

**SOUPS & SALADS**

- Tomato Basil Soup** 6  
*crouton and aged ricotta*
- Warm Spinach Salad** 17  
*cherries, candied walnuts  
house cured bacon, apple gastrique  
bacon mustard vinaigrette*
- Cobb Salad** 16  
*grilled natural chicken, blue cheese  
bacon, ranch dressing, avocado  
free range eggs, tomato*
- \*Grilled Albacore Salad** 18  
*"dassi farm" butter lettuce, summer squash  
cucumber, red quinoa, black mustard seed vinaigrette*

- Blue Heron Farm Organic Greens Salad** 11  
*peaches, grilled zucchini, tamarind almonds,  
goat cheese, champagne vinaigrette*
- Buffalo Chicken Salad** 16  
*baby iceberg lettuce, cherry tomatoes  
celery, red onion, blue cheese dressing*
- \*Caesar Salad** 8  
*hearts of romaine, parmesan  
sun-dried tomatoes, croutons*
- \*Seafood Caesar Salad** 18  
*hearts of romaine, shrimp, crab  
sun-dried tomatoes, croutons, parmesan*

**STEAKHOUSE FAVORITES**

- \*American Wagyu Flat Iron 6 oz** 26  
*Kuroushi Farm*
- \*Grass Fed Tenderloin 5 oz** 39  
*Sun Fed Farm*
- \*New York 5 oz** 36  
*Vintage Farm*
- \*New York 10 oz** 63  
*Vintage Farm*
- \*Bone-In Ribeye 18 oz** 63  
*Vintage Farm*
- "Wild Isles" Salmon 5 oz** 26  
*sustainable Scottish 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** 18  
*chef's choice sandwich  
tasting of soup, salad  
gourmet dessert bite*
- Aviara Golfer** 15  
*half aviara club sandwich  
chef's choice of daily soup  
or  
tomato basil soup*

*\*Proudly serving only antibiotic and hormone free meats.*

**ENTREES**

- Veggie Burger** 16  
*red quinoa and chickpea patty, guacamole  
roasted Portobello, balsamic reduction  
alfalfa sprout, local tomatoes, Swiss cheese*
- Aviara Club** 16  
*slow cooked turkey, local butter lettuce  
apple-wood smoked bacon, tomato  
caramelized onion bread*
- Coffee Smoked Brandt Beef Brisket** 18  
*swiss cheese, tobacco onions,  
au jus, torpedo roll*
- Crab White Cheddar Melt** 17  
*snow crab, mornay sauce, sourdough, scallions*

- \*"The Burger"** 18  
*6 oz grass fed patty, arugula, garlic aioli, onion  
applewood-smoked bacon and red wine compote  
smokey Oregon blue and gruyere cheese*
- Fairway Tacos** 16  
*grilled local catch of the day or house braised  
"niman Ranch" pork shoulder  
tortillas, avocado, nopales salsa*
- \*Grilled Albacore Burger** 18  
*pineapple, pickled carrots, daikon sprouts  
cherry pepper, butter lettuce, avocado-lime spread*
- Grilled Chicken Sandwich** 16  
*poblano, pepper jack cheese, chipotle aioli, butter lettuce*

**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.*