



# BREAKFAST

## The Right Start | 5

Vanilla yogurt, granola, seasonal fruit and local organic honey.

## Lemon Ricotta Pancakes | 10

Fresh and fluffy pancakes with an Italian flair and a slight lemon tang. Served with blueberry syrup and your choice of bacon or chicken sausage.

## Eggwich\* | 6

2 Eggs cooked your way, sausage or turkey bacon, with smoked Gouda on a whole wheat warm & toasty English muffin.

## Classic Breakfast\* | 10

2 eggs cooked your way, crispy hash-browns, sausage, bacon, or turkey bacon and toast.

## Build your own Omelet\* | 11

2 egg Omelet with your ingredients, served with crispy hash-browns, sausage, bacon, or turkey bacon and toast.

# SIDES

Toast | 1

Bagel | 1

Fruit Cup | 2

Turkey bacon | 1

Oatmeal | 3

Bacon | 1

1/2 Avocado | 1

Cottage Cheese | 1

Grits | 2

# ENTREES

## Ahi Tuna Salad | 16

Seared Tuna cooked rare, Mixed Greens, Mango Slaw, Won Ton Strips, Wasabi Vinaigrette.

## Quinoa Power Bowl | 9

Red Quinoa with Grilled Chicken Breasts. Black Beans, Corn, Roasted Chickpeas, and Avocado. (+chicken \$4)

## Black Angus Grilled Tenderloin

### Wedge Salad\* | 21 ★

Grilled Beef Tenderloin, Iceberg Lettuce, Heirloom Tomatoes with a choice of Creamy Gorgonzola or Italian Dressing.

## 360 Salad | 8

Fresh Mixed Greens, Cranberries, spiced pecans, feta cheese topped with honey balsamic dressing.

(+chicken \$4\*, +shrimp \$5\*)

## Blackened Shrimp

### Caesar Salad\* | 16 ★

Fresh Romaine Lettuce tossed with Homemade Caesar dressing, topped with Cajun Spices Blackened Jumbo Shrimp, grated Parmesan and fresh Croutons.

## The Met Burger\* | 14

Black Angus Patty, thick cut bacon, Pepper Jack Cheese, Lettuce, Tomato, Grilled Onions, and Roasted Garlic Aioli. (Avail. As a lettuce wrap as well)

## Beyond Burger | 14

Topped with Grilled Tofu, LTO, with a Smoked Chipolte Aioli. Served with sweet potato fries.

## Asian Shrimp Tacos\* | 16

Breaded shrimp, Napa Cabbage, bang bang sauce, topped with cilantro and served with salsa.

## California Turkey Club | 12

Sourdough, turkey, mayo, tomato, green leaf, avocado, and brie cheese.

## Reuben | 14

Griddle Corned Beef and Pastrami served on Marbled Rye Bread with a Homemade Thousand Island Dressing, Sauerkraut, and Swiss Cheese.

## Grilled Salmon Nicoise | 19 ★

Grilled salmon, tomato, fresh greens, Kalamata olives, and a hardboiled egg, served with a champagne vinaigrette.

Curated Dinner Menu by

*Julio Cisneros*

Executive Chef

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorpUSA, Inc. All rights reserved. 45188 0819 SS

# THE BAR FAV'S

## Quesadilla Mixta\* | 14 ★

Grilled Beef and Chicken Fajitas, Bell Peppers, Onions, and Monterrey Jack Cheese, Served with Avocado Salsa and Pico de Gallo.

## Acapulco Shrimp Cocktail\* | 14

Acapulco style Shrimp with Fresh Avocado and Lime served with Fresh Tortilla Chips.

## Wings | 14

### Traditional Buffalo | Szechuan Seasoned

## Grilled Buffalo Chicken Strips | 13

Served with carrots, celery, and your choice of Creamy Gorgonzola or Jalapeno Ranch Dressing.

## Vegetable Pakora with Spicy Marinara | 12

Pakistani Vegetable Friddle, made with Mixed Vegetables.

## Loaded Sweet Potatoes Fries

### with Veggie Chili | 12

Vegan bean chili, with sour cream, and sweet potato fries.

## Loaded House Fries | 12

House Fries covered in Queso, Pickled Jalapenos, and Black Angus Sirloin Chili.

★ MEMBER FAVORITES

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 NUT ALLERGY

## WINES BY THE GLASS

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### White

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**Mon Frère Chardonnay | 8/27**

**Lunardi Pinot Grigio | 7/27**

**Peter Yealands Sauvignon Blanc | 10/30**

**Lunetta Prosecco | 10/30**

### Rosé

**La Vieille Ferme Rosé | 7/27**

### Red

**Elouan Pinot Noir | 12/36**

**Decoy Merlot | 11/33**

**Padrillos Malbec | 8/27**

**Alexander Valley Vineyards Cabernet Sauvignon | 17/51**

**Complicated Red Blend | 14/42**

## BEER

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### Draft

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**Saint Arnold Amber Ale | 6/25**

**Saint Arnold Lawnmower | 6/25**

**8th Wonder Seasonal | 6/25**

**Miller Lite | 5.50/20**

### Bottled Beer

**Domestic Beer | 4.50**

**Import | 5.50**

**Craft | 5.50**

**Bucket of Beer Domestic | 22**

**Bucket of Beer Domestic | 25**

## FEATURED COCKTAILS

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### Fresh Margarita | 12

Hand shaken on the rocks margarita. Patron, Triple Sec, simple syrup, and fresh squeezed lime.

### Luxor Cherry Old Fashioned | 14

Makers Mark, Bitters, simple syrup, and a Luxardo cherry.

### MET-hattan | 14

Knob Creek Bourbon, dry vermouth, bitters, sweet vermouth, and a Luxardo cherry

### MET-ini | 12

Titos Texas Vodka, dry vermouth, and lemon peel.

### Tom Collins | 12

Bombay Sapphire Gin, lemon juice, simple syrup, and club soda.

### Cosmopolitan | 12

Gray Goose, triple sec, lime juice, and cranberry juice.

### Moscow Mule | 12

Titos Texas Vodka, ginger beer, lime juice.

## SIDES & SNACKS

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### Chicken Nachos | 12

Fresh Tortilla Chips with Grilled Chicken, Melted Cheese, Jalapenos, and Pico De Gallo.

### Cup of Soup | 5

### Bowl of Soup | 7

*(Friday Gumbo)*

## KIDS

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### Chicken Tenders | 6

3 Crispy Chicken Tenders

### Grilled Cheese | 6

3 cheese Sandwich.

### Sweet Potato Fries | 4

### House Cut Fries | 4

### Fruit Cup | 2

### Truffle Tots | 5

### Kids Cheeseburger | 6

Grilled cheeseburger with LTO and Garlic Aioli.

### Grilled Chicken Club | 6

Chicken Breasts with thick cut Bacon, LTO, and Mayonnaise on toasted white or wheat bread.

**All kids items served with choice of Fries or Fruit Cup. Must be under 12 years of age.**



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