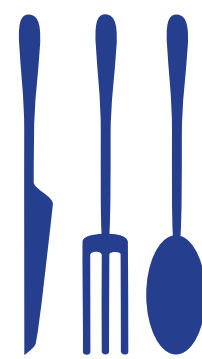


ORDER LINE: 949-644-0437  
 MAIN LINE: 949-644-0050

# CLUB EATS

NEWPORT BEACH TENNIS CLUB



## FOR STARTERS

- Calamari** ..... \$10  
Crisp fried rings and tentacles in a Cajun seasoning served with lemon wedges and Cajun aioli 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
- Nachos** ..... \$9  
House tortilla chips with cheddar & jack cheese with black beans, guacamole, salsa fresca and sour cream. Add Chicken: \$3
- Fried Mozzarella Sticks** ..... \$8  
Six Lightly breaded & fried mozzarella sticks served with marinara dipping sauce.
- Chicken Tenders** ..... \$7  
3 Chicken Tenders served with honey mustard dressing.
- Steamed Clams & Mussels** ..... \$11  
Mussels & Clams in a garlic white wine & lemon broth sauce with garlic croutons.
- Flatbread** ..... \$11  
Chicken Pesto with Sun-Dried Tomato / In-n-Out Burger / Prosciutto, Arugula and Balsamic
- WINGS** ..... \$11-8 / \$14-12  
Buffalo / BBQ / Ranch Served with bleu cheese dressing, carrots & celery.
- STREET TACOS (CHOOSE YOUR STYLE!)**
- Chicken Tacos ..... \$10
- Cajun salmon ..... \$12  
3 tacos served on double corn tortillas with salsa fresca and guacamole
- SLIDER DOUBLES** Two per order
- 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

### SIDES

- Hand-Cut Chips ..... \$4
- Steak Fries ..... \$4
- Seasoned Fries ..... \$4
- Fresh Fruit ..... \$3.5 cup
- House Salad ..... \$5.00
- Soups ..... \$5 cup | \$8 bowl

### Kids Meals (12 OR UNDER PLS)

\$8 - Choose 1 of the Following Items. Served with choice of side.  
 Grilled Cheese | Chicken Tenders | Sliders | Mac n Cheese | Jumbo Hot Dog |  
 Cheese Flatbread (does not come with side)

## THE BIG BURGER

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

1/2 lb Angus Beef Burger ..... \$12

Request grass-fed \$2 / SUB TURKEY or VEGGIE BURGER

## SANDWICHES

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

- California Cheese Steak** ..... \$16  
Grilled Rib eye, onions and bell peppers served on a toasted garlic hoagie roll topped with the chefs american and provolone cheese sauce
- Classic Reuben** ..... \$16  
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 sourdough toast.
- Smoked Brisket Sandwich** ..... \$16  
Tendered Smoked brisket on a Brioche Bun with our own BBQ sauce and coleslaw
- Tuna Melt** ..... \$11  
Albacore Tuna salad topped with cheddar cheese and grilled tomato on sourdough toast.
- Vegan Flatbread Sandwich** ..... \$14  
Flatbread stuffed with eggplant, tomatoes, roasted red peppers and spinach, Persian cucumbers, avocado, hummus spread and lemon vinaigrette.
- California Chicken** ..... \$13  
Grilled chicken breast served on toasted sourdough with mayo, lettuce, tomato, and avocado with swiss cheese.
- Monte Cristo** ..... \$13  
Triple decker sandwich with ham, turkey and topped with swiss cheese. Dipped in an egg batter and then grilled. Served with raspberry jam
- The Classics** ..... \$12  
Sliced Turkey, Tuna, Ham or BLTA with lettuce, sliced tomato, mayo on your choice of bread (sourdough, ciabatta, wheat, rye)
- New York Steak Sandwich** ..... \$17  
New York strip, seasoned and grilled to order, served on a toasted ciabatta roll with leaf lettuce and sliced tomato.

## 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- artchoke hearts )

## BREAKFAST

SERVED ALL DAY

- |  |  |   |
|--|--|---|
| <ul style="list-style-type: none"> <li><b>TWO EGGS ANY STYLE</b> ..... 10<br/>Your choice of home fried potatoes or fresh fruit. bacon, sausage or ham and toast or english muffin.</li> <li><b>THREE EGG OMELETTE</b> ..... 11<br/>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.</li> <li><b>EGGS BENEDICT</b> ..... 12<br/>Two poached eggs with canadian bacon and hollandaise sauce on an english muffin with your choice of home fried potatoes or fresh fruit.</li> <li><b>BREAKFAST BURRITO</b> ..... 11<br/>Three eggs scrambled with cheese, potatoes, and your choice of bacon or sausage. Wrapped in a flour tortilla with a side of salsa.</li> </ul> | <ul style="list-style-type: none"> <li><b>CORNED BEEF HASH</b> ..... 11<br/>With two eggs any style. Choice of potatoes or fruit and toast or english muffin.</li> <li><b>FRENCH TOAST</b> ..... 10<br/>Four slices of french toast topped with powdered sugar &amp; maple syrup. Your choice of bacon, sausage or fruit.</li> <li><b>PANCAKE BREAKFAST</b> ..... 10<br/>Three pancakes, two eggs and your choice of bacon, sausage or fruit.</li> <li><b>OLD FASHIONED OATMEAL</b> ..... 6.50<br/>A hot bowl of oatmeal served with brown sugar, chopped walnuts, and a side of milk.<br/>Add Strawberries: \$1.50</li> <li><b>Club Breakfast Sandwich</b> ..... 5.50<br/>*Add Bacon, Sausage or Ham \$2<br/>Comes on English muffin w/american cheese</li> </ul> | <ul style="list-style-type: none"> <li><b>FRUIT BOWL</b> ..... 7<br/>A medley of assorted fruits, including bananas, berries, and all your favorites.</li> <li><b>STEAK &amp; EGGS</b> ..... 17<br/>A rich indulgence of buttery eggs and sizzling steak cooked to perfection. Home fries and choice of toast.</li> <li><b>SIDES</b></li> <li>Two Eggs ..... 4</li> <li>Bacon, Sausage or Ham ..... 4</li> <li>English Muffin ..... 2.25</li> <li>Bagel ..... 3</li> <li>Cream Cheese ..... 1.25</li> <li>Toast (Wheat, Sourdough, Rye) ..... 2.25</li> <li>Home Fried Potatoes ..... 3.25</li> <li>Short Stack ..... 7</li> <li>Cottage Cheese ..... 2.50</li> </ul> |
|--|--|---|

ENTREE SALADS

- Fresh Roasted Chicken Salad** ..... \$13  
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: \$6
- 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** ..... \$12  
Hearts of romaine, Parmesan cheese, seasoned croutons and Caesar dressing. Add Chicken: \$3 / Salmon: \$6 /
- 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.
- Cobb Salad** ..... \$12  
Mixed Greens with turkey breast, diced avocado & tomato, chopped egg, bacon & bleu cheese crumbles. Served with Ranch dressing.
- Classic Wilted** ..... \$12  
Fresh baby spinach tossed with hot bacon dressing with a touch of dijon mustard, garnished with grilled chicken breast, a hard boiled egg, mushrooms and topped with parmesan cheese.
- Steak Wedge Salad** ..... \$16  
New York Strip on a wedge of iceberg lettuce with bleu cheese, crumbled bacon, chopped eggs, fried shallots and bleu cheese dressing.

## FROM THE GRILL

All entrees are served with your choice of Soup or Salad

- Smoked BBQ Beef Brisket** ..... \$16  
Tender Smoked Beef Brisket basted with our own BBQ sauce served with roasted baby red potatoes and our own coleslaw.
- Ginger Stir-Fry** ..... \$14  
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
- New York Steak** ..... \$24  
Choice charbroiled new york steak to your doneness, topped with a rich beef demi-glaze, served with garden fresh vegetables, steak fries, truffle oil & parmesan cheese
- Smoked Salmon Fettuccine** ..... \$17  
Cold smoked salmon lox in our Alfredo sauce with sundried tomatoes, zucchini, capers and mushrooms with garlic bread
- Beef Stroganoff** ..... \$15  
Seasoned beef with mushrooms and onions in a hearty sour cream beef sauce over fettuccine
- Charbroiled Salmon** ..... \$18  
Charbroiled salmon filet topped with sun dried tomato basil butter with seasonal vegetables and rice.
- Pacific Sole Picatta** ..... \$16  
Pacific sole picatta accompanied by chimichurri rice and seasonal vegetables with lemon-caper beurre blanc.
- Chicken Piccata** ..... \$16  
Herb-marinated chicken accompanied by chimichurri rice and seasonal vegetables with lemon-caper beurre blanc.
- German Schnitzel** ..... \$15  
Medallions of pork coated with our chef's authentic breading, pan fried and served with german style potato salad and fresh vegetables

## CHINESE

- Orange Chicken** ..... \$13  
Hand-battered chicken breast in a sweet orange sauce. Served with steamed brown rice.

## ASK YOUR SERVER ABOUT OUR SPECIALS!

### FROM THE BAR

**SPARKLING**

Codorniu Cava Brut, NV (187ML) SPLIT 7

**CHAMPAGNE**

MOËT & Chandon Brut SPLIT 18  
MOËT & Chandon Rose Imperial BOTTLE 75  
MOËT & Chandon Imperial BOTTLE 75

**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

**CABERNET SAUVIGNON**

	GLASS	BOTTLE
Joel Gott 815, California	10	35
Newton Red Label, Napa	14	55
Justin, Paso Robles	14	55
Frank Family, Napa	-	65

**PINOT NOIR**

	GLASS	BOTTLE
Meiomi, California	8	30
Higher Ground, Central Coast	9	34

**OTHER WINES**

	GLASS	BOTTLE
Seaglass, Riesling, California	7	26
Le Crema, Rose	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 ..... \$3
- Iced Tea ..... \$3
- Juice ..... \$4
- Milk ..... \$3
- Coffee ..... \$3
- Espresso ..... \$4.25
- Latte ..... \$4.25
- Cappuccino ..... \$4.25

### BOOK YOUR EVENT

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

