

ONION CREEK CLUB

Try our soup du jour or classic chicken tortilla soup
Cup 3.95 Bowl 5.95

STARTERS

PAR 3

Tortilla chips, salsa, guacamole, and queso blanco 6.75

PRIME RIB EGG ROLLS

Shaved prime rib wrapped in wonton paper served with horseradish cream and sambal au ju 10.75

WARM EDAMAME

Whole soy bean pods tossed with salted golden garlic or soy sauce 5.95

SHRIMP AND PICKLES

Sweet, spicy pickles and shrimp dusted in seasoned flour and cooked to order. Served with cilantro sauce and sriracha aoli 9.95

WINGS YOUR WAY

Tossed with choice of BBQ sauce, buffalo sauce or asian zing 10.25

COCONUT SHRIMP

Shrimp dusted in seasoned flour and coated with coconut flakes served with sweet thai chili glaze 9.95

QUESADILLA

pepper jack cheese, served with salsa, guacamole, and sour cream 8.75
Beef, Shrimp 5.00 Chicken 3.50

CHICKEN TENDERS

chicken tenders made to order with your choice of gravy or ranch dipping sauce, 10.50

LEGENDS NACHOS

Tortilla chips, house queso, pico de gallo, sour cream, guacamole, choice of chicken or beef 10.50

ON THE LIGHTER SIDE

GF SOUTHWESTERN SALAD

Chopped crisp romaine tossed in chipotle ranch dressing with roasted corn, black beans, pico de gallo, tortilla strips, shredded pepper jack cheese and avocado

Petite 7.50 Full 10.25

GF AVOCADO DUO SALAD

Chicken or tuna salad served on a bed of harvest crop greens topped with avocado, sliced fruit and choice of dressing

Full 11.50

GF CHICKEN CAESAR SALAD

Fresh crisp hearts of romaine tossed in our homemade Caesar dressing with shaved parmesan cheese and golden crostinis

Petite 8.75 Full 11.75
Sub Protien 2.00

GF TRADITIONAL COBB SALAD

Split cherry tomatoes, grilled chicken breast, bleu cheese and bacon crumbles, halved egg and avocado on a bed of Arcadian mixed greens with choice of dressing

Petite 8.75 Full 11.75
Sub Protien 2.00

ADD THE FOLLOWING TO ANY OF OUR SALADS

Chicken, Fried Chicken 4.00 Salmon, Shrimp or Steak 6.00

CHOICE OF DRESSINGS

Bleu cheese, chipotle, Italian, 1000 island, Asian vinaigrette, balsamic vinaigrette, honey mustard and buttermilk ranch

GF - Gluten Free

Our staff has taken considerable effort to provide gluten free options for our members. Please note our kitchen is not gluten free and cross contamination may occur. Due to these circumstances we are unable to guarantee that any menu item is completely free of gluten.

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SANDWICHES

Choice of sides: Soup du jour, Fresh Fruit, Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, or Southwest Coleslaw

GF DEMARET BURGER

Flame grilled 8 oz beef Patty with melted cheddar cheese, crisp green leaf lettuce, tomato, red onion and pickle spear on a sourdough bun 10.25

Add Fried egg 1.50 Bacon 1.00 Carmalized onions .75 Wild Mushrooms .75 Jalapenos .50 Avocado 1.00 Cheese .50

GF TURKEY ASADA

Shaved smoked turkey griddled with jalapenos and pepper jack cheese, served on a jalapeno cheddar bun 9.95

GF ONION CREEK CLUB

Sliced honey ham, smoked turkey, cheddar cheese, lettuce, tomato and applewood smoked bacon on jalapeno cheddar sourdough bun 10.50

NEW CALIFORNIA CHICKEN WRAP

Spring Arcadian greens tossed with ranch dressing, cherry tomatoes, fried chicken tenders, avocado, shredded cheese and bacon wrapped in a warm tortilla 9.50

GF HOMEMADE LAMB GYRO

House made spiced lamb on a warm pita bread with tzatziki sauce lettuce, tomatoes, onion and feta cheese 12.75

GF THE HALF & HALF

Choice of half of a turkey, honey ham, chicken salad or tuna salad sandwich, served with a cup of soup du jour or house salad 8.95

GF **NEW** STREET TACOS

Your choice of chicken, beef or tilapia topped with queso fresco, pico de gallo, avocado and side of house salsa 9.75

GF CORNED BEEF REUBEN

Grilled rye, corned beef, sauerkraut, swiss cheese and 1000 island dressing 10.85

ENTREE'S

CHICKEN FRIED STEAK

Served with country gravy, creamy potatoes and vegetables 12.95

SHRIMP AND RICE

cilantro rice, sauteed shrimp, jalapeno sausage, black beans, roasted corn 13.95

SALMON QUINOA BOWL

Pan seared Norwegian salmon on a bed of sauteed bell peppers, kale and fennel tossed with quinoa and a preserved lemon vinaigrette finished with feta and toasted walnuts 17.95

FISH AND CHIPS

Corona battered cod served with home made tartar sauce 13.75

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