



Catalina Country Club

Dinner Menu

APPETIZERS & SALADS

- BLUE CHEESE FRIES** - beer battered potatoes, Maytag blue cheese, cream, wild baby arugula 9
- AHI TARTARE TOWER** - yellow fin, avocado, lemon vinaigrette, wasabi cream, soy reduction, nori, chili oil 15
- POTATO SKINS** - chive crème fraîche, parmesan, applewood smoked bacon 7
- BABY BRIE** - served warm, seasonal compote, tart apples, berry coulis, walnuts, toast points 12
- CRUDITÉ** - young carrots, cherry tomatoes, green beans, flatbread cracker, creamy feta vinaigrette 8
- GRILLED CHEESE STACK** - gruyère, California jack, aged white cheddar, artisanal bread 14
- ZUCCHINI FRIES** - beer battered, parmesan, chive ranch 7
- MANILLA CLAMS** - lobster broth, spicy marinara, parmesan baguette crisps 15
- BURRATA** - fresh mozzarella wrapped mascarpone cheese, pesto, sun-dried tomato relish, french bread 14
- CAESAR SALAD** - romaine hearts, parmesan, garlic crouton, anchovies, Caesar dressing 8
- WILD BABY ARUGULA** - shaved parmesan, pine nuts, lemon vinaigrette 8
- MIXED YOUNG GREENS** - asparagus, sun-dried tomato relish, shaved parmesan, citrus vinaigrette 9
all half salads 5 add chicken breast 5 wild salmon 10

ENTREES

- SAND DABS** - panko dust, roasted garlic mash, seasonal vegetables, lemon caper pan sauce, gremolata 23
- MEYER CERTIFIED ANGUS FILET** - roasted garlic mash, wilted spinach, onion ribbons, Maytag blue demi 35
- WILD SALMON** - gingered basmati rice, Indian spices, wilted spinach, roasted tomatoes, lemon grass cream 26
- BOUILLABAISSÉ** - shrimp, clams, scallop, fresh catch, rich Provençal broth, French bread 29
- JIDORI HALF CHICKEN** - herb crust, roasted garlic mash, greens, lemon rosemary chicken jus 19
- BONE-IN NEW YORK** - Hasselback potatoes, balsamic onions, boursin style creamed spinach 29
- ALWAYS CHANGING RISOTTO** - please inquire with your server for our daily selection 18
- PRIME HANGER STEAK** - porcini rub, country baguette, tart apple salad, mushroom demi 22
- FURIKAKE CRUSTED AHI** - seared yellow fin tuna, wasabi potato mash, soy reduction, avocado poke 28
- MEAT LOAF** - Broadleaf buffalo sirloin, roasted garlic mash, greens, crispy onion ribbons, demi-glace 17
- CHECCA PENNE PASTA** - vine-ripened tomatoes, fresh sweet basil, garlic, extra virgin olive oil 16
add chicken breast 5 wild salmon 10

EXECUTIVE CHEF KATHLEEN VOJKOVICH-BOMBARD,CCC

*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.*