
SMALL PLATES

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

GRILLED QUAIL 19
SPECK, FREGOLA, GRAPES,
OLIVES, ZA'ATAR, CORIANDER,
CHARRED ONION CHIMICHURRI

SWISS RACLETTE 17
ROASTED CAULIFLOWER,
PICKLED MUSTARD SEED, PEARL ONION,
CORNICHONS, SOURDOUGH

BEETS & SPROUTS 17
BABY RED BEETS, PICKLED CRANBERRY,
LABNEH, SEED GRANOLA, ALFALFA SPROUTS,
BLUE CHEESE

SMOKED TROUT CHOWDER 19
NEW POTATO, LEEKS, CELERY LEAF,
TROUT ROE, CHIVE OIL

OCTOPUS FRITTERS 18
PARSLEY AOLI, SPANISH CHORIZO,
ESPELETTE

LARGE PLATES

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, PARSLEY
WHIPPED MASCARPONE

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

ROASTED FAROE ISLAND SALMON 34
PEAR, FENNEL, CHICORY, SUNCHOKE,
CITRUS, BUTTERMILK DRESSING

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

CHICKEN MILANESE 34
SPATZEL, SMOKED CARROTS,
BRAISED SAVOY CABBAGE,
CREME FRAÎCHE, DILL

SIDES

CRISPY BRUSSEL SPROUTS 13
BACON, SMOKED HAZELNUTS, MOLASSES

ROASTED MARBLE POTATOES 13
ROMESCO, PICKLED SHALLOTS

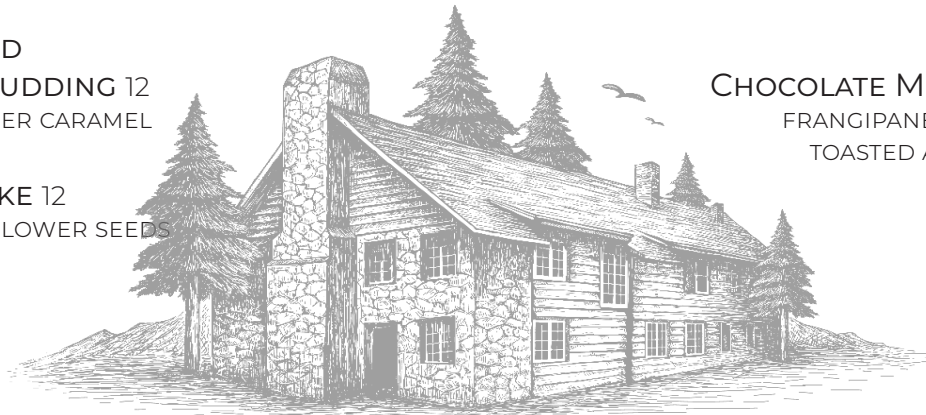
CHARRED BROCCOLI DE CICCIO 13
CALABRIAN PEPPER CHILI,
PARMESAN, LEMON

DESSERT

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

CHOCOLATE MOUSSE CAKE 12
FRANGIPANE ALMOND &
TOASTED ALMONDS

CHEESECAKE 12
KIWI & CANDIED SUNFLOWER SEEDS



EXECUTIVE CHEF BRYON LOPEZ