

Dinner at Kenzie's

We are committed to local farms and try to source all of our products within a hundred mile radius of our Club. We only use farms of sustainable or of organic practices, we think it makes a difference.

SMALL PLATES

- Blackened Ahi Tuna** English cucumber, edamame, sesame, seasonal greens and wasabi aioli 19
- Buffalo Shrimp** Crispy rock shrimp served with a side of ranch dipping sauce 15
- Classic Wings** Tossed with your choice of Buffalo, BBQ or sweet chili sauce served with ranch or blue cheese dressing 15
- Applewood Bacon Burger** Fire-grilled Angus burger with cheddar cheese, lettuce, tomato and onion served on a toasted bun 14
- Blue Cheese & Applewood Bacon Chips** Served with a side of blue cheese dipping sauce 11
- Soup of the Day** Selection changes daily 5
- Caprese Salad** Heirloom tomatoes, fresh mozzarella and balsamic syrup 8
- Crispy Cauliflower** Sriracha garlic sauce and dill crema 8

SIDES

- Baked Sweet Potato 7
- Baked Potato 7
- Club-Made Chips 5
- Medley of Seasonal Vegetables 6
- French Fries 5
- Roasted Asparagus 5

MAIN DISHES

Steak Frites

Fire-grilled strip steak, crispy fries and red wine butter 30

Braised Short Ribs with Pearl Onions

Creamy polenta and fresh spinach 26

Coffee Crusted Pork Tenderloin

Cherry gastrique, goat cheese mashed potatoes and grilled asparagus 21

Brown Sugar Seared Salmon

Napa cabbage, bell pepper, carrots, sesame soy dressing and crispy wonton strips 19

Barbecued Mahi Mahi

White cheddar grits, grilled asparagus and sweet corn crema 20

Tuscan Chicken Pasta

Linguini tossed with olive oil, garlic, artichokes, roma tomato, fresh basil, white wine, olives, parmesan and grilled chicken breast 18

Classic Caesar

Romaine lettuce tossed with creamy Caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp 13

Ahi Tuna Salad

Mixed greens, tomato, toasted almond, Mandarin oranges and sesame dressing 15

Filet & Wedge

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire-grilled beef tenderloin 16

Macadamia-Crusted Chicken

Pineapple, mango, papaya and black pepper syrup 17

WINES

by the glass / bottle

SPARKLING

- Etoile 12 / 42
- Etoile Rosé 16 / 56
- Chandon Brut 10 / 42
- Chandon Rosé 10 / 42
- Chandon Sweet Star 10 / 42

ROSÉ

Smoke Tree Rosé 10 / 35

WHITE

- Cape Mentelle Sauvignon Blanc 10 / 35
- Cloudy Bay Sauvignon Blanc 14 / 50
- Newton Skyside Chardonnay 12.5 / 44
- Terrazas Altos Chardonnay 8 / 28
- Terrazas Reserva Chardonnay 11 / 39
- Smoke Tree Chardonnay 10 / 35

RED

- Smoke Tree Pinot Noir 12.5 / 44
- Terrazas Altos Malbec 8 / 28
- Terrazas Altos Cabernet 8 / 28
- Terrazas Reserva Malbec 12.5 / 44
- Numanthia Termes 10 / 35
- Newton Skyside Cabernet 14 / 49

LIBATIONS

- Oaxaca Lemonade** Volcan Blanco Tequila with lemonade and fresh, muddled blackberries 12
- Paloma** Volcan Cristalino with Grapefruit Juice and St. Germain 15
- Strawberry Sangria** Hennessy VSOP with Smoke Tree Rosé, grapefruit juice and a splash of lemon-lime 12
- Original Hemingway Daiquiri** Zacapa 23 rum with Luxardo liqueur, fresh lime juice and fresh grapefruit juice 14
- The Birdie** Crown Royal with Hella Cocktail Ginger syrup and lemonade 11
- Penicillin** Glenmorangie Original 10 year with Hella Cocktail Ginger syrup and fresh lemon juice 13
- Snake's Eye** Volcan Blanco with passion fruit puree, pineapple juice, lime juice and a touch of jalapeño 13
- Polish Mule** Belvedere Ginger Zest with St. Germain, Hella Cocktail Ginger syrup, ginger beer and fresh lime juice 13
- Amelia** Ketel One Citroen with Smoke Tree Rosé, Lillet and grapefruit juice 14
- Belvedere Sparkling** Belvedere vodka with Aperol and Chandon Sweet Star sparkling 14
- Belvedere Citrus Spritz** Belvedere vodka with a touch of Vermouth, fresh orange and lemon slices and topped with sparkling/tonic water 12

PIZZA

SIGNATURE ITEMS

Garlic Knots

Freshly baked and brushed with garlic butter, parmesan cheese and parsley served with marinara sauce 7

Cheese

Mozzarella cheese and sauce 12 inch 13 / 16 inch 15

Pepperoni

Mozzarella cheese, pepperoni and sauce 12 inch 14 / 16 inch 16

Meat Lovers

Pepperoni, bacon, sausage, ham, tomato sauce and mozzarella cheese 12 inch 16 / 16 inch 18

FLATBREADS

Buffalo Chicken

Spicy Buffalo chicken, mozzarella cheese, caramelized onion topped with blue cheese crumbles 16

Veggie

Grilled eggplant, zucchini, yellow squash, portabella mushroom, spinach with feta and mozzarella cheese drizzled with balsamic glaze 12

Grilled Steak

Marinated and grilled steak with herb goat cheese and mozzarella, caramelized onion & mushrooms with a balsamic drizzle 16

SPECIALTY PIZZAS 12 inch 16 / 16 inch 18

Margherita

Fresh mozzarella, tomato and spicy pizza sauce topped with basil and fresh parmesan cheese

Hawaiian

Fresh pineapple, ham, sauce and mozzarella cheese

BBQ Chicken

Grilled chicken, BBQ sauce, red onion and mozzarella cheese topped with cheddar cheese and cilantro

Spinach & Artichoke

Roasted artichokes, fresh spinach and garlic with ricotta, mozzarella and parmesan cheeses

Supreme

Peppers, red onion, mushrooms, black olive and spinach with sauce and mozzarella cheese

ADDITIONAL INGREDIENTS

add 1.5 each

Pepperoni, sausage, ham, bacon, chicken, spinach, mushrooms, red onion, pineapple, tomato, black olive, artichoke and bell peppers