

Dinner Menu

Executive Chef Jonathan Martinez

Soups & Appetizers

Soup Du Jour

Cup \$4/ Bowl \$6

Gazpacho

Add Dungeness Crab \$3

Garnished With Avocado

Cup \$4/ Bowl \$7

Crab or Shrimp Cocktail

Served With Traditional Cocktail Sauce

\$13

Salads

Add: Chicken \$5/ Salmon \$8/ Shrimp \$9

Classic Caesar Salad

Romaine Hearts, Parmesan Cheese

Home Made Focaccia Croutons, Parmesan Tuile

Caesar Dressing

Full \$10/ Petite \$6

Wedge Salad

Iceberg Lettuce Wedge, Chopped Bacon, Tomatoes

Bleu Cheese Crumbles, Red Onion

Bleu Cheese Dressing

Full \$11/ Petite \$7

MTC Caprese

Mixed Greens, Baby Heirloom Tomatoes

Fresh Pearl Mozzarella

Balsamic Vinaigrette

Full \$10/ Petite \$6

Roasted Vegetables Salad

Baby Carrots, Baby Beets, Turnips, Green Beans

Artichokes, Asparagus & Lemon Vinaigrette

Full \$13/ Petite \$8

Mulholland Chopped Salad

Chicken Breast, Salami, Iceberg Lettuce

Mozzarella, Garbanzo Beans, Roasted Bell Peppers

Cherry Tomatoes & White Balsamic Vinaigrette

Finely Chopped Full \$13/ Petite \$8

**Denotes New Item*

To ensure great quality and taste, all MTC proteins are either free range or wild.

Split Fee For All Non-Petite Items \$2

Entrées

Asian Stir-Fry

Steamed White Or Brown Rice

Mary's Chicken Breast, Scallions

Oriental Vegetable Medley

Sesame Ginger Sauce

\$12

Mary's Fried Chicken

All Dark/White Meat +\$4

Mashed Potatoes & Haricot Verts

Chicken Gravy

\$16

St. Louis BBQ Ribs

Coleslaw & Sweet Potato Fries

Coca-Cola BBQ Sauce

Full Rack \$24/ Half Rack \$16

***Honey Glazed Salmon**

Creamy Mashed Potatoes, Medley Vegetables

Honey Crunchy Garlic Sauce

\$24

Cast Iron Chicken

Half Boneless Chicken Served with Tuaca Sauce

& Lyonnaise Potatoes

\$23

***Chilean Sea Bass Fillet**

Baby Bok Choy, Rice Pilaf, Topped with

Salsa Cruda

\$28

***Pan Seared Petrale Sole**

Roasted Brussel Sprouts, Pewee Potatoes

Artichoke, Lemon Beurre Blanc

\$26

***Pasta Pescatore**

Spaghetti Pasta, Black Mussels, Baby Neck Clam

Tiger Shrimp, Tomato Sauce

\$22

***Lomo Saltado/Peruvian Stir**

Flap Steak, Roma Tomatoes, Red Onions

Home Cut French Fries, Steam White Rice

\$23

From The Land

- ◆ Rack of Lamb \$24
- ◆ 12oz NY Steak \$24
- ◆ 14oz Ribeye \$30
- ◆ 6oz Filet Mignon \$17

From The Sea

- ◆ Grilled Salmon \$12
- ◆ Chilean Sea Bass \$21
- ◆ Breaded San Dabs \$16

Butcher's Block

Sauces

- ◆ Pepper Corn Sauce
- ◆ Red Wine
- ◆ Lemon Beurre Blanc

Sides

\$4 Per Side

- ◆ Mashed Potatoes
- ◆ Baked Potato
- ◆ White Rice
- ◆ Brown Rice
- ◆ Baby Carrots
- ◆ Haricot Verts
- ◆ Asparagus
- ◆ Mac & Cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



The Mulholland Tennis Club Culinary Staff pleased to honor menu modifications if possible. Some accommodations may increase service time.