

THE RICHARD & HELEN THOMAS CLUB

spring 2023

DINNER

*\$65 per guest / three course meal
payments accepted by credit card only*

SOUP OF THE DAY

please ask your server for today's selection

HEIRLOOM TOMATO CARPACCIO

arugula, olive oil, pepper blend,
herbed ricotta, lemon

MIXED BERRY SPINACH SALAD

strawberry, red onion, blue cheese, pecans,
honey lime mint vinaigrette

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COD

whipped tofu, green beans, sesame seed, balsamic

BRAISED BEEF SHORT RIB

rich polenta, bordelaise, confit tomato, chive

PAPARADELLE

lamb bolognese, chive oil, fried basil, parmesan

TRUFFLE CHICKEN

whipped fingerling potatoes, truffle cream

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DESSERT

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coffee or tea offered with dessert

CARROT CAKE

PEACH TART

PAULO GELATO

locally-sourced seasonal flavors

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

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LUNCH

*\$45 per guest / select two courses and a non-alcoholic beverage
payments accepted by credit card only*

SOUP OF THE DAY

please ask your server for today's selection

HOUSE SALAD

mixed greens, tomato, cucumber, fennel,
carrots, balsamic vinaigrette

TOMATO TART

heirloom tomatoes, puff pastry

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COBB SALAD

chicken, crumbled bacon, boiled egg,
heirloom tomato, scallion, avocado cream

TUNA SALAD SANDWICH

tuna, cucumber, boiled egg, red onion,
olive tapenade, multigrain bun

GRILLED CHICKEN GOUDA SANDWICH

grilled chicken, heirloom tomato, apple chutney,
gouda cheese, ciabatta bread

MAG MILE BURGER

tomato jam, crispy shallot, steakhouse
cheddar, brioche, kettle chips

SHORT RIB RAVIOLI

red wine mushroom sauce

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DESSERT

CARROT CAKE

RASPBERRY CHEESECAKE BROWNIE

PEACH TART

PAULO GELATO

locally-sourced seasonal flavors

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