

SOUPS & SALADS

Tomato Basil Soup <i>aged ricotta</i>	6	Blue Heron Farm Organic Greens Salad <i>local strawberries, pickled rhubarb asparagus, tamarind almonds, goat cheese spring garlic vinaigrette</i>	11
Warm Spinach Salad <i>cherries, candied almonds house cured bacon, apple gastrique bacon mustard vinaigrette</i>	17	Buffalo Chicken Salad <i>baby iceberg lettuce, cherry tomatoes celery, red onion, blue cheese dressing</i>	16
Cobb Salad <i>grilled natural chicken, blue cheese bacon, ranch dressing, avocado free range eggs, tomato</i>	16	*Caesar Salad <i>hearts of romaine, parmesan Sun-dried tomatoes</i>	8
*Grilled Albacore Salad <i>"Dassi farm" butter lettuce, chard avocado market peas. cucumber. red auinoa</i>		*Seafood Caesar Salad <i>hearts of romaine, shrimp, crab sun dried tomatoes, parmesan</i>	18

STEAKHOUSE FAVORITES

*American Wagyu Flat Iron 6 oz <i>Kuroushi Farm</i>	26
*Grass Fed Tenderloin 5 oz <i>Sun Fed Farm</i>	39
*New York 5 oz <i>Vintage Farm</i>	36
*New York 10 oz <i>Vintage Farm</i>	63
*Bone-In Ribeye 18 oz <i>Vintage Farm</i>	63
"Wild Isles" Salmon 5 oz <i>sustainable Scottish salmon</i>	26

Served with:
Steak Fries
and
Locally Harvested
Seasonal Vegetables

Choice of sauce:
Shallot and Red Wine
Argyle Sauce
Chimichurri

AVIARA ACES

Hole In One <i>Chef's choice sandwich tasting of soup, salad gourmet dessert bite</i>	18
Aviara Golfer <i>half Aviara club sandwich gluten free bread Chef's choice of daily soup or tomato basil soup</i>	15

ENTREES

Veggie Burger <i>red quinoa and chickpea patty, guacamole roasted Portobello, balsamic reduction alfalfa sprout, local tomatoes, Swiss cheese</i>	16	*"The Burger" <i>6 oz grass fed patty, arugula, garlic aioli, onion applewood-smoked bacon and red wine compote smokey Oregon blue and gruyere cheese</i>	18
Aviara Club <i>slow cooked turkey, local butter lettuce apple-wood smoked bacon, tomato, gluten free bread</i>	16	Fairway Tacos <i>grilled local catch of the day or house braised "Niman Ranch" pork shoulder tortillas, avocado, nopales salsa</i>	16
Coffee Smoked Brandt Beef Brisket <i>Swiss cheese, creamy horseradish slaw</i>	18	*Grilled Albacore Burger <i>pineapple, pickled carrots, daikon sprouts cherry pepper, butter lettuce, avocado-lime spread</i>	18
Crab White Cheddar Melt <i>snow crab, Mornay sauce gluten free bread, scallions</i>	17	*Chicken Banh Mi <i>kurobuta pork belly, BBQ Korean aioli pickled vegetables Gluten free bread</i>	16

FINISHING TOUCH 5
Gourmet Illy Coffee and Dessert Bite

Chef De Cuisine William Griggs

Parties of 8 or Larger will be subject to an 18% Gratuity Charge

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition