



# 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

### SHRIMP TEMPURA 17.00

Rice Noodles, Mandarin Oranges, Scallions, Sesame Seeds, Teriyaki Glaze

### MARGHERITA FLATBREAD 14.00

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

### BEEF SLIDERS 12.00

Proprietary Beef Blend of Chuck, Brisket & Short Rib, Classic Seasonings, Buttered Slider Buns, Cheddar, Caramelized Onions, Pickle Spear and Side of Ultimate Sauce

## 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 Hearts, Blue Cheese, Avocado, Smoked Bacon, Egg, Tomatoes

### CAESAR SALAD 12.00

Romaine, Seasoned Croutons, Parmesan

### THE WEDGE 12.00

Iceberg Lettuce, Jubilee Tomatoes, Bacon, Blue Cheese, Blue Cheese Dressing

### 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

### TACOS AL PASTOR 15.00

Flank Steak, Pineapple, Red Onion, Cilantro, Served with Guacamole, Pico De Gallo, Crema Fresca

### KEY LIME SHRIMP TACOS 16.00

Cilantro & Key Lime Ranch Slaw, Scallions, Cotija Cheese, Served with Guacamole, Pico De Gallo, Crema Fresca

## BELOW ITEMS SERVED WITH CHOICE OF SIDE

### THE GRILLED BUFFALO 14.00

Buttered Bun, Grilled Chicken Breast, Buffalo Sauce, Topped with Blue Cheese Crumbles, Lettuce, Tomato, Onion, Pickle Spear

### 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

## WESTON HILLS CLASSIC

### BURGER 15.00

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

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

## ENTREES

### CILANTRO PESTO PASTA

(VEGETARIAN) 12.00

*Penne, Jubilee Tomatoes, Truffle Oil, Mozzarella  
Chicken \$4.00/ Salmon \$9.00/ Shrimp \$8.00/ Ahi Tuna  
\$7.00*

### 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

### SHORT RIB 35.00

*Slow Braised Beef, Natural Jus*

### 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 36.00

*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

## BEERS- DOMESTICS AND IMPORTS

DOMESTIC BOTTLES AND CANS 4.75

*Bass Ale, Budweiser, Bud Lite, Coors Lite, Michelob Ultra,  
Miller Lite, O'Doulls, Samuel Adams, Angry Orchard, Funky  
Buddha, Yuengling*

IMPORT BOTTLES AND CANS 5.75

*Amstel, Blue Moon, Corona, Guinness, Heineken, Heineken  
Light, Stella, Harp, Peroni, Prestige, Heineken Zero*

*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.*