parmesan topped with Arugula and drizzled with a Balsamic Vinaigrette

QUESADILLA | 12

Chicken, Beef or Vegetarian with Sour Cream, Guacamole and Salsa (Add Shrimp \$4)

PEKING DUCK TOSTADOS | 14

Duck Confit, Scallion, Hoisin, Sour Cream Guacamole and Salsa

Salads

TOMATOES AND BURRATA | 13 GF

Slow-Braised Heirloom Tomato, Basil Aioli, Balsamic 12 Year Reduction, Baby Arugula, Burrata, and a Toasted Sourdough

QUINOA BOWL | 12 GF

Tri-Colored Quinoa, Diced and Roasted Sweet Potato, Boston Lettuce, Baby Arugula, Dried Granny Smith Apples and Pears, Candied Cashews, and Feta Cheese Cilantro Lemon Vinaigrette

HEALTHY ANTIOXIDANT SALAD | 14 GF

Arugula, Kale, Red Quinoa and Shaved Brussel Sprouts tossed with Pomegranate Vinaigrette topped with shaved Parmesan, Fresh Blueberries, Dried Cranberries, Almonds, Sliced Red Onion and Avocado

ELOTE "CORN" SALAD | 13 GF

Arugula, Black Kale, Brussel Sprouts and Cabbage tossed in Adobo Lime Dressing with Roasted Corn, Poblano Rice, Fresh Tomatoes, Radishes, Queso Fresco, Red Onions, Crispy Tortilla Strips and Fresh Avocado

AHI POKE BOWL | 16

4oz Sushi-grade diced Ahi and Avocado tossed with Ponzu, Green Onions and Sesame Seeds, on a blend of White Rice, Red Quinoa, and Seaweed seasoned with Togarashi topped with Pickled Cucumbers, Sliced Jalapenos and a drizzle of Sriracha Mayo

SALADS YOU KNOW | MED 14, LG 18

Shrimp Louis | Miso Grilled Salmon | Cobb | Caesar Martha's Vineyard | Southern Fried | Crab Avocado

The following salads are available in one size only:

Caprese 15 | Thai Chicken 16 | Wicked Tuna 18

Hand Helds

SIGNATURE BEEF SLIDERS | 14

Angus Beef, Short Rib and Pork Belly with Provolone Cheese, Caramelized Onions and Chipotle Mayo on a Brioche Bun

BLACK ANGUS BURGER | 14

Grilled to your liking with Lettuce, Tomato, Onions and a Pickle Spear

CRAB CAKE SLIDERS | 16

Two Maryland Style Lump Crab Cakes on a Brioche Bun with Caribbean Traditional Seasoned and Saffron Infused Creole Remoulade

GROUPER SANDWICH | 18

Seared Grouper on a Toasted Brioche Bun with Mango Salsa, Green Leaf Lettuce, Tomato, Purple Onion and your choice of sides

TOMATO BASIL BURRATA

GRILLED CHEESE | 16

Burrata, Oven Roasted Tomatoes and Balsamic Glaze, on Griddled Sourdough Bread

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

Flatbreads

MARGHERITA | 14 🌿

Fresh Mozzarella Cheese, Diced Tomato, Garlic, Oregano, Fresh Basil and Tomato Basil Sauce topped with Arugula Salad

GREEK | 14 🌿

Feta Brick Cheese Blend, Spinach, Garlic, Red Onions, Tomato and a Hint of Dill topped with Arugula Salad and served with Greek Dressing

BBQ CHICKEN | 16

Raspberry BBQ Chicken is a Flavorful Pizza. Smothered with a Raspberry BBQ Sauce and loaded with Chicken, Cheese, Cilantro and Red Onion topped with Arugula Salad

Entrées

SAUTÉED CRISPY DUCK BREAST | 38 GF

Maple Leaf Farms Seared Crispy Duck topped with a Cherry Cognac Sauce

VEAL OSSO BUCO | 34 GF

A Specialty of Chef Valencia - Cross Cut Veal Shanks Braised with Vegetables, Red Wine and Broth served with Risotto Ala Milanese

SEARED CHILEAN SEA BASS | 32

Seared Golden Brown Sea Bass with Lemon Dijon Beurre Blanc, Roasted Vegetables and Potatoes of the Day

CHICKEN SALTIMBOCCA | 28

Chicken Breast with Sage and Prosciutto and a Lemon Buerre Blanc Sauce served over Pasta with Asparagus

JAEGER SCHNITZEL | 20

Breaded Veal Tenderloin seared and served with Woodland Mushroom Saute and Braised Red Cabbage

SPAGHETTI | 19 🌿

SPAGHETTI BOLOGNESE | 24

Spaghetti with Tomato and Virgin Olive Oil
OR

Spaghetti with House-made Bolognese Sauce, Parmesan and Chives

LINGUINE WITH SHRIMP & SCALLOPS | 26

Linguine sauteed with Shrimp and Scallops in a White Wine Sauce

BLACK ANGUS STEAK AU POIVRE | 32

with Pepper Sauce and Roasted Vegetables

RED SNAPPER | 34

Red Snapper with Fennel, Lemon, Moroccan Olives, Diced Tomatoes and a Lemon Butter Sauce

Butcher Block

RACK OF LAMB (6 CHOPS) | 34 GF

FILET MIGNON 8OZ | 36 GF

PRIME NEW YORK STRIP 16OZ | 34 GF

HANGER STEAK | 25 GF

Sauces: Mushroom Demi or Traditional Demi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.