

THE REFUGE

SIGNATURE ENTREES

AVAILABLE AFTER 4 PM

SERVED WITH HOUSE OR CAESAR SALAD

SHRIMP TEMPURA

FIVE JUMBO SHRIMP, FRIED, JASMINE RICE, SEASONAL VEGETABLES, COCKTAIL SAUCE \$25 (Member Price \$22.50)

GOAT CHEESE RAVIOLI

MUSHROOM, ROSEMARY, GARLIC, LEMON, BROWN BUTTER SAUCE \$18 (Member Price \$16.20)

MANGO SALMON

GRILLED SALMON, MANGO AVOCADO RELISH, JASMINE RICE \$28 (Member Price \$25.20)

FISH & CHIPS

FRIED COD, BED OF FRIES, HOUSE-MADE COLESLAW, TARTAR, LEMON \$22 (Member Price \$19.80)

FISH TACOS

TWO LARGE TACOS, CORN TORTILLAS, FRIED COD, SHREDDED CABBAGE, CILANTRO LIME CREMA, TORTILLA CHIPS, TWO HOUSE-MADE SALSAS \$19 (Member Price \$17.10)

PENNE POMODORO

PENNE PASTA, CHERRY TOMATOES, GARLIC, WHITE WINE BUTTER SAUCE, BASIL \$17/ (Member Price \$15.30)

CHICKEN BREAST \$5
GRILLED SHRIMP \$7
SALMON FILET \$7

THE RANDAGO

SLICED MEATLOAF, CAULIFLOWER MASH, SEASONAL VEGETABLES \$23 (Member Price \$20.70)

ROSEMARY HERB CHICKEN

ROSEMARY CHICKEN BREAST, ROSEMARY RED POTATOES, SEASONAL VEGETABLES \$24 (Member Price \$21.60)

RIBEYE STEAK*

14 OZ RIBEYE, ROSEMARY RED POTATOES, SEASONAL VEGETABLES \$35 (Member Price \$31.50)

FILET MIGNON*

8 OZ FILET MIGNON, CAULIFLOWER MASH, SEASONAL VEGETABLES \$38 (Member Price \$34.20)

SLOW-ROASTED PRIME RIB*

SLOW ROASTED PRIME RIB, BAKED POTATO, SEASONAL VEGETABLES

AVAILABLE FRIDAY & SATURDAY

12 OZ \$31 (Member Price \$27.90)

16 OZ \$39 (Member Price \$35.10)

DINNER SIDES

JASMINE RICE \$5
SEASONAL VEGETABLES \$5
CAULIFLOWER MASH \$6
ROSEMARY RED POTATOES \$6
SAUTEED MUSHROOMS \$6

20% gratuity included for parties of 8 or more.

Consumption of raw or undercooked foods can lead to food borne illness.

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please ask your server.