
SMALL PLATES

CLUBHOUSE CAESAR 16

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

YELLOWTAIL CRUDO 23

CONCORD GRAPE, PICKLED GINGER,
BLACK TOBIKO, PONZU, CILANTRO OIL
NF, GF, DF

SMOKED TROUT CHOWDER 18

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

ROASTED BABY BEETS 17

LEMON YOGURT, VIOLAS, RED KIWI,
ARUGULA, PUFFED GRAINS
GF, NF, VG

OCTOPUS ARANCINI 19

PARMA COTTO HAM, SAFFRON,
SPICY TOMATO SAUCE
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,
CALABRIAN BUTTER, SUNTAN PEPPERS
NF

CLUBHOUSE WAGYU BURGER 22

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

GRILLED BRANZINO 32

ROASTED SUNCHOKE, KOHLRABI,
MINT, NINJA RADISH, FENNEL,
HEIRLOOM APPLE, CREME FRAICHE
NF, GF

16oz RIBEYE STEAK 62

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

CHICKEN MILANESE 32

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

SIDES

CRISPY BRUSSELS 13

PANCETTA, SMOKED MAPLE, PECANS
DF

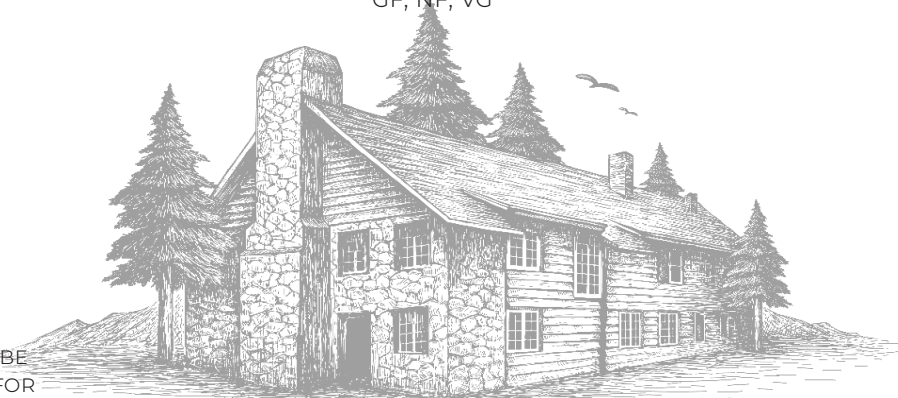
HONEYNUT SQUASH 13

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

JAPANESE YAMS 13

MISO AIOLI & CHIVES
NF, DF, 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)