
SMALL PLATES

ROASTED SQUID 20

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

CLUBHOUSE CAESAR 17

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

SMOKED TROUT CHOWDER 21

NEW POTATO, TROUT ROE, LEEKS,
CHIVE OIL, TOGARASHI
NF

FRENCHIE SALAD 16

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

ROASTED BABY BEETS 18

LABNEH, PICKLED KIWI,
SPROUTED AMARANTH, PUFFED GRAINS
GF, NF, VG

SWISS RACLETTE 19

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

STEAMED MUSSELS 24

TOMATO BROTH, CONFIT GARLIC,
BASIL, BAGUETTE
NF

LARGE PLATES

HANGER STEAK 50

BONE MARROW, PICKLED MUSTARD SEED,
FINGERLING POTATOES, HERB SALAD
NF

LAMB SHOULDER RAGU 36

HOUSE MADE PAPPARDELLE, HARISSA,
PINE NUTS, MINT, WHIPPED MASCARPONE

GRILLED SALMON 34

FENNEL, WATERCRESS, TANGERINE,
FURIKAKE, CREME FRAICHE
NF

CLUBHOUSE WAGYU BURGER 24

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

WILD MUSHROOM RISOTTO 31

BOURSIN, MARJORAM, PARMESAN,
TRUFFLE OIL
NF, GF, VG

RICOTTA & SPINACH DUMPLINGS 31

BABY HAKUREI TURNIPS, RICOTTA SALATA,
LEMONGRASS, HERB BEURRE MONTE
NF, VG

CHICKEN MILANESE 33

BUTTERMILK SPAETZLE, SPECK,
PICKLED APPLE, ROASTED PARSNIPS,
HORSERADISH CREAM
NF

SIDES

TRUFFLE FRENCH FRIES 14

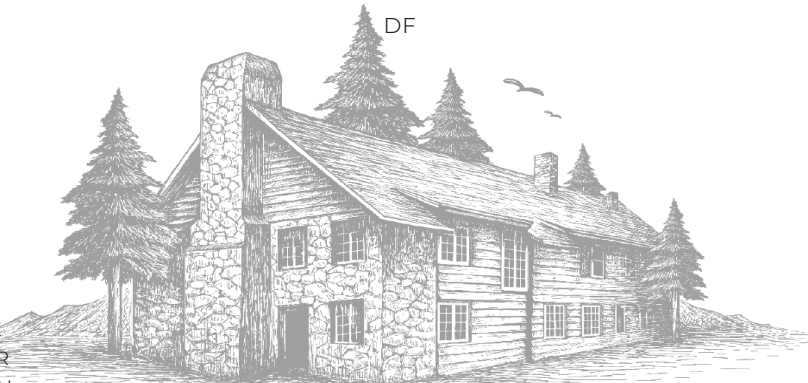
PARMESAN, DILL
NF, VG

BROCCOLINI 13

CALABRIAN BUTTER, PARMESAN, LEMON
VG, NF

CRISPY BRUSSELS 13

BACON, SMOKED MAPLE, PECANS
DF



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)