

MONARCH BAY CLUB

LUNCH MENU

STARTERS

SOUP OF THE DAY

CHEF'S DAILY INSPIRATION 8

CALAMARI

SPICY CURRY SALT, SWEET CHILI DIPPING SAUCE 14

HYDROPONIC BUTTER LEAF LETTUCE

SPICY BUFFALO SHRIMP,
BLUE CHEESE CRUMBLES, BUTTERMILK RANCH DRESSING 18

BAY CLUB SEASONAL HOUSE SALAD

RATATOUILLE, BUTTER LETTUCE, FRISEE, SWEET & SOUR GLAZE,
HOUSE VINAIGRETTE 12

COBB SALAD

MIXED GREENS, AVOCADO, TOMATO,
BACON, HARD COOKED EGGS, BLUE CHEESE CRUMBLES

WITH TURKEY 18

WITH GRILLED SHRIMP 23

BLOW TORCHED YELLOW FIN TUNA

YUZU, GAZPACHO SALSA, EXTRA VIRGIN OLIVE OIL, BASIL SPROUTS 18

HEARTS OF ROMAINE CAESAR

SHAVED PARMESAN REGGIANO, RUSTIC GARLIC CROUTON 14

WITH GRILLED CHICKEN BREAST 18

WITH GRILLED SHRIMP 23

Prices are Exclusive of 18% Automatic Service Charge and 7.75% Sales Tax

BOUTIQUE SANDWICHES

Accompanied with Fries, Soup of Day, or Organic Mixed Green Salad

LOBSTER BLT ROLL

BACON, LETTUCE, TOMATO, CELERY, BASIL AIOLI, BRIOCHE BUN 18

PASTRAMI PANINI

SWEET AND SOUR RED ONION, WHOLE GRAIN MUSTARD,
GRUYERE, RYE BREAD 17

ROASTED TURKEY SANDWICH

AVOCADO, BACON, BALSAMIC ONION MARMALADE,
MAYONNAISE, PULLMAN BREAD 16

VEGETARIAN PANINI

GRILLED VEGETABLES, FONTINA CHEESE, CIABATTA 14
ADD GRILLED CHICKEN BREAST 17

ANGUS CHARBROILED CHEESE BURGER

BUTTERMILK BUN 18

ENTRÉES

CHICKEN SURF AND TURF

CHORIZO, CALAMARI, STEAMED MUSSELS, TOMATO, OLIVE,
GARLIC CONFIT, SAFFRON, WHITE WINE 24

FISH TACOS

CORN, BLACK BEAN, CITRUS COLESLAWS, TOMATO SALSA,
SOUR CREAM, GUACAMOLE 18

PAN ROASTED SALMON

WHITE WINE BUTTER SAUCE, HARICOTS VERTS AND ALMONDS 26

STEAK FRITES

GRILLED *NATURAL* TOP SIRLOIN, CARAMELIZED SHALLOT,
RED WINE JUS, FRENCH FRIES 28

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