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## SMALL PLATES

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### CLUBHOUSE CAESAR 16

KALE, GARLIC BREAD-CRUMBS,  
LEMON & PARMIGIANO, HERBS  
ANCHOVY VINAIGRETTE

### BEETS & SPROUTS 17

BABY RED BEETS, PICKLED CRANBERRY,  
LABREH, SEED GRANOLA, ALFALFA SPROUTS,  
BLUE CHEESE

### SMOKED TROUT CHOWDER 18

NEW POTATO, LEEKS, CELERY LEAF,  
TROUT ROE, CHIVE OIL

### SWISS RACLETTE 17

ROASTED CAULIFLOWER,  
PICKLED MUSTARD SEED, PEARL ONION,  
CORNICHONS, SOURDOUGH

### SPANISH OCTOPUS 24

PEE WEE POTATOES, PICKLED SHALLOTS,  
PUMPKIN SEED ROMESCO,  
HAM VINAIGRETTE

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## LARGE PLATES

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### SQUASH & RICOTTA DUMPLINGS 29

BUTTERNUT SQUASH, GINGER GOLD APPLES,  
CELERY ROOT, SQUASH BROTH,  
RICOTTA SALATA, SAGE OIL

### DUCK CONFIT RISOTTO 30

SHIITAKE, BROWN BUTTER,  
MARSARPONE, HERBS

### CLUBHOUSE BURGER 20

AMERICAN CHEESE, CARAMELIZED  
ONION, TOMATO, SHRED LETTUCE,  
SWEET BUN, THOUSAND ISLAND,  
HAND-CUT FRIES

### ROASTED STRIPED BASS 34

PEAR, FENNEL, CHICORY,  
SUNCHOKE, CITRUS,  
BUTTERMILK DRESSING

### RIBEYE STEAK 52

ROASTED SWEET POTATOES, ROASTED GARLIC,  
MAPLE VINAIGRETTE, BONE MARROW

### CHICKEN MILANESE 33

SPATZEL, SMOKED CARROTS,  
BRAISED SAVOY CABBAGE,  
CREME FRAÎCHE, DILL

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## SIDES

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### CRISPY BRUSSEL SPROUTS 13

BACON, SMOKED HAZELNUTS, MOLASSES

### HOUSE-CUT FRIES 9

### CHARRED BROCCOLI DI CICCIO 12

CALABRIAN CHILI BUTTER, LEMON, PARMESAN

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## DESSERT

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### LAVENDER PANNA COTTA 12

LOCAL PLUMS &  
CANDIED SUNFLOWER SEEDS

### ROASTED

### APPLE BREAD PUDDING 12

EMPIRE APPLE & CIDER CARAMEL

### CHOCOLATE MOUSSE CAKE 12

FRANGIPANE ALMOND &  
TOASTED ALMONDS

### COOKIES & ICE CREAM 10



**EXECUTIVE CHEF BRYON LOPEZ**