

STARTERS

SOUP OF THE DAY

7

CAESAR SALAD

HOUSE MADE DRESSING
SHAVED PARMESAN CHEESE

9

HEIRLOOM TOMATO SALAD

MIXED HEIRLOOM TOMATOES,
FRESH MOZZARELLA,
SOUR DOUGH CROUTONS
TAPENADE DRESSING

10

ORGANIC BABY KALE & TRI COLOR QUINOA

TOASTED ALMONDS
DRIED CRANBERRY
PICKLED CARROTS & RED ONION
LEMON VINAIGRETTE

11

ANTIPASTO

ARTISAN SALUMI, MIXED OLIVES,
MARINATED MUSHROOMS
FRESH MOZZARELLA
GRILLED ARTICHOKE
STUFFED CHERRY PEPPERS

17

BAKED BURRATA CHEESE

ROASTED TOMATO SAUCE
GRILLED BAGUETTE

11

BLISTERED SHISHTO PEPPERS

ROASTED GARLIC OIL, PARSLEY

12

HOUSE SMOKED SALMON RILLETTES

PICKLED RED ONION
FRIED CAPERS
LEMON CREME FRAICHE
MARBLE RYE TOAST

17

SHAKING BEEF

SAUTEED FILET, SHIITAKE
MUSHROOMS, ONION
SWEET SOY SAUCE

14

ENTRÉES

CHICKEN OSSO BUCO

TOMATO BRAISE CHICKEN
MASHED POTATO, GREEN BEANS

26

SKUNA BAY SALMON

FAVA BEAN, MUSHROOM,
GNOCCHI, CHERRY TOMATO
MUSHROOM BROTH

30

STUFFED PABLANO PEPPER

TRI COLOR QUINOA
ROASTED VEGETABLES
ROASTED TOMATO SAUCE

23

FILET MIGNON

ASIAGO POTATO GRATIN
ZUCCHINI
CABERNET REDUCTION

40

PRIME RIB (FRIDAY ONLY)

8 OZ OR 12 OZ
GARLIC MASHED POTATO
GREEN BEANS

28 | 36

GRILLED FLAT IRON STEAK

ROASTED SWEET POTATO
GREEN BEANS
CHIMICHURRI SAUCE

35

SALT SPRINGS MUSSELS

TOASTED GARLIC
TOMATO BROTH

28

HEIRLOOM TOMATO & ROASTED MUSHROOM LASAGNA

SAUTEED SPINACH, MARINARA

24

SWEETS

8

CHOCOLATE BROWNIE ALA MODE

SPECIALTY CHEESECAKE

CHOCOLATE MARQUISE MOUSSE

VANILLA ICE CREAM

SORBET

BANANA SPLIT

CINNAMON VANILLA BREAD PUDDING

* Our menu items are created by using fresh, seasonal and organic ingredients sourced from local farms*

To avoid any tip discrepancy, please sign your receipt before leaving the club.

Otherwise 20% gratuity will be automatically added to your receipt.

" consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

WINE LIST

SPARKLING

WYCLIFF,
CALIFORNIA
7/26

CHANDON SPLIT, BRUT OR ROSE
NAPA VALLEY
11

ANNA, BRUT ROSE,
SPAIN
32

SAUVIGNON BLANC

JOEL GOTT,
NAPA VALLEY
8/30

GIESEN,
NEW ZEALAND
10/38

EMMOLO BY CAYMUS
NAPA VALLEY
13/50

PINOT GRIS

MONTEVINA,
CALIFORNIA
7/26

GEMMA DI LUNA,
ITALY
9/34

ROSE

BOSCHENDAL " ROSE GARDEN",
SOUTH AFRICA
9/34

WHITE ZINFANDEL

MONTEVINA,
CALIFORNIA
7/26

RIESLING

GIESEN,
NEW ZEALAND
10/38

CHARDONNAY

MONTEVINA,
CALIFORNIA
7/26

WILLIAM HILL,
CENTRAL COAST
9/34

FOLIE A DEUX,
RUSSIAN RIVER
13/50

MER SOLEIL,
SANTA LUCIA
13/50

FRANK FAMILY,
NAPA VALLEY 2013
20/78

PINOT NOIR

ANGELINE,
CALIFORNIA
8/30

FOLIE A DEUX,
SONOMA COAST
13/50

ZINFANDEL

MONTEVINA,
AMADOR COUNTY
7/26

CARICATURE,
LODI
8/30

KLINKER BRICK OLD VINE,
LODI
14/54

MERITAGE

RHIANNON,
CALIFORNIA
8/30

MERLOT

RAYMOND,
CALIFORNIA
9/34

ALEXANDER VALLEY,
SONOMA COUNTY
12/46

CABERNET

MONTEVINA,
CALIFORNIA
7/26

WILLIAM HILL,
CENTRAL COAST
9/34

FOLIE A DEUX,
ALEXANDER VALLEY
13/50

FRANK FAMILY,
NAPA VALLEY
22/86

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