
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

HUSK CHERRY, WATERMELON,
BLACK TOBIKO, PONZU, CILANTRO OIL
NF, GF, DF

BEETS & SUNFLOWER 17

BABY BEETS, TIGER FIGS,
SUNFLOWER CREAM, SEED GRANOLA,
ALFALFA 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, CHORIZO VINAIGRETTE
GF, NF

LARGE PLATES

LOCAL CORN DUMPLINGS 30

RICOTTA, SUMMER TRUFFLE, BLACK GARLIC,
SMOKED SHIITAKE MUSHROOMS, CHERVIL
NF, VG

LINGUINI PUTTANESCA 34

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

CLUBHOUSE WAGYU BURGER 22

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

GRILLED BRANZINO 34

BLACK PLUMS, CUCUMBER,
BABY SPINACH, RED WATERCRESS,
FENNEL, OPAL BASIL
NF, DF, GF

RIBEYE STEAK 54

CONFIT GARLIC, FINGERLING POTATOES,
SPRING ONION VINAIGRETTE,
BONE MARROW, BEEF JUS
NF

CHICKEN MILANESE 34

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

SIDES

SNAP PEAS 13

FURIKAKE, CRISPY SHALLOTS
DF, NF, VG, V

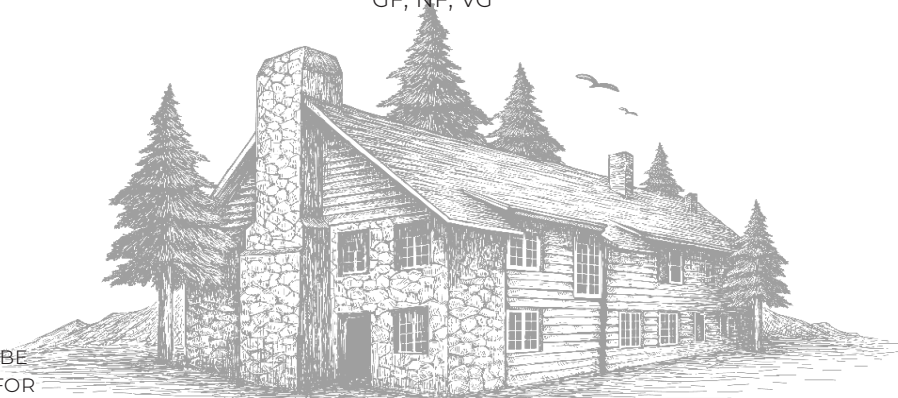
CHARRED BROCCOLI RABE 13

CALABRIAN CHILI PEPPER BUTTER,
PARMESEAN
GF, NF, VG

GRILLED CORN 13

MARSCAPONE, FETA, CHILI POWDER
GF, 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)