

THOMAS CLUB DINING

winter 2023

DINNER

FIVE ONION SOUP 9

parmesan crisp

WALDORF SALAD 12

shaved fennel, candied pecans, creamy honey dijon vinaigrette

GRILLED CAESAR SALAD 13

parmesan tuille, roasted tomato vinaigrette, brioche crouton

CAPRESE STUFFED CREMINI CAPS 13

herb pesto, balsamic reduction, fresh mozzarella

SAVORY BOURSIN CHEESECAKE 14

marcona shortbread, blistered tomatoes

OYSTER TRIO* 17

raw, grilled, & pan-fried

WINTER VEGETABLE POLENTA 20

roasted tomatoes, shaved grana padana, arugula pesto

PORK BELLY CARBONARA 33

parmesan broth, sweet peas, egg pappardelle

MONTE CRISTO 22

roasted turkey, honey baked ham, gruyere, challah, wild berry preserves, confit potatoes

PARMESAN CRUSTED COD 38

lemon risotto, garlic rapini, roasted tomato beurre blanc

FILET OSCAR 52

lump crab & potato cake, grilled asparagus, worcestershire butter

CHICKEN CORDON BLEU 33

gruyere mousse, crispy prosciutto, grain mustard jus

MAG MILE BURGER* 24

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

DESSERT

CANDIED ORANGE & CHOCOLATE TORTE 12

grand marnier anglaise

STRAWBERRY & PISTACHIO MOUSSE 12

sponge cake, berry coulis

THE BIG BUCKEYE 12

triple chocolate brownie, peanut butter ganache, whipped cream

PAULO GELATO 12

locally sourced, artisan 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.*