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## SMALL PLATES

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**CLUBHOUSE CAESAR 16**  
KALE, GARLIC BREAD-CRUMBS,  
LEMON & PARMIGIANO, HERBS  
ANCHOVY VINAIGRETTE

**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

**BEETS & SPROUTS 17**

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

**SHISHITO PEPPERS 13**

LIME & SEA SALT

**SPANISH OCTOPUS 24**  
PEE WEE POTATOES, PICKLED SHALLOTS,  
PUMPKIN SEED ROMESCO,  
CHORIZO 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

**BRAISED LAMB RAGU 36**  
HOUSE-MADE PAPPARDELLE, HARISSA,  
PINE NUTS, MINT, WHIPPED MASCARPONE

**CLUBHOUSE BURGER 20**  
AMERICAN CHEESE, CARAMELIZED  
ONION, TOMATO, SHRED LETTUCE,  
SWEET BUN, THOUSAND ISLAND,  
HAND-CUT FRIES

**ROASTED FAROE ISLAND SALMON 32**  
PEAR, FENNEL, CHICORY, SUNCHOKE,  
CITRUS, BUTTERMILK DRESSING

**RIBEYE STEAK 52**  
ROASTED SWEET POTATOES, ROASTED GARLIC,  
MAPLE VINAIGRETTE, BONE MARROW

**CHICKEN MILANESE 34**  
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 BROCCOLINI 12**  
CALABRIAN CHILI BUTTER, LEMON, PARMESAN

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## DESSERT

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**GOAT CHEESE CHEESECAKE 12**  
ROASTED APPLES & YUZU

**CHOCOLATE MOUSSE CAKE 12**  
FRANGIPANE ALMOND &  
TOASTED ALMONDS

**ROASTED  
APPLE BREAD PUDDING 12**  
EMPIRE APPLE & CIDER CARAMEL

**COOKIES & ICE CREAM 10**



**EXECUTIVE CHEF BRYON LOPEZ**