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## SMALL PLATES

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### CLUBHOUSE CAESAR 16

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

### ROASTED BABY BEETS 17

LEMON YOGURT, VIOLAS, RED KIWI,  
RAINBOW MIX, PUFFED GRAINS  
GF, NF, VG

### OYSTERS ROCKEFELLER 27

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

### MARINATED ARTICHOKE HEARTS 19

WHIPPED FETA, SATSUMA MANDARIN,  
SWEET PEPPERS, PICKLED CROSNES,  
OLIVE RELISH,  
NF, GF, VG

### SMOKED TROUT CHOWDER 21

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

### SWISS RACLETTE 18

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

### SPANISH OCTOPUS 25

SWEET POTATO, LIME AIOLI,  
CHORIZO VINAIGRETTE,  
PICKLED FRESNO CHILI, CORIANDER  
NF, DF

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## LARGE PLATES

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### HOUSE MADE LINGUINE PASTA 30

MUSHROOMS, HERB SALSA,  
GOAT MILK RICOTTA, PRESERVED LEMON  
NF, VG

### 16oz NY STRIP STEAK 60

ROASTED MARBLE POTATOES,  
BONE MARROW, SCALLION CHIMICHURRI,  
BLACK GARLIC COMPOUND BUTTER  
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

### BRAISED VEAL OSSO BUCO 41

SAFFRON RISOTTO, GREMOLATA,  
RED WINE JUS  
NF, GF

### CHICKEN MILANESE 32

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

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## SIDES

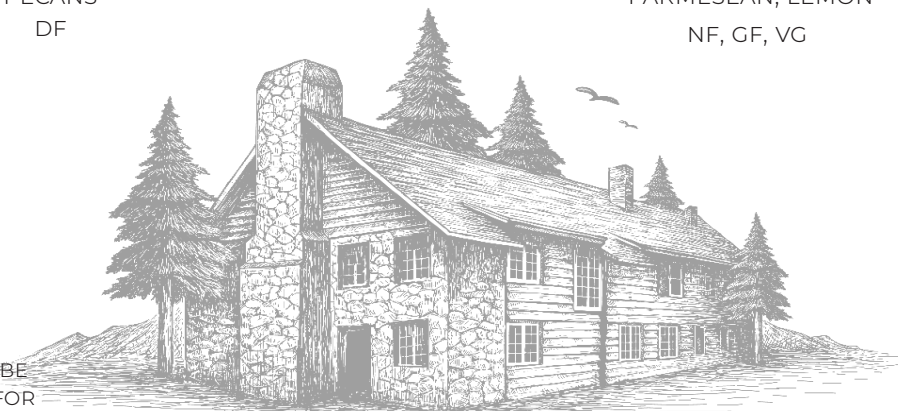
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### CRISPY BRUSSELS 13

PANCETTA, SMOKED MAPLE,  
PECANS  
DF

### BROCCOLI DE CICCIO 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)