

Easter Sunday

APPETIZERS

CRAB BUBBLE BAKE

Lump crab sautéed in sherry and broiled in a creamy Parmesan Asiago sauce with onion focaccia and celery
13

SHRIMP COCKTAIL

Five jumbo shrimp served chilled with zesty house-made cocktail sauce and a lemon wedge
13

BEEF TIPS

Cajun seared beef tips with barbecue sauce and garlic aioli
17

CHARCUTERIE BOARD

Prosciutto, Genoa salami, pepperoni, Asiago, burrata, Havarti dill, grapes, dried apricots, seasoned olive oil and whole grain mustard with a baguette
15

SALADS & SOUP

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots and croûtons with choice of dressing
2 side / 7 full

CAESAR SALAD

Romaine, croûtons and Parmesan crisp with creamy Caesar dressing
3 side / 9 full

AVGOLEMONO SOUP

Chicken and rice in an egg and lemon cream broth
7

FRENCH ONION SOUP

Sweet onions in a savory broth topped with provolone and Swiss cheeses with house-made croûtons
8

BLACK & BLUE SALAD

Cajun seared beef tips, mixed greens, cherry tomatoes, red onions, bleu cheese crumbles and scallions with bleu cheese dressing
16

BREAKFAST ENTREES

EGGS BENEDICT

English muffins, Canadian bacon or crab cake and poached eggs topped with a creamy Hollandaise sauce and breakfast potatoes
Canadian bacon 11 / crab cake 13

BUILD YOUR OWN OMELETTE

Three eggs with your choice of four: ham, sausage, bacon, roasted red peppers, caramelized onions, spinach, American, cheddar, Swiss or pepper jack with a side of breakfast potatoes and choice of toast
9

BANANAS FOSTER FRENCH TOAST

Two thick cut pieces of brioche with sliced bananas, house-made caramel sauce and crushed walnuts topped with whipped cream
9

EGGS YOUR WAY

Choice of sausage links or Applewood smoked bacon, breakfast potatoes and choice of toast
9

THREE BERRY PANCAKES

Blueberry, raspberry and strawberry compote over three house-made pancakes with whipped cream
9

AVOCADO TOAST

Two pieces of hearty, 7 grain toast topped with mashed avocado, smoked salmon, whipped goat cheese, julienned red onions and diced tomatoes
13

STEAK & EGGS

Flat iron steak, eggs your way, breakfast potatoes, side salad and choice of toast
16

DINNER ENTREES

CARVED HAM

Brown sugar glazed ham slices
10

LASAGNA

Lasagna with ricotta, mozzarella, Parmesan, Asiago and mascarpone cheeses blended and layered with house-made, vegetarian marinara
13

MAPLE BOURBON SALMON

Pan seared salmon with a maple bourbon glaze
20

SLICED TENDERLOIN

Herb encrusted beef tenderloin slices with a cabernet demi-glaze
21

DOUBLE CRAB CAKES

House-made Maryland-style jumbo lump crab cake with lemon basil aioli
28

LAMB RACK

Herb encrusted lamb rack with a minted demi-glaze
27

SIDES

BREAKFAST

Toast
1.5
Bagel
2.5 / with cream cheese 3
Breakfast Potatoes
3
Single French Toast
3
Single Chocolate Chip Pancake
3
Single Plain Pancake
2
Sausage links, Applewood smoked bacon, Canadian bacon or pork roll
4

DINNER

Mashed Potatoes
Green Beans
Roasted Fingerling Potatoes
Creamed Corn
Grilled Asparagus
2 each
Mac & Cheese
Hash Brown Casserole
Brown Sugar Glazed Carrots
4 each

DESSERT

Coconut Custard Pie
7
Lemon Blueberry Cake
7
Raspberry Crème Brûlée
9
Chocolate Peanut Butter Cake
9
Key Lime Pie Ice Cream Sundae
9
Kids Chocolate or Vanilla Ice Cream
3

KIDS

Each kids meal includes a fruit cup and French fries
Grilled Cheese 5 Chicken Fingers 8 Hot Dog 5 Grilled Chicken 8

Kids Brownie Sundae
4

WINE

SPARKLING

	glass/bottle
Montfresco Prosecco, <i>Veneto, Italy</i>	9.75/35
Marquis de la Tour Blanc de Blanc, <i>Loire Valley, France</i>	35
Veuve Clicquot Champagne, <i>Champagne, France</i>	105
Dom Perignon Champagne, <i>Champagne, France</i>	300

MOSCATO

Piquitos, <i>Valencia, Spain</i>	9.5/35
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RIESLING

Washington Hills, <i>Columbia Valley, WA</i>	7.5
S.A. Prum Essence, <i>Mosel, Germany</i>	9.75/40

PINOT GRIGIO

Ca Del Sarto, <i>Friuli, Italy</i>	7.5
Conte Brandolini, <i>Friuli, Italy</i>	9.75/40

SAUVIGNON BLANC

Guenoc, <i>Lake County, California</i>	7.5
Clifford Bay, <i>Marlborough, New Zealand</i>	9.5/35
The Crusher, <i>Clarksburg, California</i>	30

CHARDONNAY

Guenoc, <i>Lake County, California</i>	7.5
Alias, <i>California</i>	9/30
Muirwood, <i>Arroyo Seco, California</i>	9.75/40
A To Z Wineworks, <i>Unoaked, Willamette Valley, Oregon</i>	40
Chalk Hill Russian River, <i>Russian River, California</i>	55

ROSE

Les Dauphins Côtes du Rhone, <i>Rhone Valley, France</i>	7.5
Le Provençal Côtes De Provence, <i>Provence, France</i>	9.5/35

COCKTAILS

Beam Yard Manhattan <i>Woodford Reserve Bourbon, Carapano Antica Formula, Angostura Bitter</i>	11
Top Shelf Margarita <i>Herradura Anejo Tequila, Cointreau, fresh lime juice, simple syrup, Grand Marnier</i> <i>Add some smoke with 1 oz. Se Busca Mezcal</i>	14 +3
Peach Basil Smash <i>Whistle Pig Piggyback Rye, fresh basil, peach purée, orange juice, fresh lemon juice, Angostura Bitters</i>	10
Caramel Espresso <i>Stoli Salted Karamel, Kahlua, espresso and a splash of cream served on the rocks and topped with whipped cream</i>	10
Snickerdoodle <i>Stoli Vanil, Stoli Salted Karamel, milk, a dash of cinnamon and sugar served on the rocks and topped with whipped cream</i>	9
Poinsettia <i>Cointreau, cranberry juice and champagne</i>	8
Fire Cider <i>Jack Daniel's Tennessee Fire, fresh apple cider</i>	9

MULES

Winter <i>Sailor Jerry Spiced Rum, cranberry juice, cinnamon, ginger beer</i>	9
Peach <i>Tito's, peach purée, ginger simple syrup, cranberry juice, ginger beer</i>	9
Tully Cider <i>Tullamore DEW Cider Cask, fresh apple cider, ginger beer</i>	9

PINOT NOIR

Guenoc, <i>Lake County, California</i>	7.5
Sean Minor, <i>Central Coast, California</i>	9.75/40
Point North, <i>Willamette Valley, Oregon</i>	50
Row Eleven, <i>Russian River, California</i>	55

MERLOT

Guenoc, <i>Lake County, California</i>	7.5
Cannonball, <i>Sonoma, California</i>	9.5/35
Canoe Ridge Expedition, <i>Horse Heaven Hills, Washington</i>	9.75/40

MALBEC

Portillo, <i>Mendoza, Argentina</i>	9/35
La Posta Pizzella Family Vineyards, <i>Mendoza, Argentina</i>	9.75/40
Felino Malbec by Paul Hobbs, <i>Mendoza, Argentina</i>	45

CABERNET SAUVIGNON

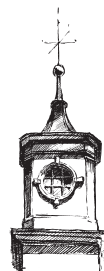
Guenoc, <i>Lake County, California</i>	7.5
Sean Minor, <i>Paso Robles, California</i>	9/35
The Huntsman, <i>Columbia Valley, Washington</i>	9.75/40
Vino Robles Estate, <i>Paso Robles, California</i>	55
Elizabeth Spencer, <i>Napa Valley, California</i>	80

OTHER REDS YOU SHOULD BE DRINKING

Big Smooth Zinfandel, <i>Lodi, California</i>	9.75/40
Chateau Du Pin Bordeaux, <i>Bordeaux, France</i>	9/35
High Heaven Roaming Elk Red Blend, <i>Columbia Valley, Washington</i>	9.75/40
Cantine Bruni Poggio Elsa Rosso, <i>Maremma, Tuscany, Italy</i>	9.5/35
Badia Al Colle Chianti, <i>Chianti, Tuscany, Italy</i>	9.5/35
The Crusher Petite Sirah, <i>Clarksburg, California</i>	9/30

MARTINIS

Karamel Apple <i>Stoli Salted Karamel, fresh apple cider</i>	10
Pomegranate <i>Tito's, Cointreau, PAMA, cranberry juice</i>	10
Espresso <i>Stoli Vanil, Kahlua, Frangelico, shot of house-made espresso</i>	10
Royal Sidecar <i>Remy Martin 1738, Cointreau, fresh lemon juice, sugared rim</i>	12



STEEL CLUB

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