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## SMALL PLATES

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### CLUBHOUSE CAESAR 16

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

### KIWI & BURRATA 18

KIWI BERRIES, BASIL SEEDS,  
WILD FENNEL, SOURDOUGH  
NF, VG

### SPANISH OCTOPUS 26

MARINATED GIGANTE BEANS,  
MEYER LEMON YOGURT,  
CHORIZO VINAIGRETTE, CORIANDER  
GF, NF

### BEETS & SUNFLOWER 17

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

### SMOKED TROUT CHOWDER 19

NEW POTATO, LEEKS, CELERY LEAF,  
TOBIKO, CHIVE OIL  
NF

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## LARGE PLATES

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### GOAT MILK RISOTTO 29

ROASTED MUSHROOMS,  
BOURSIN, PARMESAN  
NF, VG, GF

### RABBIT RAGU 35

HOUSEMADE PAPPARDELLE, RAMPS,  
DANDELION PESTO, PISTACHIO

### 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 VINAIGRETTE,  
BONE MARROW, BEEF JUS  
NF

### ROASTED FAROE ISLAND SALMON 34

SALSIFY, MACHE, SUNCHOKE,  
CITRUS, TANGERINE VINAIGRETTE  
DF, GF, NF

### CHICKEN MILANESE 34

SPAETZLE, SMOKED CARROTS,  
FENNEL SAUERKRAUT,  
CREME FRAÎCHE, DILL  
NF

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## SIDES

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### GRILLED ASPARAGUS 13

ROMESCO, FARM EGG  
NF, DF, GF, VG

### CHARRED BROCCOLI DI CICCIO 13

CALABRIAN PEPPER CHILI,  
PARMESAN, LEMON  
GF, NF, VG

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## DESSERT

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ROASTED  
APPLE BREAD PUDDING 12  
EMPIRE APPLE & CIDER CARAMEL  
VG

### CHOCOLATE MOUSSE CAKE 12

FRANGIPANE ALMOND &  
TOASTED ALMONDS  
GF, VG

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



**EXECUTIVE CHEF BRYON LOPEZ**

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