



Appetizers

THE CLUB AT VENETIAN BAY

SPINACH ARTICHOKE DIP

10

BAKED WITH PARMESAN & ROMANO CHEESE.
SERVED WITH CRISPY TORTILLA CHIPS.
TRY IT TOPPED WITH CRAB MEAT +6



BACON WRAPPED SHRIMP GF

14

FIVE BACON WRAPPED JUMBO SHRIMP, BAKED
WITH A HONEY SRIRACHA LIME GLAZE OVER
A ROASTED CORN & BLACK BEAN SALSA

***AHI TUNA ROLL** GF 12

WAKAME WRAPPED WITH SUSHI GRADE TUNA
OVER WASABI AIOLI, TOPPED WITH SESAME
SEEDS & PICKLED GINGER



KOREAN STYLE CHICKEN BAO BUNS

14

SOFT, PILLOWY STEAMED BAO BUNS FILLED WITH
CRISPY KOREAN STYLE FRIED CHICKEN, TOSSED IN
A GOCHU SAUCE, TOPPED WITH FRESH SCALLIONS
& SESAME SEEDS

BAKED LOADED MAC 10

PENNE MAC & CHEESE LOADED WITH
BACON BITS, BREADCRUMBS, & GREEN
ONIONS



*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

GF = Gluten free GFA = Gluten free option available



Bar Bites

THE CLUB AT VENETIAN BAY

FLATBREADS

GFA

MARGHERITA

12

BASIL PESTO, TOMATO, MOZZARELLA, BASIL, PARM, EVOO,
& BALSAMIC DRIZZLE

PIMENTO MASTERS

14

PIMENTO CHEESE SPREAD, CHARRED ONION RELISH, & RICCOTA

FIG & GOAT CHEESE

16

TENDER CHICKEN BREAST, GOAT CHEESE, FIG PRESERVES, RED ONION,
PROSCIUTTO, FINISHED WITH ARUGULA, & BALSAMIC DRIZZLE



BONE-IN WINGS



GFA

16

SAUCES

BUFFALO - GARLIC PARM - TERIYAKI - BOURBON GLAZE
BBQ - SWEET THAI CHILI - CEASAR

DRY RUB

BLACKENED - JAMAICAN JERK - TROPIC SPICE
EVERYTHING BAGEL - LEMON PEPPER - OR PLAIN

SOLD BY 10'S WITH YOUR CHOICE OF FLAVOR
& A DIPPING SAUCE

SERVED WITH CELERY & CARROT STICKS

BLACK & BLUE CHIPS GF

8

FRESH CUT POTATO CHIPS TOSSED IN BLACKENING SEASONING
TOPPED WITH BLUE CHEESE CRUMBLES & BALSAMIC DRIZZLE

QUESADILLA

17

GRILLED 12" TORTILLA FILLED WITH FAJITA CHICKEN,
CARAMELIZED ONIONS, ROASTED PEPPERS, & CHEDDAR JACK
CHEESE

SUBSTITUTE CHICKEN FOR SHRIMP +3 or STEAK +4



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Handhelds

THE CLUB AT VENETIAN BAY

All handheld are served with a pickle spear, & a choice of
crispy fries, sweet potato fries, homemade chips, onion rings, tots, coleslaw, or fresh fruit
*OUR BURGERS ARE MADE OF A SPECIAL CUSTOM BLEND OF GROUND CHUCK, ANGUS, & SHORT RIB

BURGERS

GFA

CLASSIC BURGER

15

THE CLASSIC WITH LETTUCE, TOMATO, & RED ONION. ADD CHEESE +1 or BACON +2

GERMAN PUB BURGER

16

AN ELEVATED GERMAN TAKE ON A PRETZEL BUN, SMOTHERED IN BEER CHEESE!

MUSHROOM SWISS DOUBLE SMASH

16

TWO SMASH PATTIES WITH GRILLED PORTOBELLO MUSHROOMS AND SWISS CHEESE

SANDWICHES & MORE

REUBEN

15

SHAVED CORNED BEEF OR TURKEY, SAUERKRAUT, SWISS, 1000
ISLAND ON THICK CUT MARBLE RYE

VENETIAN MAHI SANDWICH

21

8OZ BLACKENED MAHI WITH COLESLAW & FRESH LTO ON A BRIOCHE BUN

PHILLY CHEESE STEAK

16

HOT ROAST BEEF, GRILLED ONIONS, PEPPERS, & PROVOLONE ON A TOASTED HOAGIE

FRENCH DIP

16

SHAVED TENDER BEEF COOKED IN AU JUS & TOASTED ON A HOAGIE WITH
SWISS CHEESE, & A SIDE OF FRESH AU JUS FOR DIPPING

PESTO CHICKEN WRAP

16

GRILLED CHICKEN WITH PESTO MAYO, MOZZARELLA CHEESE, ROASTED RED
PEPPERS, PLUS FRESH LTO ON A SUNDRIED TOMATO WRAP

TURKEY CLUB

GFA

15

OVEN ROASTED TURKEY, SMOKED BACON, LTO, & CHEDDAR ON A PRETZEL BUN

DELI SANDWICH

GFA

13

ROAST BEEF, TURKEY, HAM, OR TUNA SALAD WITH LTO ON YOUR CHOICE OF BREAD

CHICKEN SALAD SANDWICH

13

TRADITIONAL CHICKEN SALAD WITH SLICED APPLES & ARUGULA ON A CROISSANT





Entrees & Salads

THE CLUB AT VENETIAN BAY

ALL DINNER ENTREES COME WITH YOUR CHOICE OF SOUP OR SALAD

ALL DAY MEALS

HAND BREADED CHICKEN TENDERS

THREE HAND BREADED TENDERS WITH FRIES & DIPPING SAUCE

TACO SALAD

SEASONED GROUND BEEF OVER SHREDDED LETTUCE IN A FRIED TORTILLA BOWL, WITH CHEDDAR/JACK CHEESE & PICO SERVED WITH A SIDE OF SOUR CREAM & SALSA

DINNER ENTREES

AVAILABLE AFTER 4PM

CORKSCREW CARBONARA

CAVATAPPI PASTA WITH MUSHROOMS, PANCETTA, & GARLIC PARMESAN CREAM SAUCE

ADD CHICKEN +4, SHRIMP +7, OR STEAK +8

CHICKEN FRANCAISE

TENDER CHICKEN SCALOPINI DREDGED IN EGG, SAUTEED IN A LEMON BUTTER, WHITE WINE, SAUCE WITH GARLIC, CAPERS, & SUN DRIED TOMATO OVER SPAGHETTINI PASTA

ROYAL RED CURRY *GF*

STEAMED JASMINE RICE OVER A THAI COCONUT RED CURRY SAUCE WITH CARROT, PEPPERS, ONION, & POTATO
YOUR CHOICE OF CHICKEN OR SHRIMP

STROGANOFF

PORTOBELLA MUSHROOMS & STEAK TIPS SAUTEED IN A GARLIC RED WINE GRAVY OVER PAPPARDELLE EGG PASTA

CHEFS CATCH *GF*

GRILLED, BLACKENED, OR BROILED FISH SERVED WITH LEMON CREAM SAUCE, YELLOW RICE & CHOICE OF VEG

FORBIDDEN SALMON *GF*

8OZ SALMON FILET ENCRUSTED IN A BLENDED HERB PANKO THEN BAKED TO PERFECTION, SERVED OVER ORGANIC BLACK RICE & BUTTERNUT SQUASH PUREE

10 OZ HAND-CUT RIBEYE *GF*

TENDER HAND-CUT RIBEYE COOKED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF STARCH & VEG

6 OZ SIGNATURE FILET *GFA*

PAN ROASTED TO YOUR LIKING & PRESENTED ON DEMI GLACE, ALONGSIDE FRIED ONIONS & CHOICE OF ONE SIDE

14

17

16

24

24

26

26

28

34

36

SIDES | 5

FRIES | TOTS | SLAW | FRUIT
SWEET POTATO FRIES
ONION RINGS | YELLOW RICE

PREMIUM SIDES

HOUSE SALAD | SIDE CEASAR | 7
GARLIC MASH | GRILLED VEG | 6



SALADS *GFA*

CLASSIC CEASAR 11

CRISP ROMAINE WITH SHAVED PARMESAN, & GARLIC HERB CROUTONS, WITH HOUSE MADE CEASAR DRESSING

WILD BERRY SALAD 15

MIXED GREENS, FRESH BERRIES, GOAT CHEESE, & CANDIED WALNUTS WITH RASPBERRY VINAIGRETTE

HARVEST SALAD 16

ROASTED GOLDEN BEETS, RED ONION, TOASTED PEPPITA SEEDS, CRAISINS, & CREAMY GOAT CHEESE, OVER A UNIQUE BED OF MIXED GREENS FINISHED WITH OUR HOUSE CRAFTED HONEY MAPLE VINAIGRETTE

CLUB COBB SALAD 16

MIXED GREENS TOPPED WITH GRAPE TOMATOES, CHOPPED BACON, CUCUMBER, BLUE CHEESE CRUMBLES, RED ONIONS, SLICED EGG, & AVOCADO

WEDGE SALAD 16

A CHILLED WEDGE OF ICEBERG LETTUCE, GORGONZOLA, GRAPE TOMATO, CHOPPED BACON, SLICED EGG, & BLUE CHEESE DRESSING

ADD A PROTIEN OF YOUR CHOICE TO ANY ITEM LISTED ABOVE
ADD CHICKEN +4, SHRIMP +7, OR STEAK +8