

SOUPS & SALADS

Tomato Basil Soup <i>crouton and aged ricotta</i>	6	Local Organic Greens Salad <i>persimmons, butternut squash, candied walnuts, ginger bread goat cheese, champagne vinaigrette</i>	11
Warm Spinach Salad <i>bacon mustard vinaigrette, house cured bacon, organic apples, candied walnuts, goat cheese</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, croutons</i>	8
Baja Striped Bass* <i>"dassi farm" butter lettuce, grilled avocado red quinoa, grapefruit, fennel, citrus vinaigrette</i>	18	Seafood Caesar Salad* <i>hearts of romaine, shrimp, crab sun-dried tomatoes, croutons, parmesan</i>	18

STEAKHOUSE FAVORITES

American Wagyu Flat Iron 6 oz ⁰ <i>Mishima Farm, Oregon #8</i>	39
Grass Fed Tenderloin 5 oz ⁰ <i>Sun Fed Farm</i>	39
New York 5 oz ⁰ <i>King Natural</i>	35
New York 10 oz ⁰ <i>King Natural</i>	63
Bone-In Ribeye 18 oz ⁰ <i>King Natural</i>	67
"Wild Isles" Salmon 5 oz*⁰ <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	18
<i>chef's choice sandwich tasting of soup, salad gourmet dessert bite</i>	
Aviara Golfer	15
<i>half aviara club sandwich chef's choice of daily soup or tomato basil soup</i>	

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 caramelized onion 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, tobacco onions au jus, torpedo roll</i>	18	Applewood Smoked Chicken Pasta * <i>housemade "lumache" brussel sprouts, celery root, pumpkin house bacon, sage brown butter, apple slaw</i>	18
Crab White Cheddar Melt* <i>snow crab, mornay sauce, sourdough, scallions</i>	17	Grilled Chicken Sandwich* <i>poblano, pepper jack cheese, chipotle aioli, butter lettuce</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 / Gluten free menu available on request

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

⁰ Proudly serving only antibiotic and hormone free meats.