



THE CLUB AT WESTON HILLS

BEGINNINGS

WINGS 13.00

10 Breaded or Naked, Celery, Carrots, Blue Cheese Dressing
Choice of Buffalo, Mango BBQ, Teriyaki Glazed or Nashville Hot

YELLOW FIN TUNA 15.00

Black & White Sesame Seeds, Seared Tuna, Wakame Seaweed Salad, Pickled Ginger, Wasabi, Ponzu Sauce

CHICKEN POT STICKERS 11.00

Chicken & Vegetable Stuffed Wonton, Cabbage Salad, Teriyaki Sauce

MARGHERITA FLATBREAD 14.00

Naan Flat Bread, Marinara, Beefsteak Tomato, Mozzarella, Basil

TEXAS CHEESE FRIES 8.00

Fries Topped With Beer Craft Queso, Cheddar Cheese, Bacon, Scallions, Ranch

PRETZEL BREAD STICKS 8.00

Baked Pretzel Bread Sticks, Beer Craft Queso, Spicy Brown Mustard

FORK & SPOON

SOUP OF THE DAY 4.00 6.00

Cup or Bowl

FRENCH ONION SOUP 7.00

SOUVLAKI CHICKEN 16.00

Greek Marinated Chicken Breast, Mixed Greens, Cucumber, Red Onions, Jubilee Tomatoes, Pickled Peppers, Feta, Kalamata Olives, Pita Strips

ADD-ON'S FOR SALADS BELOW

Chicken \$4.00/ Salmon \$9.00/ Shrimp \$8.00/ Ahi Tuna \$7.00

COBB SALAD 12.00

Romaine, Blue Cheese, Avocado, Smoked Bacon, Egg, Tomatoes

CAESAR SALAD 12.00

Romaine, Seasoned Croutons, Parmesan

STRAWBERRY FIELDS 12.00

Mixed Field Greens Topped with Cucumbers, Heirloom Tomatoes, Red Onions, Blue Cheese Crumbles, Candied Pecans, Strawberries, Balsamic Glaze Drizzle Served with Balsamic Vinaigrette

ASIAN COBB SALAD 12.00

Mixed Greens, Edamame, Red Peppers, Tofu, Shredded Cabbage, Wakame Seaweed, Wontons, Pickled Ginger, Sesame Vinaigrette

SOUTH OF THE BORDER 12.00

Tortilla Bowl, Romaine, Tomatoes, Corn, Black Beans, Onions, Cotija Cheese Crumbles, Avocado

HANDHELDS

QUESADILLA 10.00

Flour Tortilla, Jack & Cheddar Cheese, Peppers, Onions, Guacamole, Pico De Gallo, Crema Fresca
Chicken \$4.00/ Shrimp \$8.00/ Steak \$8.00

CARNITAS TACOS 16.00

Flour Tortillas, Seasoned Pork Carnitas, Pineapple Slaw, Tortilla Strips Served with Guacamole, Pico De Gallo, Crema Fresca

BLACKENED SHRIMP TACOS 16.00

Flour Tortillas, Blackened Shrimp, Cilantro Ranch Slaw Served with Guacamole, Pico De Gallo, Crema Fresca

BELOW ITEMS SERVED WITH CHOICE OF SIDE

GYRO 16.00

Warm Pita Bread, Greek Seasoned Lamb, Lettuce, Tomato, Tatziki Sauce

NASHVILLE CHICKEN 14.00

Marinated Buttermilk Chicken Breast, Nashville Sweet Hot Sauce, Coleslaw, Pickles

TURKEY CLUB 14.00

Turkey, Applewood Bacon, Swiss, Lettuce, Tomato, Pickle Spear

W. H. BURGER 15.00

8 Ounce Proprietary Beef Blend of Chuck, Brisket & Short Rib, Buttered Bun, Lettuce, Tomato, Onion, Pickle Spear and Choice of Cheese.

*Make Your Burger Vegetarian with Available "Beyond Beef Burgers"

PHILLY CHEESE STEAK 16.00

Toasted Hoagie Roll, Thinly Sliced Steak, Peppers, Onions, Provolone Cheese

MAHI SANDWICH 17.00

Seared Mahi, Buttered Bun, Lettuce, Tomato, Onion, Pickle, Tarter Sauce

ENTREES

WESTON HILLS FISH & CHIPS 19.00
Battered Mahi, House Made Potato Chips, Lemon, Tartar Sauce

CAULIFLOWER STIR-FRY
(VEGETARIAN) 14.00
Cauliflower, Sweet Peppers, Green Beans, Cabbage, Carrots, Onions, Cilantro, Sweet Chili Soy
Chicken \$4.00/ Salmon \$9.00/ Shrimp \$8.00/ Ahi Tuna \$7.00

BELOW ITEMS SERVED WITH CHOICE OF SIDE

SKIRT STEAK 37.00
Grilled Skirt Steak, Chimichuri Sauce

FILET MIGNON 39.00
8oz Filet Mignon, Cabernet Steak Butter

BBQ RIBS 24.00
Baby Back Ribs, Mango BBQ Sauce

CAPRESE CHICKEN 17.00
Mozzarella, Beefsteak Tomatoes, Basil, Balsamic Reduction

SALMON NEW ORLEANS 34.00
Seared Salmon & Shrimp, Cajun Garlic Butter, Seared Lemon

SIDES \$4.00

Vegetables/ French Fries/ Sweet Potato Fries/ Baked Potato/ Sweet Baked Potato/ Mashed Potato/ Fruit/ Cole Slaw/ Onion Rings/ Steak Fries/ Potato Chips

We are committed to partnering with local farms, regional ranches, artisanal bakeries, craft distillers and using sustainable seafood.

DESSERTS

BROWNIE A LA MODE 6.00
Warm Brownie Topped with Vanilla Ice Cream, Whipped Cream, Chocolate & Raspberry Sauce

LAVA CAKE A LA MODE 9.00
Chocolate Cake with Melted Center Topped with Vanilla Ice Cream, Whipped Cream, Chocolate & Raspberry Sauce

BLUEBERRY CHEESECAKE 6.00
Cheesecake Topped with Blueberry Compote, Whipped Cream, Chocolate & Raspberry Sauce

KEY LIME PIE 6.00
Graham Cracker Crust Key Lime Pie, Whipped Cream, Toasted Coconut Flakes, Caramel & Raspberry Sauce

ICE CREAM 5.00
Chocolate, Vanilla, Sorbet

BEVERAGES

FOUNTAIN SODA	2.50
CAN SODA	2.50
ICED TEA	2.50
LEMONADE	3.00
ARNOLD PALMER CAN	4.25
ARIZONA TEAS	3.00
GATORADE BOTTLES	4.00
COFFEE	2.50
EXPRESSO	3.00
CAPPUCCINO	4.00
CAFÉ LATE	4.00

BEERS- DOMESTICS AND IMPORTS

DOMESTIC BOTTLES AND CANS 4.75
Budweiser, Bud Lite, Coors Lite, Michelob Ultra, Miller Lite, O'Doulls

IMPORT / PREMIUM BOTTLES AND CANS 5.75
Amstel, Blue Moon, Corona, Guinness, Heineken, Heineken Light, Stella, Harp, Peroni, Prestige, Heineken Zero, Yuengling, Bass Ale, Samuel Adams, Rebel IPA, Angry Orchard, Funky Buddha

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Please inform your server of any allergies.