

## STARTERS

A Classic Shrimp Cocktail \$8

### The Prawn Cocktail

with Marie Rose sauce or cocktail \$12

### Marinara Meatballs

Two 6 oz meatballs topped with marinara sauce and mozzarella \$10

### Calamari Rings

Dusted in a lightly seasoned flour mixture fried a top a bed of crispy spinach. Served with Mari Rose sauce and cocktail sauce. \$12

### Steak Tips and Bitz

A sautéed appetizer consisting of tender steak cuts cooked mid rare, topped with mushroom, caramelized onions. Served with whiskey mustard, green peppercorn sauce and real beer cheese. \$10

## BETWEEN BREAD

### Grilled Pesto Chicken Sandwich

Grilled pesto chicken a parmesan skirt, spinach, tomatoes, and Italian spread on ciabatta bread. Served with fries soup or salad \$12

### Dinner Burger

½ lb Burger Served with fries, soup, or salad \$12

### Hot Tri-Tip Sandwich

Shaved tri-tip seared to order with garlic butter on a sandwich roll with au jus on the side. Served with fries soup or salad \$8 add cheese- +1

## GREENS

### Clubhouse Wedge Salad

Classic wedge of Iceberg elegantly decorated with bacon lardons cherry tomatoes fresh bleu cheese and avocado served with bleu cheese dressing grilled Chicken \$15 Shrimp \$18

### Shrimp Louie

Bay shrimp over harvest greens with hard-boiled egg fresh tomatoes salty Capers crisp celery and thousand island dressing \$13

## MAINS

*All mains served with soup or salad, fresh seasonal vegetables, and your choice of starch*

### Calamari Linguini

Linguini topped in a white wine sauce topped with fried calamari parmesan ring \$20

### Aged Pork T-bone

Salt and pepper seasoned grilled and rested in sweet cream herb butter finished in the oven and topped with apple onion sage chutney \$22

### Pesto Pasta

Lightly creamed homemade pesto tossed in a linguini pasta, topped fresh tomatoes and parmesan. \$18

### Spaghetti & Meatballs

Two six ounce meatballs atop spaghetti noodles, topped with marinara, fresh mozzarella, shredded parmesan, and fresh basil \$16

### Fresh Salmon

Hand sliced 8 oz salmon steak lightly seasoned, grilled to medium with a light pan sauce of sun-dried tomatoes fresh lemon, capers, garlic, and white wine finished with butter \$19

### Chicken Marsala

Lightly dusted chicken breast pan-seared with garlic and mushroom finish with sweet Marsala wine and butter \$18

### Filet Mignon

Tall 8 oz certified Angus beef center cut filet mignon grilled to order and finished with a bacon and chive compound butter \$31

### Dry Rubbed Prime Rib

With herbed Au jus, slit and stuffed with roasted garlic, slow roasted carved to order 8oz – \$19 12oz - \$23

## SIDES

Baked potato

Rice pilaf

Parmesan risotto

White cheddar mashers

Alfredo pasta

**Nineteen24**  
Drinks & Fare  
*Dinner Menu*