
SMALL PLATES

CLUBHOUSE CAESAR 16

CURLY KALE, GARLIC BREAD CRUMBS,
HERBS, ANCHOVY VINAIGRETTE
NF

ROASTED BABY BEETS 17

LEMON YOGURT, VIOLAS, FIGS,
RAINBOW MIX, PUFFED GRAINS
GF, NF, VG

DUCK CONFIT 29

CELERY ROOT GNUDI, RICOTTA SALATA,
SATSUMA MANDARIN, MIZUNA, SAGE
NF

OYSTERS ROCKEFELLER 27

CREAMED SPINACH, PORK CRACKLING,
FONTINA, PARSLEY, LEMON
NF

SMOKED TROUT CHOWDER 18

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

SWISS RACLETTE 18

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

ARANCINI 18

LOCAL CORN, SHIITAKE MUSHROOMS,
PARMESEAN, SMOKED PAPRIKA,
TRUFFLE AIOLI
NF, VG

LARGE PLATES

ROASTED CHANTERELLES 30

HOUSE-MADE RIGATONI, HERB SALSA,
GOAT MILK RICOTTA, PRESERVED LEMON
NF, VG

16oz RIBEYE STEAK 64

CONFIT GARLIC, FINGERLING POTATOES,
BONE MARROW, BEEF JUS, CHIVES
NF

CLUBHOUSE WAGYU BURGER 22

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

ROASTED SALMON 34

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

ROASTED PORK CHOP 43

ROASTED BUTTERNUT SQUASH, CURRANTS,
MARSCAPONE, POMEGRANATE,
ARBORIO RICE
NF, GF

CHICKEN MILANESE 32

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

SIDES

CRISPY BRUSSELS 13

PANCETTA, SMOKED MAPLE, PECANS
DF

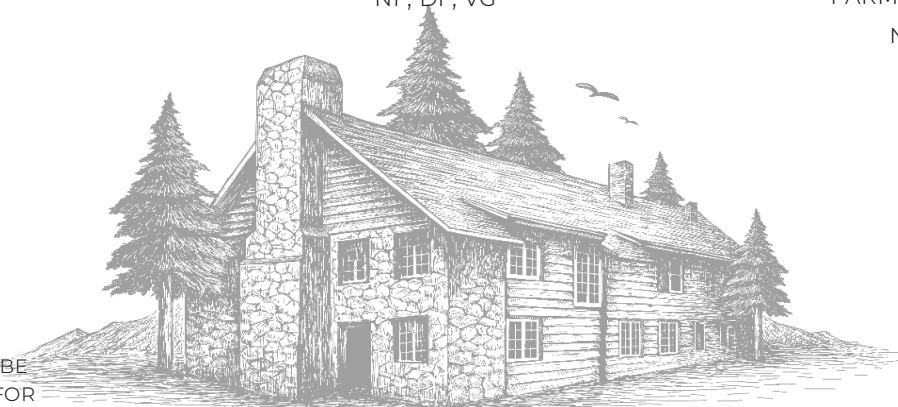
SWEET POTATO 13

MISO AIOLI & CHIVES
NF, DF, VG

BROCCOLI RABE 13

CALABRIAN CHILI BUTTER,
PARMESEAN, LEMON
NF, GF, 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)