

RANGE

THE MISSION — CLUB —

CHARCUTERIE BOARD

Chef's Selection of Charcuterie & Cheeses
Served with Mustard, Pickles & Warm Bread
ask server

SEAFOOD PLATTER

Chef's Selection of Seafood Served with
Fisherman Spread, Pickled Vegetables, & Grilled Flatbread
ask server

AHI TUNA CEVICHE, Radish, Avocado Tempura 14

BACON WRAPPED JALAPENO POPPERS, Cream Cheese 11

CHICKEN LARB, Ground Chicken Thigh, Thai Vinaigrette, Mint, Cilantro, Lettuce Cups 12

BEEF EMPANADAS, Ground Beef, Olives, Raisins, Hard Cooked Egg, Chimichurri 13

CRAB CAKES, Jalapeno Aioli, Field Greens 16

COCONUT SHRIMP, Thai Peanut Dipping Sauce, Cucumbers 16

GRILLED TENDERLOIN SKEWERS, Mint-Chili Marinade, Field Greens, Cucumber 18

SPRING GREENS, Fresh Berries, Candied Walnuts, Warm Goat Cheese, Berry Balsamic Vinaigrette 13

CLASSIC CAESAR, Garlic Crouton, Parmesan, Creamy Caesar Dressing 12

SHAVED CARROT SALAD, Citrus, Avocado, Pickled Onion, Cilantro, Pumpkin Seed Pesto 11

HOUSE SALAD, Field Greens, Cucumber, Tomato, Crouton, Choice of Dressing 7

PROTEINS

Served with your choice of TWO SIDES and ONE SAUCE

10oz	RIBEYE FILET, PRIME	41
14oz	NEW YORK STRIP	44
8oz	WAGYU TOP SIRLOIN	32
8oz	FILET MIGNON	39
8oz	MANHATTAN FILET	29
6oz	HANGER STEAK, PRIME	27
6oz	FLAT IRON STEAK, PRIME	27
14oz	DOUBLE BONE PORK CHOP	29
	1/2 ROASTED CHICKEN, <i>Rosemary</i>	25
6oz	NORWEGIAN SALMON	28
6oz	MAHI MAHI	28
6oz	AHI TUNA	28

SIDES

Available Ala Carte

SOUP OF THE DAY	7
MASHED POTATOES, Basil Butter	7
GRILLED ZUCHINNI, Tomatillo, Mozzarella	9
GRILLED CARROTS, Cilantro Pesto	8
BACON WRAPPED ASPARAGUS	9
VEGETABLE MEDLY	6
RICE PILAF	4
GARLIC FRIES	6

SAUCES

CHIMICHURRI
BEARNAISE SAUCE
GARLIC-HERB BUTTER
JACK DANIELS PEPPERCORN SAUCE