

1910

DINNER

SMALL PLATES

Great to Share

GORGONZOLA FRIES 6
(GF, VEG)

CRAB CAKES 13
Mango salsa, spicy aioli

TUNA CEVICHE 13
Avocado and mango with cucumbers and served with blue corn tortilla strips

ARTICHOKE AND SPINACH DIP 12
Artichoke hearts and spinach in parmesan cream cheese filling with chips and strips

SPICY CLAMS 13
West Coast Manilla clams with garlic, herbs and white wine with toasted bread and broth

CHARCUTERIE PLATE 16
Assorted cheeses, cured meats, pickled vegetables, baguette

COLD PLATE 10
Grilled vegetables, cucumber dipping sauce and grilled sesame flat bread
(VEG)

CHICKEN WINGS 6 for 6
or 12 for 10
Buffalo style or teriyaki sauce

GARLIC GREEN BEANS 4
Balsamic syrup
(GF, VEG)

*DF - Dairy Free, GF - Gluten Free, V - Vegan,
VEG - Vegetarian*

SALADS

HOUSE SALAD 8
Mixed greens with grapefruit and orange segments tossed with raspberry vinaigrette and topped with crumbled boursin cheese and candied pecans
(GF, VEG)

CAESAR SALAD 9
Topped with croutons and shaved parmesan
add anchovies 1, add chicken 4, add santa fe prawns 5, add salmon 6, add crab 7

PRAWN WALDORF SALAD 15
Ocean prawns, raisins, bacon, pistachios, celery and jicama with a caramel dressing tossed with romaine lettuce
without prawns and bacon 10 (VEG)

COBB SALAD 14
Romaine, grilled chicken, tomato, egg, avocado, bacon, blue cheese, red wine vinaigrette
(GF)
without chicken and bacon 10 (VEG)

CRAB LOUIE SALAD 19
Dungeness crab, mixed greens, black olives, cottage cheese, hardcooked egg, tomato, cucumber
(GF)

SIGNATURE ENTRÉES

THE SC BURGER 12
A Club favorite topped with our secret house-made Club sauce, lettuce, tomato, cheddar, bacon, pickles, red relish, onions. Comes with fries

CHAR-GRILLED MEATLOAF 24
With shallot straws and tomato demi and russet mashed potatoes

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

ENTRÉES

CHAR-GRILLED TUNA 26
With toasted coriander mango and cilantro compote with world grains

RIB-EYE STEAK 29
12oz char-grilled with bacon shallot jam and roasted potatoes

HERB CRUSTED LAMB CHOPS 26
Herb crusted with panko and served with pomegranate mint gastrique and cous cous

NORTHWEST SALMON 26
Char-grilled salmon with tomato jam accompanied with rice pilaf and grains

1910 CHICKEN 24
Smoked, buttermilk breaded and fried with ranch yogurt coleslaw with a side of sausage gravy

UDON & SEAFOOD 28
Prawns smoked scallops, salmon seared in butter with ginger and finished with udon noodles and Yakimasa soy sauce and green onions

TACO TRIO 12
Blackened white fish with cabbage, lime crema, mango salsa
(GF)

Chicken with onion, cilantro, lime cotija cheese, salsa verde
(GF)

Carne asada, salsa roja, pineapple salsa, cotija cheese
(GF)

Ask server about today's Chef Specials