
SMALL PLATES

CLUBHOUSE CAESAR 16

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

OYSTERS 26/48

HIBISCUS MIGNONETTE, COCKTAIL, LEMON
NF, DF, GF

YELLOWTAIL CRUDO 23

GOOSEBERRY, WATERMELON,
BLACK TOBIKO, PONZU, CILANTRO OIL
NF, GF, DF

BEETS & SUNFLOWER 17

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

KIWI & BURRATA 18

WHITE STRAWBERRIES, BASIL SEEDS,
MINT, SOURDOUGH
NF, VG

SPANISH OCTOPUS 24

MARINATED GIGANTE BEANS,
LEMON YOGURT, PICKLED TOMATILLOS,
CHORIZO VINAIGRETTE
GF, NF

LARGE PLATES

KALE DUMPLINGS 30

SMOKED MAITAKE MUSHROOMS,
SWISS CHARD, SORREL, RICOTTA SALATA
NF, VG

GRILLED BRANZINO 34

BLACK PLUMS, WHITE CUCUMBER,
BABY SPINACH, RADICCHIO, FENNEL, BASIL
NF, DF, GF

CLUBHOUSE WAGYU BURGER 22

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

RIBEYE STEAK 54

ROASTED FINGERLING POTATOES,
SPRING ONION VINAIGRETTE,
BONE MARROW, BEEF JUS
NF

LINGUINI PUTTANESCA 34

SEAFOOD, HEIRLOOM TOMATOES,
OLIVE RELISH, LEMON, CHILI OIL
NF

CHICKEN MILANESE 34

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

SIDES

FAIRY TALE EGGPLANT 13

ROMESCO, PAPADUM
DF, NF, VG, V

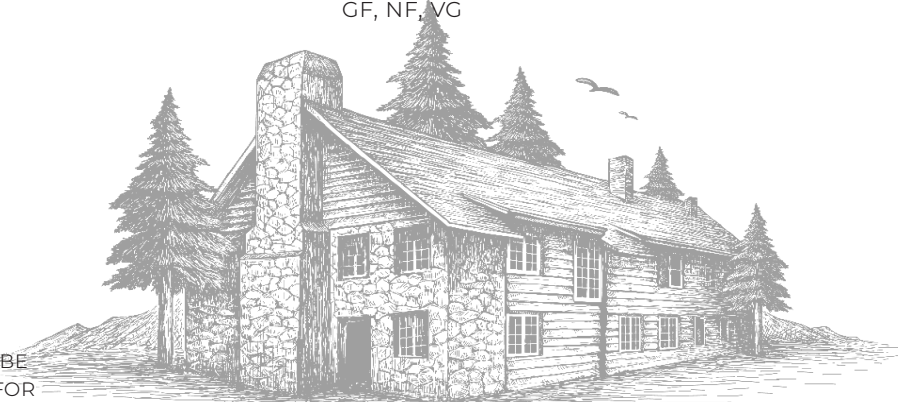
CHARRED BROCCOLI DI CICCIO 13

CALABRIAN CHILI PEPPER BUTTER,
PARMESEAN
GF, NF, VG

LOCAL SWEET CORN 13

PAPRIKA AIOLI, FETA, LIME
NF, 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)