



## Santa Barbara Club

### Entrees

#### Seafood

Lemon Grass - Panko Crusted Mahi - Mahi with Jasmine Rice, Snap Peas, and Citrus Beurre Blanc

Macadamia Nut - Panko Crusted Seabass with Grilled Pineapple, Hawaiian Rice, Grilled Seasonal Vegetables, Coconut - Curry Sauce, and Mango Relish

Poached Halibut with Mushroom Risotto, Grilled Seasonal Vegetables, and Thyme Beurre Blanc (gf)

Grilled Salmon with Vegetable Couscous, Tomato, Garlic, Kalamata Olive Relish, and Roasted Red Bell Pepper Vinaigrette

Grilled Salmon with Lemon - Corn - Herb Relish, Grilled Asparagus, Risotto, and Saffron Sauce (gf)

Sesame Crusted Seared Ahi Tuna with Green Beans, Roasted Potatoes, and Chili Ponzu Glaze

Mediterranean White Sea Bass with White Beans, Sun Dried Tomato - Bacon - Spinach Ragout, and Olive Tapenade (gf)

Pan Seared Seabass with Polenta, Grilled Seasonal Vegetables, and Basil Butter (gf)

Seared Diver Scallops with Mushroom Risotto, Lemon - Butter Sauce and Grilled Asparagus  
(Group Size Limitations, Please Inquire)

#### Poultry

Herb Marinated Grilled Chicken Breast with Lemon - Corn - Herb Relish, Israeli Couscous, and Grilled Seasonal Vegetables

Chicken Paillard with Parmesan Breadcrumbs, Lemon Salsa, Roasted Baby Potatoes, Grilled Seasonal Vegetables, and Micro Greens

Chicken Breast Roulade Stuffed with Sundried Tomato, Spinach and Goat Cheese, Wrapped with Bacon, served with Scalloped Potatoes and Basil Sauce (gf)

Braised Chicken with Mushroom and Herbs, Artichoke Potato Puree, Grape - Tarragon Au Jus and Grilled Seasonal Vegetables (gf)

Chicken Marsala with Scalloped Potatoes and Grilled Seasonal Vegetables (gf)

Za'atar Marinated Chicken with Tri-Colored Quinoa, Feta, and Avocado - Serrano Pepper Vinaigrette (gf)

Selections are subject to an 8.75% sales tax and a 22% taxable administrative service charge.

Pricing is subject to change.

Please Note: We are not a Gluten Free Kitchen. GF selections are made in the same area as gluten products.

## Continued

### Meat

Filet Mignon with Corn - Potato Cake, Haricots Vert, and Mushroom Demi - Glace (gf)

Whole Beef Tenderloin Wrapped in Bacon with Scalloped Potatoes, Grilled Seasonal Vegetables, and Cognac Peppercorn Sauce (gf)

Grilled New York Steak with Green Beans, Mashed Potatoes, and Brandy - Cream Sauce (gf)

Braised Short Ribs with Parmesan - Polenta Cake and Grilled Seasonal Vegetables (gf)

Marsala Pork Chop with Prosciutto, Tomato Jam, Potato Puree, and Grilled Seasonal Vegetables

### Vegetarian

Stuffed Portobello Mushroom with Israeli Couscous, Roasted Seasonal Vegetables, and Goat Cheese

Polenta and Grilled Vegetable Napoleon with Goat Cheese, Roasted Red Pepper Coulis and Balsamic Reduction (gf)

Eggplant Parmigiano with Roasted Vegetables and House Made Grilled Garlic Bread

House Made Pasta with Tomatoes, Basil, and Mozzarella Cheese

Seared Tofu with Onion, Garlic, and Mushroom Ragu served with Red Quinoa (vegan, gf)

Butternut Squash Ravioli with Carrot Puree and Brown Butter Sauce

All Entrée Selections Include:  
House Made Bread and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Hot Tea Selection

Limited to a Choice of Two Entrees with Counts in Advance.  
Higher Entrée Price Applies.

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