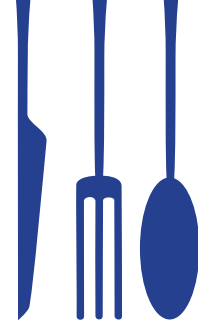


CLUB EATS

NEWPORT BEACH TENNIS CLUB



FOR STARTERS

Calamari \$10
Crisp rings and tentacles served with lemon wedges and marinara sauce.

Seared Ahi \$13
Sashimi-grade tuna seared in sesame seeds over steamed brown rice. Served with sesame ponzu, pickled ginger and wasabi

Quesadilla \$9
Tortilla stuffed with Jack and cheddar cheese, served with salsa fresca, guacamole, and sour cream. Add Chicken: \$3 / Asada: \$5

Nachos \$9
House tortilla chips with cheddar & jack cheese with black beans, guacamole, salsa fresca and sour cream. Add Chicken: \$3 / Asada: \$5

Fried Mozzarella Sticks \$8
Six lightly breaded fried mozzarella sticks served with marinara dipping sauce

Chicken Tenders \$9
Five chicken tenders served with honey mustard dressing

Flatbread \$10
Chicken Pesto with Sun-Dried Tomato / In-n-Out Burger / Prosciutto, Arugula and Balsamic

WINGS \$11-8 / \$13-12
Buffalo / BBQ / Ranch / Teriyaki
Served with bleu cheese dressing, carrots & celery.

STREET TACOS \$10
Asada & Peppers / Sole & Chipotle Mayo / Chicken & Roasted Salsa
Served on double corn tortillas with salsa fresca and guacamole.

SLIDER DOUBLES Two per order with choice of side

Cliff Burger \$10
Thousand Island, iceberg lettuce, tomato, onion, pickle, Swiss cheese

Saku Tuna \$13
Tuna, pickled ginger, avocado, Sriracha mayo

Pulled Pork \$11
Pulled pork tossed with homemade Bourbon BBQ sauce and coleslaw

Kids Meals \$8 - Choose 1 of the Following Items.

16 or under pls (Served with choice of french fries or fruit)
Grilled Cheese | Chicken Tenders | Sliders | Mac n Cheese
Jumbo Hot Dog | Cheese Flatbread

PERSONAL PIZZA

10" small and 16" large pizzas from our oven. \$13/\$19. Choose thin or rustic crust
Italian | Margherita | Veggie | BBQ Chicken

Build-your-own pizza - Sauce: Marinara - Pesto - BBQ
Toppings (pick 3): Sausage - Pepperoni - Chicken - Bacon - Mushroom - Onion - Olive - Bell Pepper Cilantro - Pepperoncini (Extra toppings \$1 each)

THE BIG BURGER

All burgers are served with leaf lettuce, red onion, sliced tomato, kosher pickle on toasted sesame bun and your choice of fresh fruit or french fries. Add: cheese, bacon, avocado \$1

1/2 lb Angus Beef Burger \$11
Request grass-fed \$2 / Sub: Turkey Burger or Veggie Burger

SANDWICHES

All sandwiches are served with choice of fresh fruit or french fries.

Grinder \$12
Salami, Capocollo, pepperoncini, shredded lettuce, sliced tomato, provolone cheese, with a dash of olive oil and red wine vinegar on a hoagie roll.

Reuben \$12
Braised corn beef, swiss cheese, house made sauerkraut, 1000 dressing on grilled rye

Turkey & Avocado Club \$12
House-roasted sliced turkey breast, applewood bacon, fresh avocado, green leaf lettuce & sliced tomato on toasted sourdough

New York Strip Steak Sandwich \$16
New York strip, seasoned and grilled to order, served on a toasted ciabatta roll with leaf lettuce and sliced tomato.

Albacore Tuna Melt \$11
Tuna salad topped with cheddar cheese and grilled tomato on sourdough toast.

Parmesan Chicken Sandwich \$12
Breaded & lightly fried chicken breast with our house marinara sauce topped with shredded mozzarella on a garlic ciabatta bread.

Vegan Flatbread Sandwich \$11
Flatbread stuffed with eggplant, tomatoes, roasted red peppers and spinach, Persian cucumbers, avocado, hummus spread and lemon vinaigrette.

Prosciutto Panini \$14
Sliced prosciutto and pepperoni with fresh basil and mozzarella, roasted red pepper, sliced red onion and tomato, and pesto mayo. Dressed in balsamic vinegar and olive oil on ciabatta toast.

BLTA \$11
Bacon, Lettuce, sliced tomato and avocado on toasted sourdough bread

The Classics \$11
Sliced Turkey, Tuna or Ham with lettuce, sliced tomato, mayo on your choice of bread

SIDES

Hand-Cut Chips	\$3.50
Steak Fries	\$3.50
Seasoned Fries	\$3.50
Fresh Fruit	\$3 cup \$5 bowl
Side Salad	\$3.00
Soups	\$4 cup \$6 bowl

BREAKFAST

— SERVED ALL DAY —

TWO EGGS ANY STYLE 8
Your choice of home fried potatoes or fresh fruit, bacon, sausage or ham and toast or english muffin.

THREE EGG OMELETTE 10
With a blend of cheddar and monterey jack cheese. Select two: bacon, sausage, ham, onion, avocado, peppers, olive, or mushrooms.
Served with home fried potatoes or fresh fruit.

EGGS BENEDICT 10
Two poached eggs with canadian bacon and hollandaise sauce on an english muffin with your choice of home fried potatoes or fresh fruit.

BREAKFAST BURRITO 9
Three eggs scrambled with cheese, potatoes, and your choice of bacon or sausage.
Wrapped in a flour tortilla with a side of salsa.

CORNED BEEF HASH 11
With two eggs any style. Choice of potatoes or fruit and toast or english muffin

STEAK AND EGGS 14
A rich indulgence of buttery eggs and sizzling steak cooked to perfection. Home fries and choice of toast.

FRENCH TOAST 8
Four slices of french toast topped with powdered sugar. Your choice of bacon, sausage or fruit.

PANCAKE BREAKFAST 10
Three pancakes, two eggs and your choice of bacon, sausage or fruit.

MONTE CRISTO 10
A pan fried ham and swiss cheese sandwich.
Served with raspberry dipping sauce and a choice of home fried potatoes or fruit.

OLD FASHIONED OATMEAL 6
A hot bowl of oatmeal served with walnuts, brown sugar, and a side of milk. Add Strawberries: \$1.50

FRUIT BOWL 6
A medley of assorted fruits, including bananas, berries, and all your favorites.

SIDES

Two Eggs	3.75
Bacon, Sausage or Ham	3.25
Bagel or English Muffin	2.25
Cream Cheese	1.25
Toast (Wheat, Sourdough, Rye)	2.25
Home Fried Potatoes	3.25
Short Stack	5.25
Cottage Cheese	2.50

ENTREE SALADS

- Fresh Roasted Chicken Salad** \$12
Grilled chicken over mixed greens, tomato, corn, avocado, feta, croutons and sliced dates tossed with honey mustard dressing.
- Green Kale & Baby Arugula Salad** \$12
Green Kale & Baby Arugula tossed in Lemon vinaigrette with cherry tomato, Persian cucumber, avocado and crumbled feta cheese. Add Chicken: \$3 / Salmon: \$5 / Asada: \$5
- Southwest Chicken Salad** \$12
Grilled chicken over mixed greens, tomato, black beans, shredded cheese, corn, avocado, sliced olives, tossed with chipotle dressing and topped with crispy tortilla strips.
- Caesar Salad** \$9
Hearts of romaine, Parmesan cheese, seasoned croutons and Caesar dressing. Add Chicken: \$3 / Salmon: \$5 / Asada: \$5
- Chicken Waldorf Salad** \$14
Apple slices, mandarin oranges, walnuts, strawberries and grapes on a bed of mixed greens lettuce. Served with a side of apple cinnamon dressing.
- Steak Wedge Salad** \$14
New York Strip, iceberg lettuce, bleu cheese, crumbled bacon, chopped egg, crispy mustard shallots and bleu cheese dressing.
- Cobb Salad** \$12
Mixed Greens with turkey breast, diced avocado & tomato, chopped egg, bacon & bleu cheese crumbles. Served with Ranch dressing.

FROM THE GRILL

All entrees are served with your choice of Soup or Salad

- New York Strip** \$21
12oz New York Strip Steak cooked to order topped with red wine reduction sauce. Accompanied with truffle fries and seasonal veggies.
- Grilled Asada Plate** \$16
Grilled skirt steak, black beans, shredded lettuce, fresh guacamole, chimichurri rice, salsa fresca and three warm flour tortillas.
- Ginger Stir-Fry** \$13
A medley of shiitake mushrooms, sprouts, carrots, cucumbers, water chestnuts, pickled ginger and cabbage in white pepper, sesame oil and sweet chili sauce. Topped with green onions and sesame seeds. Served with steamed brown rice and sesame ponzu. | Ahi Tuna \$5
- Cajun Chicken Pasta** \$16
Grilled marinated chicken breast and ribbons of linguine tossed through cajun cream sauce with fire-roasted bell pepper and caramelized onions. Finished with scallions and Parmesan cheese.
- Chicken Piccata** \$14
Herb-marinated chicken breast accompanied by chimichurri rice and seasonal vegetables with lemon-caper beurre blanc.
- Creamy Dill Salmon** \$18
Grilled Salmon with creamy dill & garlic sauce. Accompanied with parmesan risotto & sautéed asparagus.
- Pacific Sole Piccata** \$14
Herb-marinated Pacific sole accompanied by chimichurri rice and seasonal vegetables with lemon-caper beurre blanc.
- Fish & Chips** \$14
Beer battered fresh Atlantic cod fish, served with crispy French fries. Accompanied with coleslaw, tartar sauce, lemon wedge

ASIAN CUISINE

- Orange Chicken** \$9
Hand-battered chicken breast in a sweet orange sauce. Served with steamed brown rice.
- Mongolian Beef** \$10
Sautéed sliced beef with sesame, green onion and savory sauce. Served with steamed brown rice.

ASK YOUR SERVER FOR OUR DAILY SPECIALS! ALWAYS SOMETHING NEW AT NBTC!

FROM THE BAR

SPARKLING			CABERNET SAUVIGNON	GLASS	BOTTLE
Codorniu Cava Brut, NV (187ML)	SPLIT 7		Joel Gott 815, California	10	35
			Newton Red Label, Napa	14	55
			Justin, Paso Robles	14	55
			Frank Family, Napa	-	65
CHAMPAGNE (Napa Valley)			PINOT NOIR	GLASS	BOTTLE
MOËT & Chandon Imperial Brut	SPLIT 18		Bogle, California	8	30
MOËT & Chandon Ice Imperial	BOTTLE 75		Higher Ground, Central Coast	9	34
Chandon Etoile Rose	BOTTLE 55				
CHARDONNAY		GLASS	BOTTLE		
Hess Select, Monterey	7	26			
Kendall Jackson, California	9	34			
Artesa, Carneros	12	39			
La Crema, Sonoma Coast	12	39			
Newton Red Label, Napa	14	55			
Frank Family, Napa	-	65			
SAUVIGNON BLANC		GLASS	BOTTLE		
Wither Hills, New Zealand	7	26			
Babich, New Zealand	8	30			
Kim Crawford, Marlborough	10	38			
			OTHER WINES	GLASS	BOTTLE
			Seaglass, Riesling, California	7	26
			Le Poussia, Rose, Vin de France	8	30
			NBTC HOUSE WINES	GLASS	BOTTLE
			Red and White	6	24
			DRAFT BEERS	GLASS	PITCHER
			Bud Lite	4.25	16
			Blue Moon	5	18
			Lagunitas	6	22
			Modelo	5.25	19

BEVERAGES

- Soft Drinks \$2.75
- Iced Tea \$2.75
- Juice \$3.75
- Milk \$2.75
- Coffee \$2.75
- Espresso \$3.00
- Latte \$4.25
- Cappuccino \$4.25

BOOK YOUR PRIVATE EVENT!

To book your party or banquet,
Call or text Jill Chomer for more details:
949-500-1290

