



3651 O'Malley Road - Anchorage, Alaska 99507
(907) 522-3363

Starters



French Onion Soup*	
House made French Onion soup with Caramelized Onions, Beef Stock, Bread with Gruyere and Fontina Cheese.	10.00
Meatballs	12.00
Two large house made Meatballs and Marinara served with house made Garlic Focaccia	
Calamari*	12.00
Hand breaded, lightly fried Squid Steak strips, served with a House Spicy Aioli.	
Ahi Tuna Taco*	15.00
Ahi Tuna grilled to Medium Rare, sliced and served on a Wonton Shell with house Pickled Onions and Ginger with a Wasabi Cucumber Sauce.	
Pizza Nachos	14.50
Crispy Wontons topped with a Mozzarella blend, Pepperoni and Italian Sausage. Served with a side of house made Marinara.	
Smoked Wings*	6 for 10.95 12 for 16.95
House Smoked Chicken Wings tossed with a choice of one of our three sauces; House made Maple Chipotle, Buffalo, BBQ, or Dry Rubbed.	
Quesadilla*	13.00
Cheese, sautéed Onions, Peppers and Jalapenos smothered in our zesty Sour Cream and Grilled to perfection inside a Flour Tortilla. Add Marinated Chicken 6.00 Add Shrimp 7.50	

On the Green

Garden Salad	6.00
Mixed greens with Cucumber, Tomato, Carrots, and your choice of dressing. Add Marinated Chicken 6.00 Add Shrimp 7.50	
Caesar Salad *	Small 8.00 Regular 13.00
Romaine Lettuce, Parmesan Cheese, Tomatoes, Croutons and House made Caesar dressing. Add Marinated Chicken 6.00 Add Shrimp 7.50	
Strawberry Chicken Salad *	Small 10.00 Regular 15.00
House Marinated Chicken on a bed of Mixed Greens with House Candied Pecans, Feta, sliced Strawberries and fresh House Strawberry Vinaigrette.	
Shrimp and Blueberry Salad*	Small 10.50 Regular 15.50
Mixed greens with grilled Shrimp, House Candied Pecans, Blueberries, Feta cheese, Red Pepper flakes and fresh House Blueberry Vinaigrette.	

Ask your server about our soup of the day and our daily dessert.

20% gratuity may be added for parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

We are sorry for any inconvenience but we are not a gluten-free kitchen and do not have separate equipment to prepare 100% gluten-free items.

Grilled Sandwiches

Served with choice of side-winder fries, sweet potato fries, green salad, Caesar salad or a cup of our soup of the day.



Cubano Sandwich*	16.00
Pulled Pork smoked then braised in a mojo sauce. Topped with seared ham with swiss cheese, pickles, and mustard on an Artisan Ciabatta Bread .	
Blackened Chicken Sandwich*	15.50
Blackened Chicken Breast w/Smoked Gouda, Chipotle Lime Mayo and Honey Mustard, served with Tomato, Onion and Lettuce on an Artisan Ciabatta Bun.	
Chicken Caesar Sandwich*	15.50
House marinated Chicken Breast grilled and served on a Kaiser Roll with house made Caesar Dressing tossed with Romaine and Parmesan and served with Tomato and Bacon.	
Italian Prime and Cheese Sandwich*	17.75
Herb crusted roasted Prime Rib sautéed with Pancetta and Baby Portabella Mushrooms served on a House Baked Roll with Provolone cheese.	
Kobe Burger*	16.00
8oz Kobe Beef with Lettuce, Onions and Tomato served on a toasted Sweet Hawaiian bun. Add your choice of Cheddar, Swiss, Provolone, Pepper Jack cheese, Bacon	
	1.00
Garlic Cheese Burger*	17.75
8oz Kobe Beef with Lettuce, Onions and Tomato served on a Garlic Hawaiian bun with Cheddar Cheese and House Garlic Aioli.	

Clubhouse Favorites

Served after 5pm

Classic Alfredo	16.00
Penne Pasta in a fresh House Creamy Parmesan Sauce. Add Marinated Chicken 6 Add Shrimp 7.50	
Mediterranean Pasta	16.50
Artichoke Hearts, Kalamata Olives, Sundried Tomatoes and Capers in Penne Pasta, tossed in a White Wine Garlic Sauce and topped with Fetta Cheese. Add Marinated Chicken 6* Add Shrimp 7.50*	
Grilled Ribeye*	27.00
14oz perfectly grilled Ribeye, finished with Herb Butter and served with Roasted Garlic Mashed Potatoes and Broccolini.	
Cedar Planked Salmon	25.00
Wild Alaskan Sockeye Salmon grilled and broiled on Cedar Plank. Served with a savory Blueberry sauce, Bay Rice and Broccolini.	
Chicken Chevre	18.50
House Marinated Chicken Breast grilled with our Balsamic Glaze. Served on a bed of Goat Cheese with Roasted Garlic Mashed Potatoes and Mixed Vegetables.	
Tequila Shrimp Skewers*	24.00
Wild Shrimp Bread Crumb dusted and sautéed in our house Tequila Lime sauce. Skewered and served with Garlic Bay Rice and Mixed Vegetables.	

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Wine



White

<u>Chardonnay</u>	<u>Glass 5oz</u>	<u>Bottle</u>
Chat Ste Michelle Mimi, Columbia Valley, WA	9.50	45
Rodney Strong Chalk Hill Sonoma, CA		45
Sonoma-Cutrer Russian River Ranches Sonoma, CA	11	50
Rombauer Carneros, CA		75
*J Lohr Monterey CA	8	40
<u>Sauvignon Blanc</u>		
Kim Crawford	9.5	45
Whitehaven, Marlborough, NZL	10	48
*Oyster Bay, Marlborough, NZL	8	40
<u>Pinot Gris</u>		
Left Coast Pinot Gris	11	50
*Cavaliere D'ORO Pinot Grigio, Italy	8	40
<u>Rose and Sweets</u>		
Montinore Estate, Sweet Riesling, Willamette Valley, Oregon	8.50	40
Rodney Strong Rose Pinot Noir		50
Decoy Rose, Hopland CA		45
*Fleurs De Prairie Rose	8	40

Red

<u>Cabernet</u>		
Wild Horse Central Coast, CA	11	49
Freak Show Lodi CA	10	45
Bonanza, Fairfield CA		45
Louis Martini, Sonoma CA		55
*Cartlidge Browne, CA	8	40
<u>Merlot</u>		
Chateau Ste Michelle Indian Wells Colombia Valley, WA	9	42
Emmolo Merlot, Rutherford, Napa Valley CA		72
*J. Lohr, Paso Robles CA	8	40
<u>Pinot Noir</u>		
Meiomi Sonoma County, CA	11	55
Rodney Strong, Russian River Valley, Sonoma County CA		50
*Z Alexander Brown Uncaged, Sonoma County CA	8	40
<u>Zinfandel</u>		
Marietta Cellars, Alexander Valley, Sonoma County, CA	9.5	45
Saldo, The Prisoner Wine Co, Oakville CA		70
<u>Other Reds</u>		
Diseno Malbec Mendoza, ARG	8	40
Canoe Ridge Malbec		42

* Denotes House Wines

Sparkling

Korbel Brut CA Split 187ml	8.5
Korbel Brut CA	40
Gruet Brut CA	50

Beer

Rotating Taps 6.00

Alaskan Amber
 Alaskan White
 Alaskan Raspberry Wheat \$6.50
 Alaskan Freeride APA
 Broken Tooth Yellow EyePA
 Denali Twister Creek IPA
 King Street IPA
 King Street Hefeweizen
 Kona Big Wave Blonde
 Double Shovel Cider \$7.00
 Stella Artois

Domestic Bottled Beer

4.50
 Budweiser
 Bud Light
 Coors Light
 Miller Light

Non Alcoholic 4.50

Buckler
 O'Douls Amber

Craft Bottled Beer 5.50

Deschutes Black Butte Porter
 Corona
 Heineken
 Mike's Hard (Various Flavors)

* Ask your server about possible Tap Specials