SMALL PLATES

Clubhouse Caesar 16
CHICORY & KALE, GARLIC BREAD CRUMBS,
HERBS, ANCHOVY VINAIGRETTE
NF
ADD BOQUERONES 5

Smoked Trout Chowder 20
NEW POTATO, TROUT ROE,
LEEKS, CHIVE OIL, TOGARASHI
NF

Steamed Mussels 24
TOMATO BROTH, CONFIT GARLIC,
BASIL, BAGUETTE
NF

Housemade Parker House Rolls 16
CULTURED BUTTER, THYME, SEA SALT
NF, VG

Spanish Octopus 26
SWEET POTATO, CHORIZO VINAIGRETTE,
GOATHORN PEPPERS, CITRUS AIOLI,
OLIVE TAPENADE
NF

Roasted Baby Beets 17
LABNEH, PICKLED CRANBERRIES,
SPROUTED AMARANTH, PUFFED GRAINS
GF, NF, VG

Swiss Raclette 18
CAULIFLOWER, CORNICHONS,
PICKLED MUSTARD SEED,
PEARL ONION, SOURDOUGH
NF, VG

Roasted Pork Terrine 19
DUCK EGG, MUSTARD GREENS,
CHIVE SPROUTS, PICKLED SHALLOT
NF, DF, GF

LARGE PLATES

Hanger Steak 49
BONE MARROW, PICKLED MUSTARD SEED,
FINGERLING POTATOES, HERB SALAD
NF

Duck Confit Risotto 33
BUTTERNUT SQUASH, PICKLED PERSIMMON,
BARLEY, PARMESAN, MARJORAM
NF, GF

Lamb Shoulder Ragu 36
HOUSE MADE PAPPARDELLE, HARISSA,
PINE NUTS, MINT, WHIPPED MASCARPONE

Grilled Salmon 33
FENNEL, WATERCRESS, TANGERINE,
RYE, CREME FRAICHE
NF

Ricotta & Spinach Dumplings 30
BABY HAKUREI TURNIPS, RICOTTA SALATA,
LEMONGRASS, HERB BEURRE MONTE
NF, VG

Clubhouse Wagyu Burger 23
AMERICAN CHEESE, TOMATO,
SHREDDED LETTUCE, CARAMELIZED ONION,
SWEET BUN, THOUSAND ISLAND,
FRESH PRESSED FRIES
NF

Chicken Milanese 33
BUTTERMILK SPAETZLE, SPECK,
PICKLED APPLE, ROASTED PARSNIPS,
HORSERADISH CREAM
NF

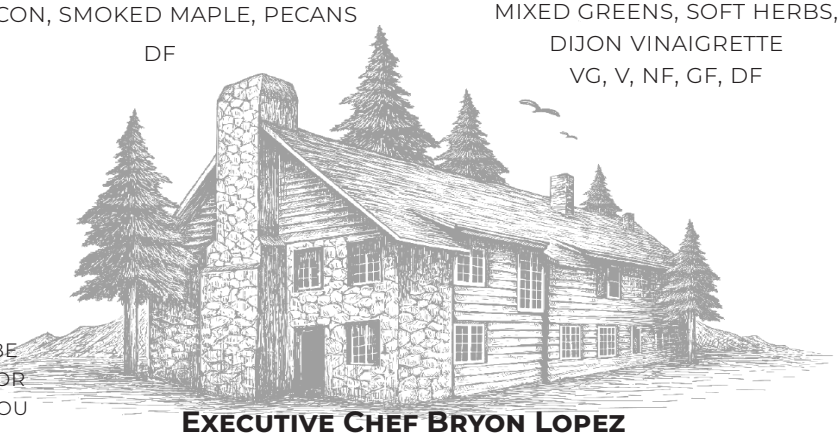
SIDES

Truffle French Fries 14
PARMESAN, DILL
NF. VG

Broccolini 13
CALABRIAN BUTTER, PARMESAN, LEMON
VG, NF

Crispy Brussels 13
BACON, SMOKED MAPLE, PECANS
DF

Frenchie Salad 13
MIXED GREENS, SOFT HERBS,
DIJON VINAIGRETTE
VG, V, NF, GF, DF



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)