

SOUPS AND SALADS

Tomato Basil Soup <i>aged ricotta, basil</i>	6
Blue Heron Farm Organic Greens Salad <i>local strawberries, shaved California asparagus almonds, whipped “Cypress Grove” goat cheese</i>	11
Caesar Salad <i>hearts of romaine, parmesan sun-dried tomatoes</i>	8
Warm Spinach Salad <i>cherries, walnuts, house bacon cherry gastrique, bacon mustard vinaigrette</i>	12
Seafood Caesar Salad <i>hearts of romaine, shrimp, crab sun-dried tomatoes, parmesan</i>	17
Albacore Tuna Salad <i>red quinoa, oven roasted tomato grilled avocado, organic arugula local citrus vinaigrette</i>	16
Cobb Salad <i>grilled natural chicken, blue cheese, tomato bacon, avocado, free range eggs ranch dressing</i>	16

ARGYLE ACES

Aviara Golfer <i>half Aviara club sandwich, gluten free bread cup of daily or tomato basil soup</i>	15
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Gluten Free Menu

ARGYLE

STEAKHOUSE FAVORITES

New York 5 oz 10 oz, Vintage Farm	31 58
Grass Fed Tenderloin 5 oz, Sun Fed Farm	41
Bone-In Rib Eye 18 oz, Vintage Farm	63
American Wagyu Flat Iron 5 oz, Kuroushi Farm	21
“Shetland Islands” Salmon 5 oz <i>sustainable Scottish salmon</i>	26

Served With:
Steak Fries
and

Locally Harvested Seasonal Vegetables

Choice of Sauce:
Shallot and Red Wine
Argyle Sauce
Chimichurri

FINISHING TOUCH

Gourmet Coffee and Dessert Bite	5
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ENTREES

Veggie Burger <i>roasted portobello, avocado salsa alfalfa sprouts, gluten free bun</i>	13
Aviara Club <i>slow cooked turkey, local butter lettuce applewood smoked bacon, tomato gluten free bread</i>	15
Crab White Cheddar Melt <i>snow crab, mornay sauce gluten free bread, scallions</i>	16
French Dip Sandwich <i>Baja BBQ spice rub shaved New York striploin Argyle jus, caramelized onions, Swiss cheese horseradish cream, gluten free roll</i>	15
Fairway Tacos <i>grilled local black cod or house braised “Niman Ranch” pork shoulder corn tortillas, avocado, nopales salsa</i>	16
“The Burger” <i>6 oz grass fed patty, applewood-smoked bacon red wine onion compote, garlic aioli smokey Oregon blue and gruyere cheese</i>	18

Parties of 8 or larger will be subject to an 18% gratuity charge

*Consuming raw or undercooked meats, poultry
seafood, shellfish, or eggs may increase your risk of foodborne
illness, especially if you have a medical condition.*