



DINNER MENU

TUESDAY - SUNDAY: 5:00PM - 8:00PM



STARTERS

Soup of the Day | Chili Con Carne

Bowl \$8 Cup \$6

Tostadas De Camarones \$19

Sizzling shrimp, guacamole, tomato grape, cucumbers, pickled red onions, cilantro on crispy fried corn tortilla

Charcuterie Board \$18

Prosciutto, salami, spicy Coppa, brie cheese, honey, grapes, walnuts, grilled crostini

Seared Ahi Tuna \$17

Furikake crusted served rare, pickled ginger, seaweed salad, crispy rice noodles, citrus ponzu

Japanese Fried Calamari \$14

Togarashi seasoned rings and tentacles, citrus garlic aioli, basil, lemon

Vegetable Eggrolls \$12

Fried served with sweet & sour dipping sauce

PASTAS

Veal Osso Bucco Ravioli \$29

Chardonnay wine tomato sauce, blistered cherry tomatoes, basil, parmesan cheese, grilled crostini

Squid Ink Linguine \$29

Shrimp, clams, squid, tomato grape in garlic-butter sauce, grilled crostini

Rigatoni & White Truffles \$26

Roasted butternut squash, chardonnay cream sauce, parmesan cheese grilled crostini

Potato Gnocchi \$26

Wilted spinach, sundried tomatoes, chardonnay cream sauce, parmesan cheese, basil, toasted pine nuts, grilled crostini

18% SERVICE CHARGE AND TAX ADDED TO ALL ITEMS

JOHN ILAGAN | EXECUTIVE CHEF

[EMAIL: THECLUBHOUSE@THE-VILLAGES.COM](mailto:THECLUBHOUSE@THE-VILLAGES.COM)



DINNER MENU

TUESDAY - SUNDAY: 5:00PM -8:00PM

ENTRÉE

Accompanied by choice of two sides

Soup or House Salad with Entrée \$4 Small Caesar \$6

Filet Mignon \$44

7oz. center cut, bordelaise sauce

N.Y Strip \$32

10oz. wild mushroom demi-glace

Lamb Shanks Halal \$29

16oz. burgundy wine reduction, mire poix

Pork Chop Steak \$30

10oz. bone in brined and herbed rubbed, honey mustard grain sauce

Calf Liver & Onions \$27

8oz. pan seared, burgundy wine reduction, caramelized onions

Pan Seared Salmon \$28

7oz. with saffron beurre blanc

Sea Bass \$32

7oz. with caper-Chardonnay cream sauce

Half Roasted Chicken \$26


pan roasted with lemon-thyme au jus

SLOW ROASTED PRIME RIB \$42

10oz. with horseradish cream and au jus

Available: Friday | Saturday | Sunday

SIDES

Small House Salad \$6 

Small Caesar Salad \$8   

Buttermilk Whipped Potatoes \$7 

Baked Potato with Sour Cream & Chives \$7 

Risotto \$8  

Wild Rice Pilaf \$7 

Creamed Spinach \$8  

Seasonal Mixed Vegetables \$6 

Roasted Mushrooms \$8 

18% SERVICE CHARGE AND TAX ADDED TO ALL ITEMS

JOHN ILAGAN | EXECUTIVE CHEF

[EMAIL: THECLUBHOUSE@THE-VILLAGES.COM](mailto:THECLUBHOUSE@THE-VILLAGES.COM)