



Baker Creek Grill

At the Club we source **Wild Pacific Salmon**, and **Painted Hills grass fed Beef**. Many of our local farms products are proudly prepared in our kitchen.

STARTERS

Island Prawns 10.00

coconut crusted prawns, crispy fried with mango chili sauce

Dungeness Crab Cakes 15.00

served with mixed greens and roasted garlic aioli

Calamari 10.00

Garlic aioli & Lemon

Sizzling Hot Prawns 10.00

Mexican white prawns sautéed with tomato, onions, jalapenos and served with garlic toast

Boneless Chicken Bites 8.00

choice of Frank's or Teriyaki style, bleu cheese dressing, celery

Soup of the Day cup 4.50 bowl 5.25

Clam Chowder cup 4.75 bowl 5.50

Fire Roasted Tomato cup 5.25 bowl 6.50

Salads

Salad Dressings: Ranch, Thousand Island, Asian, Balsamic Vinaigrette, Bleu Cheese, Caesar, Lemon Vinaigrette, Honey Mustard

Field Green 5.00/ Classic Wedge 6.00

Salad, Soup & Bread 9.00

Classic Caesar 10.00

Aged parmesan Reggiano, croutons

*Add Chicken 3.00 Add Salmon 7.00

Black Bean Quinoa Salad (gf) 11.00

Grilled black bean patty, served on a bed of fresh greens, pico de gallo, pepper jack cheese, green onion black olives, cucumbers and a large side of salsa

*Sub Chicken Breast-3.00 Sub 7 oz Salmon-7.00

Cobb Salad 14.00

Bacon, grilled chicken, egg, avocado, bleu cheese, diced tomatoes

Roasted Beet and Carrot 9.00

Red Beets, ginger glazed carrot tossed in pesto, herb crusted goat cheese, hazelnuts, and fresh greens tossed in balsamic vinaigrette

Sirloin Steak* 14.00

5 oz top sirloin grilled to order, tomato, cucumber, bleu cheese, mushrooms, crispy onions, bleu cheese dressing

Asian Chicken 13.00

Chicken breast, romaine, red cabbage, snap peas, scallions, red peppers, cashews, mandarin oranges and sesame dressing

All items served with your choice of cottage cheese, French fries, house made potato chips, onion rings or a field green salad
Gluten Free bun available upon request

Steak & Seafood

Steak & Fries (gf)* 20.00

10oz Top Sirloin grilled to order and served with French fries

Please let your server know if you would like a side other than fries

New York Steak Sandwich* 20.00

10oz New York cut steak, grilled garlic Texas toast, Cipollini onions sautéed mushroom.

Fish Tacos 13.00

Blackened cod, crispy cabbage, Cajun aioli, pico de gallo, served with chips and salsa

Teriyaki Stir Fry 10.00

Teriyaki glazed grilled chicken thigh, steamed white rice, and stir fried vegetables

*Sub 5 Prawns -4

* Sub 5 oz Sirloin -4

*Sub 7 oz. Salmon -7

Fish & Chips 13.00

Alaskan cod dipped in beer Batter served with fries and coleslaw

Sandwiches, Wraps, Vegetarian

Deli Sandwich half 7.00 whole 9.50

Choose from tuna salad, roast turkey, Hempler ham, or Pastrami.

Served with leaf lettuce, tomatoes, sprouts and herb mayo.

Tuna melt 12.00.

Homemade Tuna, Tillamook cheddar, tomato on grilled sourdough

Bacon Mac And Cheese 12.00

Baked macaroni and cheese with chopped bacon, chopped green onions

Steve's Chicken Wrap 12.00

Crispy chicken, bacon, cheddar cheese, iceberg lettuce, tomatoes with ranch dressing

Philly Cheesesteak Wrap 12.50

Shaved Prime Rib, peppers, onions, house made cheese sauce

The Club Burger* 12.00

Ground beef grilled served on a cibatta bun to order with shredded lettuce, tomato, red onions, zesty secret sauce, and your choice of cheese

Black Bean Burger 11.00

Black bean quinoa patty served on a cibatta bun, with roasted garlic aioli, pepper jack cheese, avocado, Sprouts, tomato.

French Dip 12.00

Slow roasted Prime Rib, Swiss and grilled onions, au jus and horseradish sauce

Country Club Sandwich 13.00

Turkey, Swiss cheese, smoked bacon, lettuce, tomato, herb mayo and avocado on toast

Ruben's Pastrami Melt 12.00

Homemade smoked pastrami served New York style with Swiss cheese, Sauerkraut, sweet Thousand island, on grilled rustic Rye

Chicken BLT 13.00

Grilled chicken breast, served on a cibatta bun, tomato, red onion, shredded lettuce, and your choice of Swiss or cheddar cheese

*These items may contain undercooked or raw proteins. The consumption of such foods may cause certain food borne illnesses.