
SMALL PLATES

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

LARGE PLATES

TOASTED BARLEY RISOTTO 30

CHANTERELLE CONSERVA, SWISS CHARD,
CURRANTS, MARSCAPONE, THYME
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

SIDES

CRISPY BRUSSELS 13

PANCETTA, SMOKED MAPLE, PECANS
VG, DF

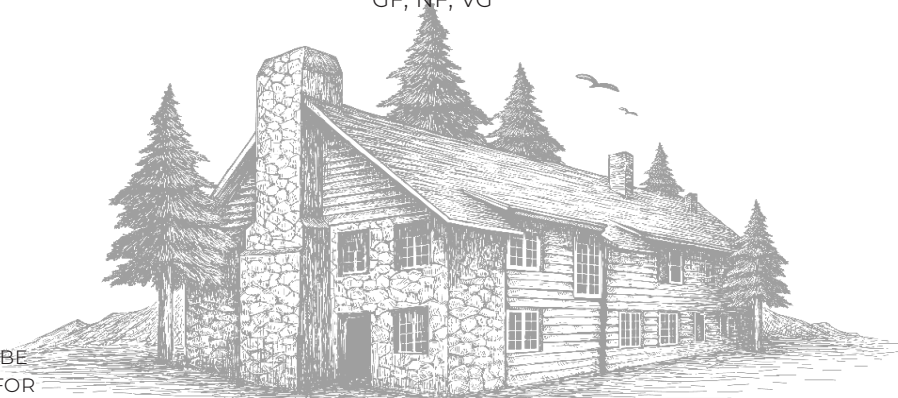
HONEYNUT SQUASH 13

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)