



Athletic Club & Spa Menu

Light Fare

Grilled Marinated Portobello Burger

Tillamook Cheese, Herb Couscous, Semolina English Muffin
Served with Lettuce, Sliced Beef Steak Tomato
& Spiced French Fries 8

Vegetarian Chili

Cumin, Curry and Chili Spiced White Beans
with Tomatoes and Grilled Vegetables 6

Grilled Turkey Burger

Scallions, Black Pepper & Herb Butter, Smoked Gouda,
Served with Lettuce, and Sliced Beef Steak Tomato 9

Californian Style Pizzas

Granny Smith Apple Pizza

Benton Bacon, Basil & Monterey Jack Cheese 9

Open Flame Grilled BBQ Chicken Pizza

Red Onion, Cilantro, Smoked Cheddar Cheese 10

Smoked Salmon Pizza

Arugula, Caramelized Onion, Capers & Herb Cream Cheese 12

*If you have any specific dietary requests our kitchen staff will be happy to accommodate your request
assuming that the ingredients are in season and available*

Advisory: Food such as meat, poultry, fish, shellfish or eggs
which may contain harmful bacteria, may cause serious illness

Menu by Executive Chef Darryl Evans

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Salads

City View Farm Green Salad

with Grape Tomato, Cucumbers, Dried Cranberries & Carrots
and Choice of Dressing 6

Caesar Salad

Oven Roasted Garlic & Spicy Brown Mustard
Caesar Dressing, Warm Polenta Croutons, Parmigiano-Reggiano Cheese 6

Roasted Heirloom Beet Salad

Goat Cheese, Asian Pear & Balsamic Reduction 8

Vine Ripened Tomato Salad

Red Oak & Green Oak Lettuce, EVOO, 25 year Old Balsamic Vinegar
& Toasted Black Peppercorns 9

Shrimp Salad

Shrimp, Avocado, Sliced Almonds, Red Onion and Carrots, tossed with
Mixed Greens and topped with Sesame Dressing 10

Additional Meats & Seafood Available for Salads

*Grilled Breast of Chicken 6, Salmon Fillet 7,
Filet of Beef 7, or Grilled Shrimp 7*

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