

SOUPS & SALADS

Tomato Basil Soup

crouton and aged ricotta

Warm Spinach Salad

*bacon mustard vinaigrette, house cured bacon
candied walnuts, apple, goat cheese*

Cobb Salad

*grilled natural chicken, blue cheese
bacon, ranch dressing, avocado
free range eggs, tomato*

Baja Striped Bass Salad

*butter lettuce, red quinoa, fennel
apple, avocado, cilantro vinaigrette*

Local Organic Greens Salad

*roasted pear, butternut squash, pepitas
goat cheese, champagne vinaigrette*

Buffalo Chicken Salad

*baby iceberg lettuce, cherry tomatoes
celery, red onion, blue cheese dressing*

Caesar Salad

*hearts of romaine, parmesan
sun-dried tomatoes, croutons*

Seafood Caesar Salad

*hearts of romaine, shrimp, crab
sun-dried tomatoes, croutons, parmesan*

STEAKHOUSE FAVORITES

American Wagyu Flat Iron 6 oz

Kuroushi Farm, Oregon #8

Grass Fed Tenderloin 5 oz

Sun Fed Farm

New York 5 oz

King Natural

New York 10 oz

King Natural

Bone-In Ribeye 18 oz

King Natural

“Sixty South” Salmon 5 oz

Sustainable Antarctic Salmon

Served with:

Steak Fries

and

*Locally Harvested
Seasonal Vegetables*

Choice of sauce:

Shallot and Red Wine

Argyle Sauce

Chimichurri

AVIARA ACES

Hole-In-One

*chef's choice sandwich
tasting of soup, salad
gourmet dessert bite*

Aviara Golfer

*half aviara club sandwich
chef's choice of daily soup
or
tomato basil soup*

ENTREES

IMPOSSIBLE Burger

*“impossible” vegetable patty, roasted portabella,
guacamole, balsamic reduction, alfalfa sprouts,
local tomato, Swiss cheese*

Aviara Club

*slow cooked turkey, local butter lettuce
apple-wood smoked bacon, tomato
caramelized onion bread*

Coffee Smoked Brandt Beef Brisket

*swiss cheese, tobacco onions
au jus, torpedo roll*

Crab White Cheddar Melt

snow crab, mornay sauce, sourdough, scallions

“The Burger”

*6 oz grass fed patty, arugula, garlic aioli, onion
red wine and applewood-smoked bacon compote
smoky Oregon blue and gruyere cheese*

Fairway Tacos

*grilled local rock fish or house braised
“niman ranch” pork shoulder, tortillas
avocado nopales salsa*

Bucatini Pasta

*smoked duck breast, brussels, butternut squash
celery root, sage butter*

Grilled Chicken Sandwich

poblano, pepper jack cheese, chipotle aioli, butter lettuce

FINISHING TOUCH

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. *Proudly serving only antibiotic and hormone free meats. *Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to:

www.P65Warnings.ca.gov/restaurant.