

RUSTY'S DINNER

STARTERS

Soup of the Day	7	
Five Onion Soup Spanish, Red, Green and Sweet Onions, Leeks, Gruyere Toast	7	
Fried Calamari Lightly Floured and Fried Crispy, Peppercorn Aioli, Tomato Sauce	11	
Steamed Mussels Fennel, Tomatoes, Garlic, Sweet Vermouth, Fresh Herbs, Garlic Toast	13	
Shrimp Cocktail Jumbo Shrimp, Pineapple Slaw, Cocktail Sauce	12	
Smoked Chicken and Sausage Pizzetta Flat Bread, Andouille Sausage, Smoked Mozzarella, Goat Cheese, Caramelized Onions, BBQ Drizzle	10	
 Calories 258	Grapefruit Scallops Seared in Olive Oil, Grapefruit Avocado Salsa, Petite Salad, Citrus Miso Broth	14

SALADS

 Calories 124	Blood Orange and Pomegranate Roasted Shallot Balsamic Dressing, Organic Baby Greens	8
	Wedge Crisp Iceberg, Tomatoes, Red Onion, Olives, Blue Cheese Dressing	7
	Caesar Romaine Hearts, Croutons, Asiago Cheese	7

Add Grilled Shrimp 14
Add Grilled Chicken 13



Golden Door Spa Cuisine are low in sodium, fat and calories

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially if you have certain medical conditions

CLUBHOUSE FAVORITES

	Cobb Salad	13
	Grilled Chicken, Avocado, Gorgonzola Cheese, Avocado, Tomato, Bacon Bits, Ranch	
	Grilled Chicken Breast*	18
	Rice Pilaf, Green Beans, Herbed Mushroom Sauce	
	The Boulders Club Meatloaf	18
	Creamy Mashed Potatoes, Green Beans, Apple Smoked Bacon, Pan Sauce	
 Calories 375	BBQ Grilled Salmon*	19
	Black Bean and Roasted Corn Relish, Sautéed Broccolini, Orange-Chili BBQ Glaze	
	The Boulders Burger*	16
	Gruyere Cheese Stuffed, Haystack Onions, Chipotle Aioli, Mushrooms, Fries	
	Chef's Daily Pasta	17
	Club Daily Feature	18

A \$5 charge applies for any split items.

CLUB SPECIALTIES

 Calories 338	Walnut Crusted Turkey Scaloppini	23
	Smashed Yams, Watercress Salad, Cranberry Vinaigrette	
	Fresh Catch*	Market Price
	Kurobuta Pork Osso Bucco*	29
	Mushroom Risotto, Grilled Zucchini, Cabernet Braising Sauce, Lemon Gremolata	
	Beef Tenderloin*	5 oz cut 30
	Toasted Red Chile Potato Puree, Balsamic Braised Shallots and Garlic, Madeira Reduction	7 oz cut 38
	Cowboy Chop*	34
	Grilled Bone-in Ribeye, Mashed Potatoes, Sautéed Broccolini Caramelized Onions, Amber Ale Sauce	
	Veal Medallions*	32
	Spaghetti Squash Frittata, Sautéed Spinach and Braised Fennel, Lemon Thyme Sauce	

