

— APPETIZERS —

Seafood Stuffed Mushrooms

Shrimp with crab stuffing \$9.50

Calamari Fritti

Seasoned flour deep fried with banana peppers & marinara sauce \$11

Shrimp Cocktail

Colossal gulf shrimp with homemade cocktail sauce \$3.50 each

Clams Casino

5 Jumbo clams \$10

Hungarian Stuffed Peppers

4 cheese blend with fresh herbs served with garlic toast \$9

Three Cheese French Onion

Crock \$5

— SALADS —

Asiago Caesar

Crisp romaine & herb roasted croutons tossed in asiago Caesar dressing topped with asiago cheese \$8.50
Add Chicken \$3.50 • Add Shrimp \$5.50

Clubhouse Salad

Fresh spring mix with cherry tomatoes, red onions, chickpeas, black olives, cucumbers & croutons \$8.50
Add Chicken \$3.50 • Add Shrimp \$5.50

Pittsburgh

Mixed greens topped with Julienne steak, sidewinder fries, tomatoes, red onion & Riviera dressing \$14

Clubhouse Wedge

Iceberg with crumble applewood bacon, diced tomato, black olives, crumbled blue, crisp onion fritters & balsamic glaze \$10.95

— LIGHTER SIDE —

Served with Sidewinder Fries

Open Faced Grilled Prime Rib

Topped with peppers, mushrooms & provolone cheese on a garlic hoagie roll, served with pickle spear, order medium & up \$14.95

Blackened Chicken Wrap

Grilled breast of chicken with Cajun seasoning, lettuce, tomato, mozzarella, avocado ranch dressing, served with pickle spear \$10.49

Fisherman Taco

Grilled fish packed in taco shells with pico de gallo, shredded cheddar, black olives, lettuce, tomato & Sriracha aioli \$10.49

Beef Brisket Bomber

In-house smoked brisket with darkmoon BBQ sauce, onion fritters, red slaw & Cheddar-Jack cheese on an artisan roll \$12.95

Crunch Burger

8oz Black angus burger topped with crunchy Hungarian pepper crunch roll with 5-cheese, lettuce, tomato, red onion & chipotle mayo \$10.49

ENTRÉES

Served with a Tossed Salad & Bread

Choice of: Baked Potato, Sidewinder Fries, Garlic Mashed Potatoes, Rice Pilaf, Homemade Pasta

Rosemary Roasted Prime Rib

With veal demi-glace 10oz • \$21 14oz • \$25 (served Friday-Saturday only)

Bacon Wrapped Fillets

4oz fillets wrapped in smoked applewood bacon with sautéed mushroom \$27

Mahi Mahi

Citrus soy marinated & grilled with pineapple salsa & avocado cream \$19

Chicken Lazio

Parmigiana crusted chicken sautéed with shrimp, mushroom, sun-dried tomatoes with pesto & white wine over linguine \$19

Chilean Salmon

Always fresh & hand cut in house \$21

Choice of bacon wrapped, grilled with darkmoon BBQ sauce or cedar plank topped with rosemary infused compound butter

Chicken Parmigiana

Served with our homemade pasta \$17 Veal Parmigiana \$19

Seafood Linguine

Shrimp, crab, scallops & clams with roasted garlic seafood broth \$23

NY Strip Steak

12oz choice char-grilled with melted Boursin cheese, mushrooms & merlot sauce \$24

Baby Back Ribs

In-house smoked with homemade darkmoon BBQ sauce • Half \$15 • Full \$22

Veal Portofino

Lightly breaded & sautéed in olive oil, topped with mushrooms, artichoke, port wine sauce & melted provolone \$19

Neptune Seafood Bake

Shrimp, crab & scallops baked with fresh herbs, roasted red pepper sauce, white wine & seasoned bread crumbs \$20

EXTRAS

Garlic Mashed \$2.95 Homemade Pasta \$3.95

Baked Potato \$2.95 Rice Pilaf \$3.49

Sidewinder Fries \$3.29 Fresh Vegetable Du Jour \$3.95

Sautéed Mushrooms \$3.49