



CARDINAL CLUB

APPETIZERS

Shrimp Cocktail • 15
Housemade Cocktail Sauce, Lemon Cheek

Scallop Cargot • 17
White Win Butter, Fontina, Crostini

Cheese and Charcuterie • 18
Local Cheese, Cured Meat

Spinach Artichoke Dip • 12
Crostini, Parm

SOUPS & SALADS

The Wedge • 11 Member • 12 Public
Housemad Bleu, Bacon, Tomato, Pickled Onion

Caesar • 10 Member • 11 Public
Housemade Dressing, Local Croutons, Parm
Add anchovies +6

Seafood Bisque • 6 Member • 7 Public
Shrimp, Touch of Sherry

ENTRÉE

Orange Ginger Salmon • 22 Member • 26 Public
Fresh Atlantic Salmon - Wild Rice - Seasonal Vegetable

Roasted Chicken • 21 Member • 25 Public
Mashed Redskin Potatoes, Kaleidoscope Carrots

Shrimp Scampi • 20 Member • 24 Public
Linguini, Capers, Lemon Zest

Double-Cut Pork Chop • 26 Member • 30 Public
Prairie Creek Farms, Creamy Polenta, Brussels, Creole Mustard Cream Sauce

USDA Prime Filet • 33 Member • 38 Public
8oz, Veal Edmi-Glace, Mashed Redskin Potatoes, Asparagus

American Wagyu Tomahawk (Serves 2) • 110 Member • 130 Public
Snake River Farms, Pecan & Cherry Smoked, Brussels, Fried Redskin Potatoes

DESSERT

Creme Brûlée • 9

Fat Elvis • 12

Berries 'n' Cream • 8

Chocolate Tuxedome • 10