

## Appetizers

**Hummus with Sundried Tomato Pesto Oil** Served with Pita or Tri-Color Tortilla Chips **Vg 10.95**

**Chicken Quesadilla** Sweet Pepper, Caramelized Onion, Served with Queso, Pico de Gallo, Sour Cream, Salsa **14.95**

**Meatballs** Traditional Meatballs with Marinara Sauce and Herb Ricotta Cheese **13.95**

**Chicken Meatballs** Served with Tomato Vodka Sauce and Herb Ricotta Cheese **13.95**

**Cauliflower Bites** Fried Cauliflower, Arugula and Honey Sriracha Sauce **Vg 11.95**

**Cast Iron Skillet Dip** House-Made Artichoke Spinach Dip or Buffalo Chicken Dip with Choice of Pita or Tri-Color Tortilla Chips **14.95**

**Sausage and Peppers** Hot Italian Sausage Sauteed with Your Choice of Hot, Sweet, or Mixed Peppers with Romesco Sauce **GF 12.95** (*Romesco Sauce Contains Almonds*)

**Pepperoni Fried Potatoes** Pan Seared Potato, Crisp Pepperoni with Your Choice of Hot, Sweet, or Mixed Peppers **GF 11.95**

**\*Ahi Tuna** Served with Arugula, Fennel, Fresh Orange and Lemon Aioli **GF 20.95**

**Charcuterie Board** Selection of Meats, Cheeses, Olives, Fruit, Nuts and Pita **21.95**

**Deluxe Wings** Served on Cheese Flatbread with Your Choice of Sauce (*BBQ, Turn Sauce, Buffalo, General Tso, Garlic Parm, Hot Honey BBQ, Umami, Dry Cajun*) **17.95**

**House Chips** Sea Salt Rosemary Parmesan, Kettle Chips and Gorgonzola Aioli **GF 7.95**

**Truffle Herb Fries** with Parmesan Aioli **GF 7.95**

**Calamari** Lightly Breaded Fried Calamari, Hot and Sweet Peppers with Lemon Aioli **14.95**

**Eggplant Polpette** House-Made Traditional Eggplant Bites Served with Marinara Sauce **Vg 13.95**

## Entree Salads

**Kale & Quinoa** Crispy Curly Kale with Tri-Color Quinoa, Dried Cranberry, Feta and Almond **13.95**

**Seasonal Burrata Salad** Mixed Spinach and Arugula, Seasonal Fruit, Prosciutto, Caramelized Pecan, Burrata Cheese with a Balsamic Glaze **15.95**

**Turn Salad** Crispy Iceberg Lettuce, Cucumber, Tomato, Bacon and Crispy Wonton Strips **13.95**.

**Caprese Salad** Sliced Fresh Tomato, Fresh Mozzarella, Fresh Basil and Balsamic Glaze. **12.95**

**Caesar Salad** Romaine Lettuce, Parmesan Cheese, House-Made Croutons **13.95**

**House Salad** Mixed Greens, Cucumber, Onion, Tomato, Mozzarella Cheese and Olive **12.95**

**New Palm Beach** Mixed Greens Topped with Lump Crab, Shrimp, Avocado, Tomato, Crispy Potato, Egg, Orange, Strawberry **18.95**

**Beet and Orange Salad** Roasted Golden and Red Beets with Arugula, Fresh Orange, Fennel, Feta and Candy Pistachio **15.95**

**Apple Pecan Salad** Fresh Spinach and Arugula, Caramelized Pecan, Apple, Gorgonzola **13.95**

*Italian Vinaigrette, Balsamic, Champagne Vinaigrette, Pomegranate Vinaigrette, Ranch, Blue Cheese, Caesar, Poppyseed*  
*\*Add Limoncello Chicken, Filet, Shrimp, Salmon or Ahi Tuna 7*

## Our Gourmet Tacos

*Flour or Corn Tortilla (GF)*

**\*Carne Asada Tacos** Filet Marinated in Chipotle, Arugula, Avocado, Chipotle Aioli, Pickled Peruvian Onion and Feta **17.95**

**Mahi Tacos** Lightly Blackened Mahi, House-Made Coleslaw, Fresh Avocado and Chipotle Aioli **17.95**

**Tequila Shrimp Tacos** Shrimp Marinated with Roasted Poblano Pineapple Salsa, Chipotle Aioli and Micro Cilantro **17.95**

**Vegan Chorizo Tacos** Mushroom, Avocado, Chipotle Aioli, Pickled Onion, Quinoa and Crispy Kale **Vg 16.95**

## Handhelds

*Sandwiches & Burgers are Served with Your Choice of House Chips or Herb Seasoned Fries*

**\* "The Masters" Filet Sandwich** Grilled Filet, Caramelized Onion, Mushroom, Arugula, Dijon Aioli, Asiago Cheese on Ciabatta Bread **19.95**

**Nashville Hot Chicken Sandwich** Spicy Fried Chicken, Lettuce, Pickle, Coleslaw, Chipotle Aioli and Calabrian Chili Oil on Brioche Bun **15.95**

**Italian** Ham, Hot Capicola, Hot Soppressata, Pepperoni, Cheese, Lettuce, Tomato, and House-Made Hot and Sweet Pepper Relish on Hoagie Bun **14.95**

**Turn Club Sandwich** Triple Decker Turkey, Bacon, Ham, Swiss Cheese, Avocado, Lettuce, Tomato and Parsley Aioli on Sourdough Bread **15.95**

**New BLT** Lettuce, Tomato, Crispy Bacon, Avocado with Parsley Aioli on Sourdough Bread **15.95**

**Turkey Panini** Turkey, Onion, Tomato, Mozzarella, Basil and Chipotle Aioli on Focaccia Bread **15.95**

**Chicken Florentina Panini** Limoncello Chicken, Fresh Spinach, Roasted Red Pepper, Mozzarella and Charred Tomato Aioli on Sourdough Bread **15.95**

**Grilled Zucchini & Eggplant Piadina** Eggplant, Zucchini, Artichoke, Red Pepper, Kalamata Aioli, Spinach, Mozzarella on Pita **Vg 14.95**

**GF Buns 2.00**

**Add Bacon 1.50, Egg 1.00**

**Wedding Soup** House-Made Chicken Broth, Meatballs, Pulled Chicken, Pastina, Fresh Spinach **7.95**

**Sides** Vegetable of the Day, Grain and Rice Mix with Kale, Fruit, Side Salad **6.95** Chips, Herb Fries **4.95**

**Our Burgers are Ground Fresh In-House Brisket, Chuck, and Short Rib**

**\*Pastrami Burger** Fresh Ground Beef, Pastrami, Swiss Cheese, Dijon Aioli, Onion Jam and Arugula on Brioche Bun **16.95**

**\*French Burger** Fresh Ground Beef, Caramelized Onion, Mushroom, Swiss Cheese, Dijon Aioli and Arugula on Brioche Bun **16.95**

**\*Turn Burger** Fresh Ground Beef, Crispy Leaf Lettuce, Tomato, Onion, Pickle, American Cheese and Parsley Aioli on Brioche Bun **15.95**

**\*The CHE! Burger** Fresh Ground Beef, Provolone Cheese, Chimichurri, Chorizo, Avocado, Lettuce, Tomato, and Caramelized Onion on Brioche Bun **16.95**

**\*Whiskey Glaze Burger** Fresh Ground Beef, White Cheddar Cheese, Gorgonzola Spread, Caramelized Onion, Whiskey Glaze and Arugula on Pretzel Bun **16.95**

**Black Bean Burger** Lettuce, Chipotle Aioli, Avocado, Pepper Jack Cheese and Pico de Gallo on Brioche Bun **Vg 15.95**



## Entrée

*GF Pasta Available 2.00*

**Grilled Salmon** Sautéed Mix Greens, Cheesy Risotto, Bourbon Passion Fruit Glaze **GF 23.95**

**Mahi Alla Puttanesca** Grilled Mahi, Traditional Tomato Sauce, Capers, Anchovy, Olive, Served Over Cheesy Risotto **GF 23.95**

**Grilled Limoncello Chicken** Two Grilled Chicken Breasts, Roasted Potato, Vegetable of the Day **GF 22.95**

**Chicken Marsala** Two Grilled Chicken Breasts, Mushroom Marsala Sauce, Asparagus over Cheesy Risotto **GF 25.95**

**Grilled Pork Chop 12 oz** Pork Chop, Apricot Whiskey Glaze, Mixed Greens, Roasted Potato **GF 31.95**

**Filet 8oz** Topped with Demi Glaze, Roasted Potato, Vegetable of the Day **34.95**

**Fresh Tagliatelle Al Frutti Di Mare** Mixed Seafood, with Herb and Tomato Sauce with Fresh Tagliatelle all'uovo **23.95** *(No Seafood Substitutions)*

**Penne Alla Vodka** Limoncello Chicken or Shrimp with Penne Pasta & Vodka Sauce **18.95**

**Shrimp Diablo Pasta** Shrimp, Sausage, Roasted Tomato, Kale, Calabrian Chili, Fresh Tagliatelle all'uovo with White Wine Garlic Butter Sauce **19.95**

**Creamy Chicken Gorgonzola Pasta** Penne Pasta, Limoncello Chicken, Red Pepper, Cremini Mushroom, Fresh Spinach, Creamy Gorgonzola Sauce **19.95**

**Lobster Ravioli** Fresh Ravioli with Saffron Cream Sauce **27.95**

**Gnocchi A La Correntino** Baked Soft Gnocchi, Gratin Cheese with Tomato Basil Sauce **Vg 25.95**

## Artisan Flatbread

**Cheesy Flatbread** with Choice of Kalamata Dip, Marinara or Turn Sauce **14.95**

**Sausage & Peppers** House-Made Red Sauce, Sausage, Roasted Sweet Peppers, Caramelized Onion, Mozzarella Cheese **15.95**

**Hickory Smoked Chicken Gouda** Mozzarella and Smoked Gouda Cheese, Bacon, Red Onion, Scallion and Chipotle Aioli **15.95**

**Classic Pepperoni** House-Made Red Sauce, Pepperoni, Mozzarella and Provolone Cheese **14.95**

**Margherita** Fresh Tomato, Basil, Mozzarella and Basil Oil **15.95**

**Buffalo Chicken** Hot Buffalo Chicken Spread Bacon, Green Onion **15.95**

**Mediterranean** Artichoke, Roasted Grape Tomato, Kalamata Olive, Feta, Spinach, Cheese, Calabrian Chili Oil **15.95**

**Diavolo Meat** House-Made Red Sauce, Sausage, Hot Soppresata, Hot Capicola, Hot Peppers, Cheese **15.95**

**Pesto Chicken** Limoncello Chicken, Roasted Grape Tomato, Pesto, Feta, Fresh Basil and Cheese **15.95** *(Nut-Free Pesto)*

**Hawaiian** Italian Ham, Pineapple, Cheese, and House-Made Red Sauce **14.95**

*GF Shell and Vegan Cheese Available 2.00*

## Brick Oven Pizza 15.95

*Cheese, Pepperoni, Margherita with House-Made Red Sauce, White Margherita*

*We use only Amish Raised Gerber Farms Chicken antibiotic free and fed a natural vegetarian diet*

*\*The FDA advises consuming raw or uncooked meats, poultry, seafood or eggs increases the risk of foodborne illness*

*Parties of more than 8 will be processed with one check along with a 20% gratuity for the guest's convenience.*

Although our gluten-friendly menu items are made, prepared and cooked on dedicated equipment and surfaces, we cannot guarantee that our pizza and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu and inform your server of any allergies.

Menu items may be processed on shared equipment with nuts or in a cooking area where nuts are present.

*Prices subject to change without notice.*

### **The Turn Club Makes Your Event Spectacular**

Our 5-Star chef creates an array of freshly prepared, delicious menu selections each and every day for our guests. We offer a full menu designed specifically for all your special occasions: social celebrations of all types, corporate events, office luncheons, graduation parties, showers, birthday parties, dinner parties and more.

**Having a Party?  
The Turn Club at Your Service!**

Customize your catering packages with us!