



EXECUTIVE CHEF | PACO CASTREJON

SOUS CHEF | EDDIE BAHENA



Beginning on  
Thursday 5/14!!  
Takeout Only....  
call the club to order!

## STARTERS

TEMPURA SHRIMP | \$10

FULL POUND, COCKTAIL AND JAN'S SAUCES

CALAMARI FRIES | \$10

CRISPY STRIPS, THAI CHILI AND JAN'S SAUCE

COCONUT SHRIMP | \$10

LIGHTLY FRIED PRAWNS, ASIAN SLAW, THAI CHILI SAUCE

HUMMUS PLATE | \$8

FLAT BREAD, CELERY, CARROTS, CUCUMBER, TOMATO

CHICKEN TENDERS | \$9

FOUR CRISPY BREADED TENDERS, RANCH AND BBQ SAUCE

SOUP DU JOUR

CUP | \$4 BOWL | \$7

SIDE HOUSE OR CAESAR SALAD | \$5

## SALADS

CAESAR SALAD | \$7.5

*ADD: GRILLED CHICKEN FOR \$3.5,*

SANTA FE CHICKEN SALAD | \$12.5

CRISPY SEASONED CHICKEN, TOMATOES, RED PEPPERS, BLACK BEANS, CORN, MIXED GREENS,  
TORTILLA STRIPS, RANCH DRESSING

## BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIES OR COLESLAW,  
SUBSTITUTE SIDE SALAD, OR A CUP OF SOUP FOR \$2

OUR BURGERS ARE MADE WITH CHOICE STOCKYARD ANGUS 6OZ PATTIES ON GRAND CENTRAL  
BRIOCHE BUNS. SUBSTITUTE CHICKEN OR A VEGGIE BURGER FOR NO EXTRA CHARGE.

PYC CLASSIC | \$8

LETTUCE, TOMATO, ONION, MAYO, BRIOCHE BUN

*ADD CHEDDAR, OR SWISS \$1 ADD BACON \$1.5*

CALIFORNIA | \$11

BACON, AVOCADO, SWISS, LETTUCE, TOMATO, ONION, 1000 ISLAND

QUINOA BLACK BEAN | \$10 VEG

VEGAN BURGER PATTY, SWISS, AVOCADO, LETTUCE, TOMATO, ONION, MAYO

CHICKEN AVOCADO | \$11

GRILLED CHICKEN, SWISS, AVOCADO, RANCH, LETTUCE, TOMATO, BRIOCHE BUN

FISHERMAN'S HALIBUT | \$12

TEMPURA BATTERED HALIBUT, CHEDDAR, TARTAR, LETTUCE, TOMATO, BRIOCHE BUN

B.L.T | \$9

APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, MAYO, SOURDOUGH

## ENTREES

### HALIBUT FISH AND CHIPS | \$14

TWO PIECE TEMPURA BATTERED HALIBUT, FRIES, COLESLAW, TARTAR SAUCE

### CHEF'S SPECIAL

OFFERED FRIDAY AND SATURDAY NIGHTS! CHECK THE WEEKLY NEWS FOR DETAILS

## KIDS

SERVED WITH FRIES AND VEGGIES

### KIDS BURGER | \$6

1/4 POUND PATTY, CHEDDAR, KETCHUP, BUN

### KIDS CHICKEN STRIPS | \$6

SERVED WITH RANCH

### FISH N CHIPS | \$7

SERVED WITH TARTER SAUCE

## BEER AND WINE TO GO

### 64 OZ CRAFT BEER GROWLERS | \$12 PLUS \$6 DEPOSIT

54-40 KOLSCH, BUOY NW RED, BREAKSIDE IPA, GIGANTIC PALE

### 6 PACK TO-GO | \$12

AMSTEL LIGHT BLACK BUTTE PORTER, PORTLAND KINDA DRY CIDER MODELO ESPECIAL

### WHITE WINE

HOUSE CHARDONNAY OR PINOT GRIS | \$12

CONUNDRUM ROSE | \$19

KING ESTATE PINOT GRIS | \$20

WORLD WINE TOUR, ARGENTINA: SALENTINE RESERVE CHARD | \$20

### RED WINE

HOUSE CABERNET SAUVIGNON | \$12

J LOHR CABERNET SAUVIGNON | \$20

ERATH PINOT NOIR | \$20

WORLD WINE TOUR, ARGENTINA: SALENTINE MALBEC | \$20

### SPARKLING WINE

CHATEAU STE. MICHELLE BRUT | \$18

SOKOL BLOSSER BLUEBIRD CUVEE | \$21

## DESSERTS

### CHEESECAKE | \$5

ASK FOR TODAY'S SELECTION



## NON-ALCOHOLIC

### SODA | \$3

COKE, DIET COKE, SPRITE

### SAN PELLEGRINO | \$3

SPARKLING, FLAT, LIMONATA, ARANCIATA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF EIGHT OR MORE