

## Soups & Appetizers

### *Chicken Noodle*

*Smoky Tomato* <sup>GF</sup>

### *Soup Du Jour*

Cup - \$5 Tureen \$7.50

*Shrimp Cocktail* - \$18 <sup>GF</sup>

## Sandwiches

All sandwiches served with choice of french fries, fruit, kettle chips or herb vinaigrette tossed house greens

### *Pork Belly B.L.T.* - \$15

Braised pork belly, pomodoraccio tomatoes, arugula, roasted garlic bacon aioli on toasted whole wheat bread

### *Fried Cod* - \$16

Fried Atlantic cod on a toasted hoagie with lettuce, tartar sauce, sliced pickles and American cheese

### *Corned Beef Reuben* - \$15

Sliced corned beef, thousand island, sauerkraut and swiss cheese on buttered toasted rye bread

### *The Cali Burger*\* - \$16

8 oz black angus burger with avocado, gruyere cheese, pomodoraccio tomatoes, spinach and herb mayonnaise on a toasted brioche bun

### *Jerk Chicken Wrap* - \$15

Jerk seasoned chicken with green papaya salad, mango chutney, chopped kale and cilantro mayonnaise

### *Cranberry Turkey* - \$15

Sliced turkey, cranberry mayonnaise, smoked gouda, mustard apple & fennel slaw on a toasted onion bun

### *BBQ Pulled Pork* - \$15

Pulled pork with grilled pineapple, crispy bacon and fried onions on a Hawaiian bun

#### Upcoming Events at The Club

April 11<sup>th</sup> - The Masters Tournament Viewing  
April 28<sup>th</sup> - Annual Father-Daughter Brunch  
May, 17<sup>th</sup> - Churchill Dinner with David Lough

## Salads

Add the following to any of the salads below:

Grilled chicken - \$6

Grilled salmon\* - \$10

Grilled shrimp - \$12

### *Chicken Cobb* - \$15 <sup>GF</sup>

Romaine, tomatoes, bacon, avocado, chicken, hardboiled eggs, bleu cheese and scallions, served with a side of ranch dressing

### *The Milwaukee Club Caesar* - \$10

Romaine, grape tomatoes, kalamata olives, white anchovies, house-made caesar dressing, croutons and parmesan cheese

### *Mixed Grains & Kale* - \$14

Quinoa, bulgur, chickpeas, kale, flat leaf parsley, toasted almonds, shaved cauliflower, dried apricots, pepitas, tossed in a lemon vinaigrette and topped with a curried greek yogurt

### *Peach & Burrata* - \$14 <sup>GF</sup>

Grilled peach & mixed greens with burrata cheese, almonds, dried figs, flax seeds, hemp hearts served with balsamic vinaigrette

### *The Milwaukee Club Fruit Plate* - <sup>GF</sup>

Fresh fruit and berries with your choice of cottage cheese or chicken salad

Lg. \$15 / Sm. \$13

## Entrées

### *Thai Green Curry* - \$15 <sup>GF</sup>

Bok choy, bell peppers, onion, mushrooms, snap peas & pan seared tofu served with coconut rice

### *Steak Frites*\* - \$24 <sup>GF</sup>

Grilled 6oz black angus filet of beef, pomme frites, asparagus and wild mushroom sauce

### *Pan Seared Salmon*\* - \$19 <sup>GF</sup>

Toasted quinoa pilaf, edamame, preserved Meyer lemon, grapefruit, orange and olive oil jam served with lemon vinaigrette

### *Roasted Rack of New Zealand Lamb*\*

Israeli couscous, tomato, cucumber, chick peas, olives, mint, parsley, lemon, onion, golden raisins and haloumi cheese with mint yogurt sauce - \$24