

The   
**Floating Green**  
RESTAURANT

**French Dip** 12

*Tender hot roast beef on a french roll topped with mozzarella cheese, served with horseradish aioli and a side of au jus.*

**Chef's Suggested Wine Pairing - Perrin Cotes Du Rhone Syrah Blend**

**House-Smoked Brisket Sandwich** 13

*Piled high on a brioche bun and topped with our signature huckleberry barbecue sauce.*

**The Grinder** 13

*Turkey, roast beef, shredded lettuce, tomato, red onion, pepperoncini, mozzarella, oil and vinegar.*

**Tuna Melt** 13

*White albacore tuna salad on grilled sourdough with swiss cheese.*

**Lemongrass Thai Steak Sandwich** 14

*Certified Angus Beef Top Sirloin pan seared with lemongrass soy glaze, arugula, cucumber, red onion, carrot ribbons, cilantro and green curry mayo.*

**Build a Burger** 13

*Our Certified Angus Beef hamburger is a mixture of ground chuck, short rib and brisket, flame grilled on a brioche bun with lettuce, tomato, red onion, pickle and our signature sauce. Add any topping (\$1 each): cheddar, pepper jack, mozzarella, swiss, blue or grilled onion. Add bacon or ham (\$2 each).*

**Chef's Suggested Beer Pairing - Woodland Empire Pilsner, Idaho**

**The Clubhouse** 13

*Turkey, bacon, ham, cheddar, lettuce and tomato on toasted sourdough.*

**Provençal Tuna Sandwich** 14

*Seared ahi tuna steak on a grilled baguette with arugula, tomato, cucumber and a provençal aioli.*

**Chef's Suggested Wine Pairing - Monmousseau Vouvray**

**Grilled Veggie Sandwich** 11

*Arugula, tomato, red onion, cucumber, cheddar and avocado aioli on grilled whole wheat bread.*

*Sandwiches served with choice of: French fries, coleslaw, garden salad, cucumber salad or caesar salad.*

**HOUSE SPECIALTIES**

**Mahimahi Fish Tacos** 13

*Grilled mahimahi on flour tortillas topped with cabbage, cheddar cheese and chipotle crème fraiche, served with salsa and a lime wedge.*

**Fish & Chips** 16

*Beer-battered Alaskan halibut filets served with french fries and coleslaw.*

**Chef's Suggested Wine Pairing - Pike Road, Pinot Gris**

**Caprese Flatbread** 13

*Grilled flatbread topped with heirloom tomatoes, fresh mozzarella, basil, balsamic glaze and arugula salad.*

**ENTRÉE SALADS**

**Black & Blue Steak Salad** 14

*Blackened Certified Angus Beef Top Sirloin and Point Reyes Blue Cheese on a bed of mixed greens, tossed with tomatoes, red onion, housemade croutons and blue cheese vinaigrette.*

**Fried Chicken Salad** 13

*Fried chicken with strawberries, goat cheese and pecans, tossed with spinach and poppy seed dressing.*

**Shrimp Louie** 14

*Shrimp, asparagus, tomato, hard-boiled egg, olives and louie dressing on a bed of romaine.*