


STARTERS

Ethan Stowell's

**PACIFIC NORTHWEST
STARTER**

BORLOTTI BEAN AND PASTA SOUP
Parmesan, olive oil


QUINOA AND POMEGRANATE 
roasted pumpkin, goat cheese

SEARED BLACK PEPPER DUCK BREAST *
apple-celeriac salad, lingonberry cream

CORN AND CRABMEAT FRITTER
garlic aioli

FRENCH ONION SOUP
Gruyère cheese crouton

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

ARUGULA AND PUMPKIN SALAD 
pine nuts, tomato, feta cheese

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**PACIFIC NORTHWEST
MAIN**

**CHICKEN WITH CARROTS AND GREENS
BEANS**
roasted carrot purée

PENNE PESTO
green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

BEEF SHORT RIB STROGANOFF
egg noodles, turnips, carrots

PARMESAN-PANKO BAKED HAKE *
caper-gherkin aioli, crushed potatoes, zucchini

EGGPLANT CANNELLONI PARMIGIANO 
asparagus risotto

CHEF RUDI'S ROASTED BERKSHIRE PORK BABY BACK RIBS
espresso-barbecue sauce

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE *
roasted leeks, red bell pepper, mashed potatoes

CLUB ORANGE DAILY SPECIAL

ask your server about our daily special created specifically for Club Orange

MAINS

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

INDULGE

JUMBO SHRIMP COCKTAIL \$8.50
Dijon aioli, lime

5 oz. FILET MIGNON & 5 oz LOBSTER TRAIL * \$30
grilled asparagus, baked potato, garlic butter

PRESIDENT'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * \$75
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK * \$40
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

STRAWBERRY PAVLOVA
whipped cream, toasted almonds

OPERA CAKE
coffee butter cream

ALMOND FRUIT CAKE 
almond butter cake, cherries, berries, Frangelico-whipped cream

HOT FUDGE SUNDAE
chopped nuts, marshmallow, whipped cream

SELECTION OF ICE CREAM
ask your server about our daily ice cream offerings

DESSERTS

CAPPUCCINO 3.50

CAFÉ LATTE 3.50

SOLO ESPRESSO 2.50

additional drink selections available

COFFEES

 no sugar added  gluten-free  non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.
An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.