



# CATALINA COUNTRY CLUB

## Appetizers & Salads

### Soup du jour

Please ask your server 8

### Market Salad

Lettuce, asparagus, heirloom tomatoes, shaved parmesan, citrus vinaigrette 9

### Caprese

Boccocini mozzarella, heirloom tomatoes, EVOO, balsamic drizzle 14

### Shrimp "Tapas Style"

Garlic, marash pepper and sherry, parmesan crisps 16

### Steamed Mussels

Green curry broth, coconut milk, grilled baguette 15

### Ahi Tartare

Yellow fin, avocado, lemon vinaigrette, wasabi cream, soy reduction, nori, chili oil 15

### Mac & Cheese

Velvety cream sauce of Monterey Jack, cheddar, Gruyère 12

### Chili Con Carne

Sirloin, corn tortillas, jalapeno, onions, cheddar, chive crème fraiche 15

### Pub Burger

J&J Farm Grass fed ground sirloin, special bold blend of spices, tomato, lettuce, shaved red onion on a soft fresh baked bun 15  
Cheddar & apple wood smoked bacon 3  
Gruyère, Maytag blue, or cheddar with carmelized onions 3

## Entrees

### Certified Angus Filet Mignon

Roasted garlic mash, greens, port wine demi, morel cream, onion ribbons 38

### Chicken Pot Pie

Free range chicken, organic vegetables, cream sauce with puff pastry 18

### Cioppino

Shrimp, clams, mussels, fresh fish, rich hearty broth, crostinis 29

### Prime Delmonico

Potato flan, balsamic onions, creamed spinach, cognac 39

### Sonoma Free Range Veal

Rosemary, pancetta, chanterelles, potato gratin 42

### Vegetable Napoleon

Organic vegetables, rosemary polenta, tomato vinaigrette, basil oil 19

### Seafood Tower

Ask your server about fresh local selection of seafood  
For one 28 For two 42 For four or more 65

Ask your server about our nightly specials

Thursday	Friday	Saturday	Sunday	Monday
Lamb Shank 17	Blackened Salmon 18	Stuffed Pork Loin 20	Braised Beef Rib 17	Sand Dabs 17

Please give at least 8-10 days notice for the following

Served with customized side dishes

Roasted Leg of Lamb  
Feeds eight people 350

Suckling Pig  
Feeds eight people 500

Snake River Farms Kobe  
Wagyu Bone-in Ribeye Chop  
22-30OZ, Feeds one to two 65

Live Alaskan King Crab  
Feeds one to two Market Price

We make every effort to serve organically grown vegetables, fruit and 100% all natural, hormone free meats. We only serve seafood from sustainable sources.

Executive Chef Paul Hancock

An additional \$5 charge will be added for split plates.