



April 15 - 20,
2025

LUNCH

SEQUOIA COUNTRY CLUB

soups & salads

Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Honey-Lime Dressing, Poppy Seed Dressing, Thousand Island

SOUP OF THE DAY 4/6

Cup or Bowl

CAESAR SALAD..... 12

Petite Hearts of Romaine, Parmesan & Herbed Croutons
May be prepared Gluten Free without Croutons

SHAKEDOWN SUNBURST SALAD..... 14

Mixed Greens tossed with Seasonal Berries, Mandarin Oranges, Blue Cheese Crumbles & Balsamic Poppy Seed Dressing

AVOCADO DUO..... 15

Avocado Halves filled with Sonoma Chicken Salad & Albacore Tuna Salad, on a Bed of Mixed Greens with Cherry Tomatoes & Poppy Seed Dressing

DEEP KETTLE CHILI 5/7

Cup or Bowl

COBB SALAD..... 17

Mary's Chicken Breast, Applewood Smoked Bacon, Avocado, Cherry Tomatoes, Cucumber, Hard Boiled Egg, Petite Hearts of Romaine, Blue Cheese, Classic Cobb Vinaigrette

EL PASO CHICKEN SALAD..... 18

Shaved Romaine with Grilled Chicken Breast, Black Beans, Corn, Tomatoes, House Cheese Blend & Honey Lime Vinaigrette, topped with Pico de Gallo, Guacamole, Sour Cream & Crispy Tortilla Strips

proteins & add-ons

Avocado..... 3

Applewood Bacon..... 4

Deep Kettle Chili..... 3

Fried Egg*..... 2

Cheddar Cheese..... 1.5

Mary's Grilled Chicken.... 5

Grilled Hanger Steak*... 7.5

Black Tiger Shrimp... 7.5

Albacore Tuna Salad..... 5

Sonoma Chicken

Salad..... 5

appetizers

ROASTED BRUSSELS SPROUTS..... 12

with Crispy Bacon, Toasted Almonds, Parmesan & Balsamic Glaze

FRIEND OF THE DEVILED EGGS.... 12

Roasted Pepper & Pesto, topped with Crispy Bacon & Spices

LEMON PEPPER CHICKEN WINGS.. 14

with Celery, Carrots & choice of dipping sauce: Ranch, Blue Cheese or BBQ

CHARRED SHISHITO PEPPERS.... 14

with Lemon Aioli Dipping Sauce

CRISPY SALT AND PEPPER CALAMARI..... 14

with Rémoulade and Cocktail Sauce

SEARED AHI TUNA*..... 16

Sesame-Crusted & Seared Rare, Sliced over Sushi Rice with Unagi & Sriracha sauces, Nori, and Wasabi

entrees & weekly specials

SUPER FOOD

SALAD..... 15

Kale, Quinoa, Cherry Tomatoes, Cucumbers, Carrots, Dried Cranberries, Toasted Almonds, Feta & Pesto Vinaigrette
may be prepared vegan without Feta & Pesto

CHICKEN TOSTADA

NACHOS..... 14

Diced Grilled Chicken, Refried Beans, Cheddar-Jack Cheese Blend, topped with Picked Red Onions & Jalapeño, Chipotle Crema, Cilantro & Pico de Gallo

BANG BANG

SHRIMP TACOS..... 17

Crispy Shrimp, Firecracker Sauce & Asian Slaw, served in Flour Tortillas

FISH & CHIPS..... 18

Crispy Beer Battered Cod with Thick Cut French Fries, Cole Slaw & Remoulade Sauce

CHIMICHURRI-GARLIC STEAK FRITES..... 22

Grilled 10oz NY Strip with Chimichurri Sauce, served Shoestring Garlic Fries

WEDGE SALAD.... 13

with Bacon, Blue Cheese Crumbles, Red Onions, Cherry Tomatoes & Blue Cheese Dressing

CATFISH PO'BOY.. 16

on a Toasted Roll with Tartar Sauce, Coleslaw, Tomatoes & Green Onions, served with your choice of side

TUSCAN SHRIMP PASTA..... 17

with Sundried Tomatoes, Artichokes, Roasted Peppers, Creamy Sauce & Parmesan Cheese

sandwiches

served with your choice of side, and a pickle spear

Choice of Bread: White, Wheat, Sourdough, Rye, Flour Tortilla, Amoroso Roll, Brioche Bun, Udi's Gluten-Free Bun, Dave's Killer Vegan Bun
all sliced breads and Amoroso rolls contain wheat & soybean oil, brioche contains wheat & milk, Udi's bun contains egg

Choice of Side: French Fries, Onion Rings, Potato Salad, Coleslaw, Fruit or Green Salad
french fries may contain soybean oil & wheat, onion rings contain milk, wheat & soybean oil, potato salad & coleslaw contain soybean oil & eggs

GRILLED KOBE HAMBURGER* 18
with Lettuce, Tomato & Onion, on Brioche Bun

TURKEY BURGER 15
with Lettuce, Tomato & Onion, on Brioche Bun

BLACK BEAN BURGER 15
with Lettuce, Tomato & Onion, on Dave's Killer Vegan Bun

LOADED CHICKEN PANINI 15
Chicken Breast, Piquillo Peppers, Artichoke Hearts, Goat Cheese, Pesto & Arugula on Ciabatta

FRENCH DIP* 17
Shaved Beef with Caramelized Onions, Creamy Horseradish & Provolone, on a Toasted Amoroso Roll with Au Jus

GRILLED PORTABELLA MUSHROOM SANDWICH 14
Balsamic Marinated Portabella, Provolone, Caramelized Onions, Arugula & Lemon Aioli on a King's Hawaiian Bun
may be prepared vegan by omitting aioli & cheese, and substituting hummus & a vegan bun

HOUSE SMOKED BRISKET SLIDERS 18
Thinly Sliced Brisket, Tossed In BBQ Sauce, on Brioche Buns topped with Tangy Cole Slaw

SEQUOYAH SANDWICH 15
Diestel Smoked Turkey, Hass Avocado, Lettuce, Tomato & Mayonnaise on Sourdough

CLASSIC CLUB 15
Black Forest Ham, Diestel Smoked Turkey, Applewood Smoked Bacon, Lettuce, Tomato & Mayonnaise on a Triple Decker of Toasted White Bread

ALBACORE TUNA SANDWICH OR MELT 15
Tuna Salad with Lettuce and Tomato, or Grilled with Jack Cheese & Tomato

BLAT 14
Crispy Applewood Smoked Bacon, Crisp Butter Lettuce, Avocado, Tomato & Mayonnaise

GRILLED 49ER HOT DOG 10
served on an Amoroso Roll

sides & snacks

Fruit Cup 5
Coleslaw 4
Potato Salad 5
Tuna Salad Cup 10
with lettuce & tomato

Chicken Salad Cup 10
French Fries 5
Onion Rings 5

Side Salad 6
may be prepared Gluten Free & Vegan without Croutons
Cookie 5
Cheese Quesadilla 6

icon key

- Gluten-Free
- Vegan
- Vegetarian
- Contains Wheat
- Contains Peanuts
- Contains Soy
- Contains Nuts
- Contains Fish
- Contains Shellfish
- Contains Egg
- Contains Milk
- Contains Soybean Oil



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
due to our cooking procedures, all items may come in to contact with nuts, gluten, soy, or animal-based ingredients
our 100% refined canola frying oil is bottled in a facility that handles peanut, tree nut, sesame & soybean oils
all food & beverage items are subject to a 20% service charge (15% gratuity & 5% house charge)