SMALL PLATES

Clubhouse Caesar 16
CHICORY, KALE, GARLIC BREAD-CRUMBS,
LEMON & PARMIGIANO, HERBS,
ANCHOVY VINAIGRETTE
NF

Smoked Trout Chowder 19
NEW POTATO, LEEKS, CELERY LEAF,
TOBIKO, CHIVE OIL
NF

Swiss Raclette 17
ROASTED CAULIFLOWER,
PICKLED MUSTARD SEED, PEARL ONION,
CORNICHONS, SOURDOUGH
NF, VG

Beets & Sunflower 17
BABY BEETS, BLOOD ORANGE,
SUNFLOWER SOUR CREAM, SEED GRANOLA,
SUNFLOWER SPROUTS
GF, NF, V, VG, DF

Speck Arancini 18
PORCINI MUSHROOMS, PARSLEY,
SPICY TOMATO SAUCE
NF

Spanish Octopus 26
MARINATED GIGANTE BEANS,
MEYER LEMON YOGURT,
CHORIZO VINAIGRETTE, MARIGOLDS
GF, NF

LARGE PLATES

Squash & Ricotta Dumplings 23
BUTTERNUT SQUASH, GINGER GOLD APPLES,
CELERY ROOT, SQUASH BROTH,
RICOTTA SALATA, SAGE OIL
NF, VG

Braised Lamb Ragu 35
HOUSE-MADE PAPPARDELLE, HARISSA,
PINE NUTS, MINT, PARSLEY,
WHIPPED MARSCAPONE

Clubhouse Burger 22
AMERICAN CHEESE, TOMATO, SHREDDED
LETTUCE, CARAMELIZED ONIONS
SWEET BUN, THOUSAND ISLAND,
FRESH PRESSED FRIES
NF

Ribeye Steak 54
ROASTED FINGERLING POTATOES,
WILD ONION, BONE MARROW, BEEF JUS
NF

Roasted Faroe Island Salmon 34
PINEBERRY, SALSIFY, MACHE, SUNCHOKE,
CITRUS, TANGERINE VINAIGRETTE
DF, GF, NF

Chicken Milanese 34
SPATZEL, SMOKED CARROTS,
FENNEL SAUERKRAUT,
CREME FRAÎCHE, DILL
NF

SIDES

Crispy Brussel Sprouts 13
BACON, SMOKED HAZELNUTS, MOLASSES
DF

Charred Green Beans 13
MISO AIOLI, FURIKAKE
V, VG, NF, DF

Charred Broccoli Di Ciccio 13
CALABRIAN PEPPER CHILI,
PARMESAN, LEMON
GF, NF, VG

DESSERT

Roasted Apple Bread Pudding 12
EMPIRE APPLE & CIDER CARAMEL
VG

Chocolate Mousse Cake 12
FRANGIPANE ALMOND &
TOASTED ALMONDS
GF, VG

DF (DAIRY FREE)
GF (GLUTEN FREE)
NF (NUT FREE)
V (VEGAN)
VG (VEGETARIAN)

MOST DISHES CAN BE ALTERED TO BE ALLERGY FREE. ASK YOUR SERVER FOR DETAILS SO WE CAN ACCOMODATE YOU

Executive Chef Bryon Lopez