

---

## SMALL PLATES

---

### CLUBHOUSE CAESAR 16

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

### LOCAL BURRATA 18

CONFIT CHERRY TOMATOES,  
PICKLED GREEN STRAWBERRIES,  
BASIL CRESS, SOURDOUGH  
NF, VG

### ROASTED BABY BEETS 17

LABNEH, VIOLAS, BLUEBERRIES,  
SPROUTED AMARANTH, PUFFED GRAINS  
GF, NF, VG

### BEEF TARTARE 26

CAPERS, SHALLOTS, CHIVE BLOSSOM,  
TALLOW AIOLI, QUAIL EGG, POTATO CHIP  
NF, DF

### SPANISH OCTOPUS 25

SWEET POTATO, LIME AIOLI,  
CHORIZO VINAIGRETTE,  
GOATHORN PEPPERS, CORIANDER  
NF

---

## LARGE PLATES

---

### STINGING NETTLE DUMPLINGS 30

PRESERVED LEMON, RICOTTA SALATA,  
MOREL BROTH, CHIVE  
NF, VG

### LOCAL SHELLFISH SCAMPI 32

HOUSE MADE LINGUINE, GREEN GARLIC,  
PICKLED RAMPS, PARSLEY  
NF

### CLUBHOUSE WAGYU BURGER 22

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

### GRILLED BRANZINO 34

CHARRED POLE BEANS, SPROUTS,  
GRAPEFRUIT, TINY CUCUMBER,  
CRISPY SHALLOTS  
NF, DF

### HANGER STEAK 46

BONE MARROW, PICKLED MUSTARD SEED,  
CRISPY SUNCHOKES, HERB SALAD  
NF

### CHICKEN MILANESE 32

SNAP PEAS, PARMACOTTO, MINT,  
WHITE PEACH, FERMENTED FENNEL  
NF

---

## SIDES

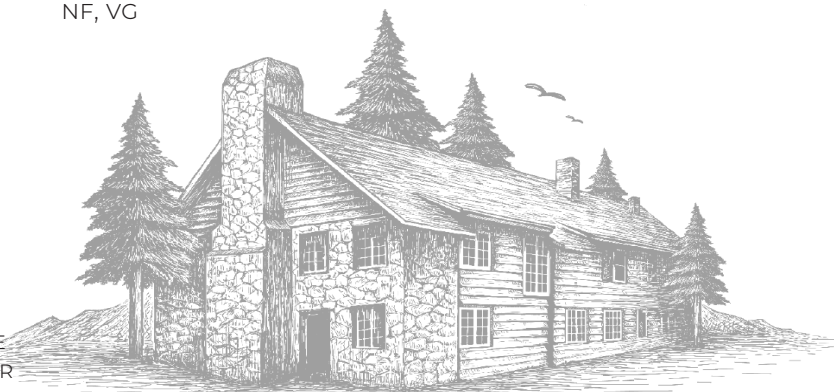
---

### BROCCOLI RABE 13

CALABRIAN PEPPER BUTTER,  
PARMESEAN, LEMON  
NF, VG

### FAIRYTALE EGGPLANT 13

ZATAR, TAHINI, PAPADUM  
DF, VG, V



MOST DISHES CAN BE ALTERED TO BE  
ALLERGY FREE. ASK YOUR SERVER FOR  
DETAILS SO WE CAN ACCOMMODATE YOU

**EXECUTIVE CHEF BRYON LOPEZ**

DF (DAIRY FREE)  
GF (GLUTEN FREE)  
NF (NUT FREE)  
V (VEGAN)  
VG (VEGETARIAN)