



Catalina Country Club Restaurant

Lunch Menu

APPETIZERS & SALADS

- BLUE CHEESE FRIES- seasoned potatoes, Maytag blue cheese, cream, wild baby arugula 8
EDAMAME THREE WAYS- puree, beans, pods, soy sauce, sesame oil, rice crackers 9
DUKKAH-North African spice blend, sesame seeds, almonds, macadamia nuts, extra virgin olive oil, grilled french bread 8
ARTISAN CHEESE SAMPLER- domestic and imported, house marinated olives, seasonal compotes, breads & crackers 15
FLATBREAD- large lavash cracker, chef's seasonal selection 15
SEASONAL SALAD -please inquire with your server for chef's daily creation MP
HALF SEASONAL SALAD--please inquire with your server for chef's daily creation MP
CRAB RANGOON- won ton wrapper, cream cheese, wakame salad, soy reduction, sake sauce 10
SEASONAL SOUP- please inquire with your server for chef's daily creation MP
MEDITERRANEAN PLATE- house marinated olives, prosciutto, roasted vegetable caviar, marinated feta, herbed bread sticks 15
BURRATA- fresh mozzarella wrapped mascarpone cheese, basil oil, fresh tomato relish, rustic french baguette, balsamic reduction 12
CILANTRO CAESAR SALAD- romaine hearts, feta, cilantro caesar dressing, pepitas, tortilla ribbons 8
chicken breast 5 jumbo shrimp 8 wild salmon 9
AHI TARTARE TOWER- yellow fin, avocado, lemon vinaigrette, wasabi cream, soy reduction, nori, chili oil 15
GRILLED CHEESE STACK- gruyère, California jack, aged white cheddar, french bread 14
NIÇOISE SALAD- seared ahi, fingerlings, mixed field greens, haricots verts, cherry tomatoes, egg, niçoise olives, basil vinaigrette 15

ENTREES

- CHICKEN PARMESAN SANDWICH- chicken tenders, parmesan, provolone, marinara sauce, baby arugula, hoagie roll, house fries 11
GRILLED WILD SALMON - puff pastry, basil pesto, roma tomatoes, parmesan crisp, mixed baby greens, lemon vinaigrette 17
CLUBHOUSE BURGER- half-pound patty, vine ripened tomato, butter lettuce, Bermuda onion, multi-grain roll, house fries 12
avocado 2 applewood smoked bacon 2 gruyère, maytag, cheddar, or provolone 1
KALUA PORK SANDWICH- slow roasted, vine-ripened tomato, summer slaw, multi-grain roll, house-made potato chips 11
WHOLE WHEAT FLATBREAD- mushrooms, caramelized onions, goat cheese béchamel, parmesan, pine nuts, arugula salad 11
PORTOBELLO SANDWICH- goat cheese, grilled onions, green olive basil pesto, wild arugula, multi-grain ciabatta, house fries 10
SEARED AHI BURGER- vine-ripened tomatoes, sesame ginger slaw, wasabi cream, multi-grain bun, house fries 12
PRIME RIB ORTEGA – slow-roasted, vine-ripened tomatoes, ortega chili, california jack, horseradish crème fraîche, sourdough, house fries 14
LAMB BURGER- half-pound burger, vine-ripened tomato, feta-kalamata aioli, baby spinach, oat wheat bun, house-made potato chips 15
FLAT IRON STEAK SANDWICH- hand-cut butcher steak, chimichuri, grilled onions, arugula, hoagie roll, house fries 14
SLIDER TRIO- american kobe, aged white cheddar; lamb burger, feta-kalamata aioli; kalua pork, summer slaw, brioche, house fries 16
CHICKEN MILANESE- parmesan-crust, baby greens, shaved parmesan, pine nuts, vine-ripened tomatoes, red wine shallot vinaigrette 10

CHILDREN'S SELECTIONS

- BAKED MAC-N-CHEESE- penne pasta, béchamel, parmesan, jack, cheddar, bread crumbs 8
CHICKEN BREAST TENDERS- ranch dip, house fries 7
GRILLED CHEESE SANDWICH- sourdough bread, cheddar cheese, house fries 6
BURGER- quarter-pound patty, multi-grain bun, house fries 7
PENNE PASTA- choice of marinara sauce or butter, parmesan cheese 7

SIDES

- HOUSE FRIES 4
COTTAGE CHEESE 3
SWEET POTATO FRIES 4

- SEASONAL FRUIT 4
HOUSE-MADE POTATO CHIPS 4
GRILLED SEASONAL VEGETABLES 5

EXECUTIVE CHEF KATHLEEN VOJKOVICH-BOMBARD,CCC ~ SOUS CHEF NICK CLEVELAND
We make every effort to serve organically grown vegetables, fruit, and 100% all natural, hormone free meats.
We only serve seafood from sustainable sources, harvested by methods that do not harm the environment.
We proudly fry our food in trans fat-free rice bran oil.



SANTA CATALINA
ISLAND COMPANY
CARING FOR YOUR EVERY NEED

Select Wines by the Glass

CHAMPAGNE AND SPARKLING WINES

SCHRAMSBERG BRUT ROSE Napa Valley, CA 2005	14
MUMM NAPA CUVÉE SPLIT Napa Valley, CA NV	12
TAITTINGER BRUT "LA FRANÇAISE" HALF BOTTLE NV	35
HOU HOU SHU SPARKLING SAKE Okayama, Japan NV	13

WHITE WINES

VINA ROBLES ROSEUM HUERHUERO Paso Robles, CA 2007	8
CLEAN SLATE RIESLING Mosel-Saar-Ruwer, Germany 2007	7
SAUVIGNON REPUBLIC SAUVIGNON BLANC Marlborough, New Zealand 2007	9
PATIANNA SAUVIGNON BLANC Mendocino, CA 2007	8
TASMAN BAY PINOT GRIS South Island, New Zealand 2005	8
MARTIN CODAX ALBARINO Rias Baixas, Spain 2006	8
ALAMOS TORRENTES Mendoza, Argentina 2007	7
ALMA ROSA CHARDONNAY Santa Rita Hills, CA 2008	9
STICKS CHARDONNAY Yarra Valley, Australia 2005	8
CHATEAU STE. MICHELLE CHARDONNAY Columbia Valley, WA 2007	7

RED WINES

VILLA MT. EDEN PINOT NOIR Santa Maria Valley, CA 2005	10
NAPA CELLARS ZINFANDEL Napa Valley, CA 2006	10
CARINA CELLARS SYRAH Santa Barbara County, CA 2004	9
CAMPO VIEJO RIOJA "RESERVA" Rioja, Spain 2004	9
PASO CREEK CABERNET SAUVIGNON Paso Robles, CA 2006	9
SNOQUALMIE CABERNET/MERLOT Columbia Valley, WA 2006	8
HESS COLLECTION 19 BLOCK CUVÉE Mount Veeder, CA 2005	17
NUEVO MUNDO CABERNET/MALBEC Maipo Valley, Chile 2007	10

Create your own flight of any three wines by the glass 15
Featuring Distant Bay Chardonnay, Cabernet Sauvignon and Merlot as our house wines 7
Extended wine list available upon request

HAND CRAFTED COCKTAILS

BUFFALO MILK - Absolut, Kaluha, Banana Liqueur, Crème de Cocoa, Whipped Cream, Fresh Grated Nutmeg	7
CLASSIC MOJITO - 10 Cane Rum, Simple Syrup, Fresh Mint, Fresh Squeezed Lime	8
ISLAND STYLE ARNOLD PALMER - Sweet Carolina Tea Infused Vodka, Lemonade	7
COUNTRY CLUB BLOODY MARY - Ketel One, House-Made Bloody Mary Mix	6.5
PRICKLY PEAR MARGARITA - Sauza Hornitos, Cointreau, Prickly Pear Puree, Fresh Squeezed Lime	8
SQUARE ONE MOJITO - Square One Cucumber, Fresh Squeezed Lime, Agave Nectar, Fresh Mint, Cucumber Slice	8

SPECIALTY MARTINIS

COUNTRY CLUB DIRTY MARTINI - Grey Goose, Dry Vermouth, Olive Juice	9
POMEGRANATE MARTINI - Ketel One, Triple Sec, Pomegranate Juice, Splash of Pineapple	8.5
CHILLED CRAN-APPLE - Stolichnaya, Apple Pucker, Cranberry Juice, Apple Slice	8.5
BLOOD ORANGE CRUSH - Absolut Mandrin, Blood Orange Juice, Orange Slice	9
CHOCOLATE ESPRESSO - Absolut Vanilia, Coffee Liqueur, Crème de Cacao, House-made Chocolate Syrup	9.5
MELON MARTINI - Ketel One Citroen, Midori Melon Liqueur, Apple Pucker, Apple Slice	9

Create your own martini flight of any three minis 17

BEER

DRAFT 16 oz	5	DOMESTIC	4	IMPORTED	5
Bayhawk Ales, Inc.		Budweiser		Amstel Light	
Amber Ale		Bud Light		Corona	
Hefeweizen		Coors Light		Heineken	
Chocolate Porter		Miller Lite		Negra Modelo	
				Pacifico	
				Stella Artois Lager	
				Redbridge (Gluten Free)	

NON-ALCOHOLIC OPTIONS

Coke, Diet Coke, Sprite, Juices, Lemonade, Peet's Tropical Iced Tea, IBC Bottled Root Beer, Canada Dry Ginger Ale, Tynant Still and Sparkling Water, Peet's Coffee, Hot Herbal Teas, Espresso, Cappuccino, Latte