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## SMALL PLATES

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### CLUBHOUSE CAESAR 16

LITTLE GEM LETTUCE, GARLIC BREAD-CRUMBS, LEMON & PARMIGIANO, ANCHOVY VINAIGRETTE

### BEETS & SUNFLOWER 16

BABY RED BEETS, PICKLED BLUEBERRY, SUNFLOWER SOURCREAM, SEED GRANOLA, SUNFLOWER SPROUTS, BLUE CHEESE

### SWISS RACLETTE 17

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

### SHISHITO PEPPERS 12

LIME & SEA SALT

### EAST COAST OYSTERS 23

HIBISCUS MIGNOETTE, COCKTAIL SAUCE

### CATSKILL FISH DIP 18

SMOKED TROUT, CREME FRAÎCHE, CELERY, TROUT ROE, EVERYTHING CRACKER

### SPANISH OCTOPUS 24

MARINATED GIGANTE BEANS, PICKLED SHALLOTS, LABNEH, 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

### BRAISED LAMB RAGU 35

HOUSE-MADE PAPPARDELLE, HARISSA, PINE NUTS, MINT, WHIPPED MASCARPONE

### RIBEYE STEAK 52

ROASTED SWEET POTATOES, HERB COMPOUND BUTTER, MAPLE VINEAGRETTE, BONE MARROW

### GRILLED BRANZINO 32

CITRUS, FENNEL, WATERCRESS, RADISH, BUTTERMILK DRESSING

### CHICKEN MILANESE 33

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

### THE CLUBHOUSE BURGER 20

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

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## SIDES

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### GRILLED ASPARAGUS 13

PAPRIKA AIOLI, CRISPY PROSCIUTTO

### HOUSE-CUT FRIES 9

### ROASTED BROCCOLINI 12

HERB PESTO

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## DESSERT

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### LAVENDER PANNA COTTA 10

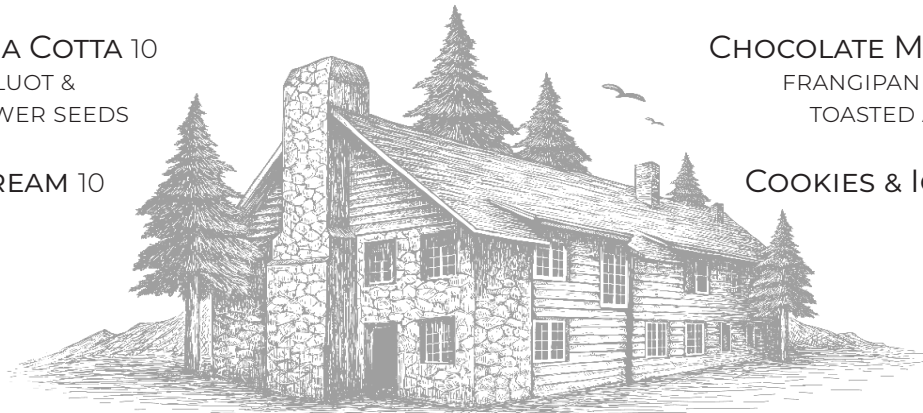
KING KONG PLUOT & CANDIED SUNFLOWER SEEDS

### BERRIES & CREAM 10

### CHOCOLATE MOUSSE CAKE 10

FRANGIPANE ALMOND & TOASTED ALMONDS

### COOKIES & ICE CREAM 10



**EXECUTIVE CHEF BRYON LOPEZ**