

STARTERS

SEARED AHI TUNA - \$14

Ginger-ponzu cold tea, furnace rice crisp & black garlic aioli

QUESADILLA - \$10

Flour tortilla, jack & cheddar cheese blend, chipotle cream, cilantro cream & pico de Gallo

Add Rajas - \$2 / Chicken - \$3 / Steak - \$5

FRIED MOZZARELLA STICKS - \$8

Served w/ house made pomodorina sauce & pecorino-garlic essence

TENDERS - \$9

Buttermilk breaded chicken w/ranch & fries

WINGS - \$10

Buffalo or Mango-habanero glazed, pickled red onions & compressed radish

CALAMARI - \$12

Crispy Buttermilk Calamari w/jalapeno tartar sauce

NACHOS - \$10

Chipotle chihuahua cheese, cheddar cheese, black beans, pico de gallo, jalapenos & guacamole

Add Chicken - \$3 / Steak - \$5

GARDEN

NBTC STEAK SALAD - \$16

Prime skirt steak, butter lettuce hearts, candied walnuts, bacon & bleu cheese dressing.

WALDORF SALAD - \$15

Roasted Chicken, candied walnuts, green mint, apple, dragon fruit & apple-cinnamon dressing

COBB SALAD - \$15

Spring greens, tomato, bacon, egg, turkey, pickled red onions, avocado, blue cheese & house ranch dressing

SOUTHWEST CHICKEN SALAD - \$14

Roasted chipotle scented chicken, corn, black beans, tomatoes, forest greens, tortilla strips & cilantro dressing

WILD KALE & ARUGULA - \$14

Citrus vinaigrette, compressed feta, heirloom cherry tomatoes, Persian cucumbers & bubu arare

Add Chicken - \$3 / Salmon - \$6

CLASSIC CAESAR SALAD - \$12

Fresh petite romaine, croutons, shaved parmesan & Caesar dressing.

Add Chicken - \$3 / Salmon - \$6

DECK OVEN PIZZA

PROSCIUTTO MOZZARELLA - \$15

24 month aged prosciutto di parma, jalapeños, citrus arugula & balsamic syrup

FOREST MUSHROOMS - \$15

Maitake mushroom blend, ricotta, truffle & mozzarella ovolina

CLASSIC PEPPERONI - \$14

Fresh mozzarella, pepperoni w/ garlic-oregano essence

SUN DRIED TOMATO - \$14

Marinated tomatoes, fresh petite basil, pomodorina sauce & fresh mozzarella

NEWPORT BEACH TENNIS CLUB COURTSIDE

HAND HELD

ALL SANDWICHES SERVED WITH PETITE SALAD SWEET POTATO OR SEASONED FRIES

STEAK SANDWICH - \$16

Marinated skirt steak, chimichurri, garlic ciabatta, onion & tomato top

KOREAN CHICKEN SANDO - \$13

Crispy buttermilk chicken thigh, apple slaw, Sriracha aioli & golden fries

TUNA MELT - \$13

Albacore tuna, sourdough, smoked cheddar & avocado

TURKEY CLUB - \$14

Applewood peppered bacon, avocado, green leaf lettuce, tomato, citrus mayo on sourdough

LE ROYALE (THE BURGER) - \$12

Veggie or Wagyu special blend, smoked cheddar, lettuce, tomato, onion

ACE SLIDERS - \$12

Kobe beef, Persian cucumber, smoked gouda, black garlic aioli & seasoned fries

VEGGIE SANDWICH - \$12

Roasted bell pepper, onion & zucchini w/mozzarella & pesto

BLTA SANDWICH - \$12

Applewood peppered bacon, lettuce, tomato and avocado

CHICKEN PESTO SANDWICH - \$14

Grilled Chicken, mozzarella, tomato, arugula & pesto

SIDES

POTATO WEDGES - \$6

Pecorino & black pepper aioli

GOLDEN FRIES - \$6

Seasoned fries & garlic aioli

PETITE SALAD - \$6

Forest greens, cucumber & cherry tomatoes w/ ranch dressing

WILD BERRIES - \$6

Blackberries, raspberries & blueberries

GLAZED CARROTS - \$8

Butter, shallots & furnace

SWEET POTATO FRIES - \$6

Sweet potato & garnish

SPECIALTIES

TAMANA LAMB RACK - \$30

Maitake & pea tendrils hash, compressed valbreso feta w/ mushroom shallot jus

NEW YORK STEAK - \$28

Au poivre glaze, balsamic braised onions & potatoes or petite salad

ORA KING SALMON - \$24

Confit heirloom carrots, furnace, vanilla parsnip puree

PICATTA - \$21

Sole or Chicken w/citrus white wine sauce, pea tendrils & carrots, pearl onions, fried capers and summer squash purée

TAGLIATELLE OLIO - \$18

Heirloom sun-dried tomato, poached egg, citrus feta & shaved parmesan

ALFREDO CHICKEN PASTA - \$18

Fresh pasta, sundried tomato, chicken & shaved parmesan

Add Shrimp - \$5

DESSERT ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS - \$7

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

BEVERAGES

SOFT DRINKS - \$3

LEMONADE - \$3

ICED TEA - \$3

ORANGE JUICE - \$4

GRAPEFRUIT JUICE - \$4

WHOLE MILK OR 2% MILK - \$3

SPARKLING WATER - \$5

COFFEE - \$3

ESPRESSO - \$4.25

LATTE - \$4.25

CAPPUCCINO - \$4.25



BEERS

DRAFTS

BUD LIGHT Glass - \$4.25 Pitcher - \$16

BLUE MOON Glass - \$5 Pitcher - \$18

LAGUNITAS I.P.A. Glass - \$6 Pitcher - \$22

MODELO Glass - \$5.25 Pitcher - \$19

BOTTLES/CANS

BUD LIGHT 16 OZ. CAN \$4.75

BUDWEISER 16 OZ. CAN \$4.75

COORS LIGHT 16 OZ. CAN \$4.75

MILLER LITE 16 OZ. CAN \$4.75

MICHELOB ULTRA 16 OZ. CAN \$4.75

CORONA EXTRA \$4.75

CORONA LIGHT \$4.75

CORONA PREMIER \$4.75

MODELO ESPECIAL \$4.75

MODELO NEGRA \$4.75

PACIFICO \$4.75

DOS XX \$4.75

DOS XX AMBER \$4.75

STELLA ARTOIS \$4.75

GUINNESS \$4.75

HEINEKEN \$4.75

FOSTERS \$7

ODOULS NON ALCOHOLIC \$3.75

TRULY SELTZER \$5



NEWPORT BEACH TENNIS CLUB

COURTSIDE

FROM THE BAR

SPARKLING

CODORNIU CAVA BRUT, NV (187 ML) - SPLIT - \$7

CHAMPAGNE

MOËT & CHANDON BRUT - SPLIT - \$18

MOËT & CHANDON IMPERIAL - BOTTLE - \$75

MOËT & CHANDON IMPERIAL ROSE - BOTTLE - \$75

CHARDONNAY

HESS SELECT, MONTEREY - GLASS - \$7 / BOTTLE - \$26

KENDALL JACKSON, CALIFORNIA - GLASS - \$9 / BOTTLE - \$34

ARTESA, CARNEROS - GLASS - \$12 / BOTTLE - \$39

LA CREMA, SONOMA COAST - GLASS - \$12 / BOTTLE - \$39

NEWTON RED LABEL - GLASS - \$14 / BOTTLE - \$55

FRANK FAMILY, NAPA - GLASS - BOTTLE - \$65

SAUVIGNON BLANC

WITHER HILLS, NEW ZEALAND - GLASS - \$7 - BOTTLE - \$26

BABICH, NEW ZEALAND - GLASS - \$8 / BOTTLE - \$30

KIM CRAWFORD, MARLBOROUGH - GLASS - \$10 / BOTTLE - \$38

CABERNET SAUVIGNON

JOEL GOTT 815 - GLASS - \$10 - BOTTLE - \$35

NEWTON RED LABEL, NAPA - GLASS - \$14 / BOTTLE - \$55

JUSTIN, PASO ROBLES - GLASS - \$14 / BOTTLE - \$55

FRANK FAMILY, NAPA - BOTTLE - \$65

PINOT NOIR

MEIOMI, CALIFORNIA - GLASS - \$8 - BOTTLE - \$30

HIGHER GROUND, CENTRAL COAST - GLASS - \$9 / BOTTLE - \$34

INTERESTING WINES

SEAGLASS, RIESLING, CALIFORNIA - GLASS - \$7 - BOTTLE - \$26

LA CREMA, ROSE - GLASS - \$8 / BOTTLE - \$30

NBTC HOUSE WINES

RED WINE - GLASS - \$6 - BOTTLE - \$24

WHITE - GLASS - \$6 / BOTTLE - \$24

TO BOOK YOUR NEXT PARTY OR BANQUET
PLEASE EMAIL OR CALL JILL CHOMER
(949) 644-0050 / J.CHOMER@NBTCCTENNIS.COM