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## SMALL PLATES

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### CLUBHOUSE CAESAR 16

LITTLE GEM, GARLIC BREAD-CRUMBS,  
HERBS, ANCHOVY VINAIGRETTE  
NF

### BEETS & SUNFLOWER 17

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

### KIWI & BURRATA 18

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

### CLAM CHOWDER 16

LOCAL CLAMS, CELERY ROOT,  
BACON, PARSLEY  
NF

### HOUSE CURED SALMON 19

WHITE MISO, EVERYTHING FURIKAKE,  
DAIKON RADISH, ROE, FINGER LIME  
NF, GF

### MARINATED ARTICHOKE 17

ALMOND RICOTTA, PICKLED CROSNES,  
PEPPADEWS, CONFIT CHERRY TOMATOES,  
CAPER RELISH  
GF, DF, V, VG

### SPANISH OCTOPUS 24

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

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## LARGE PLATES

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### STINGING NETTLE DUMPLINGS 30

SMOKED MAITAKE MUSHROOMS,  
SORREL, RICOTTA SALATA  
NF, VG

### SKIRT STEAK 48

ROASTED FINGERLING POTATOES,  
HERB CHIMICHURRI, BEEF JUS  
NF

### RABBIT RAGU 35

HOUSEMADE PAPPARDELLE, RAMPS,  
DANDELION PESTO, PISTACHIO

### ROASTED OCEAN TROUT 34

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

### CLUBHOUSE WAGYU BURGER 22

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

### CHICKEN MILANESE 34

ENGLISH PEA SPAETZLE, CURED LEMON,  
PARMACOTTO, MINT, TENDRILS  
NF

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## SIDES

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### GRILLED ASPARAGUS 13

PAPRIKA AIOLI, FARM EGG  
NF, DF, GF, VG

### CHARRED BROCCOLINI 13

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

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## DESSERT

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### STRAWBERRY & BANANA

#### BREAD PUDDING 12

HIBISCUS, COCONUT, WHIPPED CREAM  
VG, NF

### CARROT PANNA COTTA 12

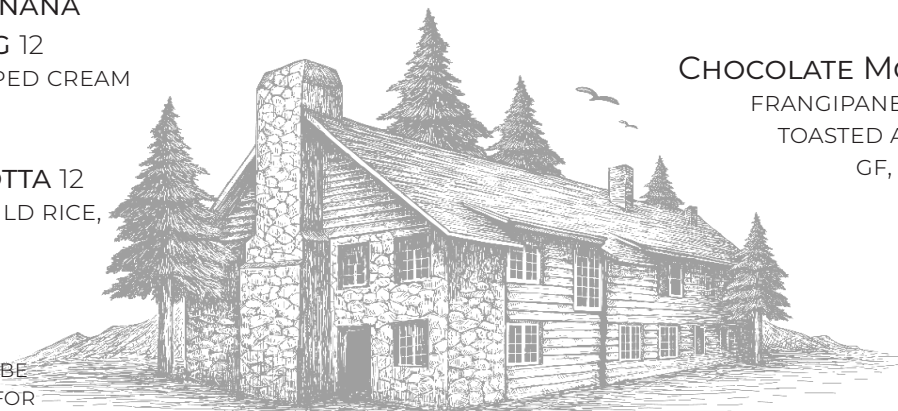
BLACKBERRY, PUFFED WILD RICE,  
BROWN BUTTER  
VG, GF, NF

### 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**