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## SMALL PLATES

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### CLUBHOUSE CAESAR 16

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

### YELLOWTAIL CRUDO 23

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

### SMOKED TROUT CHOWDER 18

NEW POTATO, PICKLED CELERY,  
TROUT ROE, TOGARASHI, DILL OIL  
NF

### BEETS & SUNFLOWER 17

BABY BEETS, TIGER FIGS,  
SUNFLOWER CREAM, SEED GRANOLA,  
ALFALFA SPROUTS  
GF, NF, V, VG, DF

### SPANISH OCTOPUS 24

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

### SWISS RACLETTE 18

CAULIFLOWER, CORNICHONS,  
PICKLED MUSTARD SEED,  
PEARL ONION, SOURDOUGH  
NF, VG

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## LARGE PLATES

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### LOCAL CORN DUMPLINGS 30

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

### PORK SHOULDER RAGU 33

HOUSE MADE ORECCHIETTE, BROCCOLI RABE,  
SUNTAN PEPPERS, CURED LEMON, PARSLEY  
NF

### CLUBHOUSE WAGYU BURGER 22

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

### GRILLED BRANZINO 34

ASIAN PEAR, SUNCHOKE,  
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 32

ROASTED PARSNIP, PROSCIUTTO,  
PICKLED DATES, BROWN BUTTER, FRISEE  
NF

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## SIDES

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### CRISPY BRUSSELS 13

PANCETTA, SMOKED MAPLE, PECANS  
VG, DF

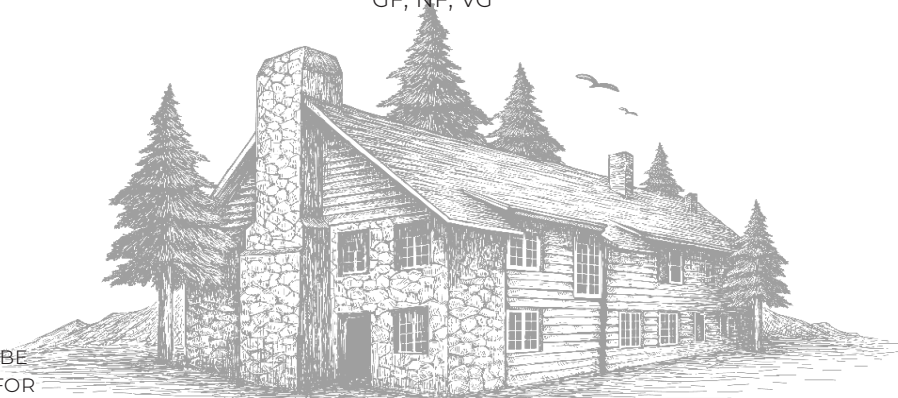
### HONEYNUT SQUASH 13

SAGE BUTTER, PEPITAS,  
POMEGRANATE MOLASSAS  
GF, NF, VG

### ROASTED JAPANESE YAMS 13

MISO AIOLI, CHIVE  
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)