

APPETIZERS

WARM BURRATA CHEESE

Roasted Tomato Sauce
Grilled Baguette
11

SEARED AHI TUNA

Grilled Pineapple Salsa
Wasabi Soy Glaze
Toasted Nori
15

TEMPURA PRAWNS

Wasabi Ponzu, Sweet Thai
Chili Dipping Sauce
15

SOUPS AND SALADS

ADD Chicken 5 | Prawns 8 | Fish 8

SOUP DU JOUR

Ask Your Server for Our Daily Soup
Cup 4.5
Bowl 7

CAESAR

House Made Dressing, Parmesan & Herbed
Croutons 7.5

ORGANIC MIXED GREENS

Stone Fruit, Pt Reyes Blue Cheese, Toasted Pecans
Champagne Vinaigrette
10

SIDES

SALAD

4

FRUIT

4

BUFFALO WINGS

Traditional Anchor Bar Sauce
Blue Cheese Dip & Celery
12

ANTIPASTO

Artisan Salumi, Mixed Olives,
Marinated Mushrooms
Fresh Mozzarella
Grilled Artichokes
Stuffed Cherry Peppers
16.5

VEGETABLES

4

FRIES

4

CALAMARI & SHRIMP

Red Tartar Sauce & Lemon
12

KOBE BEEF SLIDERS

Cheddar Cheese, Bacon
Lettuce, Tomato & Fries
ADD 2 Sliders \$4.5
12

WARM PRETZEL

Warm Beer Cheese &
Honey Mustard Dipping Sauce
7

ONION RINGS

4

SWEET POTATO FRIES

4

ENTREES

NEW YORK STEAK & FRIES

Seasonal Vegetable, Sauteed Mushroom & Onions
28

QUESADILLA

Jack & Cheddar Cheese.
Sour Cream, Guacamole & Salsa Roja
Add Chicken 5 | Prawns 8
11

PASTA DU JOUR

17

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

French Fries | Fresh Fruit | Sweet Potato Fries | Onion Rings

SEARED AHI TUNA WRAP

Mixed Greens, Pickled Carrot & Onion, Wonton
Crisps, Spinach Tortilla & Ginger Vinaigrette
17

PRIME RIB FRENCH DIP

Swiss Cheese, Horseradish Cream, Crispy Onion
Au Jus, French Roll
15

TURKEY SANDWICH

Toasted Everything Bagel, Cheddar, Bacon
Lettuce & Tomato, Avocado Spread
15

BUTTERMILK FRIED CHICKEN

Pickled Vegetable Slaw, Sweet Whole Grain
Mustard Sauce, Brioche Bun
15

CHICKEN PESTO SANDWICH

Fresh Mozzarella, Tomato
Balsamic Onions, Lettuce, Brioche Bun
14

SEAFOOD DU JOUR

Seasonal & Sustainable
MARKET PRICE

ROASTED MARY'S ORGANIC CHICKEN AIRLINE BREAST

Mashed Potato, Seasonal Vegetable & Pan Jus
23

RAMEN BOWL

Chicken Or Shrimp, Vegetables, Bean Sprouts
Soft Boiled Egg, Ramen Broth
16

ANGUS CHUCK BURGER

Half Pound Beef Patty, Lettuce, Tomato, Onion
Pickles, Brioche Bun
Turkey or Three Grain Burger Available
15

Cheddar, Swiss, Jack, Pepper Jack, Pt Reyes Blue

FISH TACOS

Three Corn Tacos, Cabbage & Vegetable Slaw
Cilantro Lime Dressing
Served "Baja Style" or Grilled
14.5

REUBEN

Pastrami, Swiss Cheese, Sauerkraut, .
1000 Island Dressing, Marbled Rye
14.5

CLUB SMOKED PULLED PORK

Slow Smoked Pork Shoulder,
Root Vegetable Slaw, Sugar Lips Sauce
12.5

* 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"

HAPPY HOUR

TUESDAYS TO FRIDAY 3PM TO 6 PM
APPETIZERS \$5.5

WARM PRETZEL

TEMPURA PRAWNS
BUFFALO WINGS
SLIDERS AND FRIES
WARM BURRATA
WARM MARINATED OLIVES

WILLIAM HILL CHARDONNAY 5.5
WILLIAM HILL CABERNET 5.5
RAYMOND MERLOT 5.5
MONTEVINA PINOT GRIGIO 5
ANGELINE PINOT NOIR 5.5

DRAFT BEER 3.5
WELL COCKTAILS 5.5

SWEET TREATS

BREAD PUDDING 8
SPECIALTY CHEESECAKE 8
ESPRESSO CREME BRULEE 8

BANANA SPLIT 8
BROWNIE ALA MODE 8
SORBET 8

WINE BY THE GLASS

WYCLIFF SPARKLING 6
CHANDON SPARKLING SPLIT 10
MONTEVINA CHARDONNAY 7
WILLIAM HILL CHARDONNAY 9
MER SOLEIL 13
FRANK FAMILY CHARDONNAY 20
MONTEVINA PINOT GRIS 7
GEMMA DI LUNA PINOT GRIS 9
MONTEVINA WHITE ZIN 7
BOSCHENDAL ROSE 9
GIESEN RISLING 10

JOEL GOTT SAUVIGNON BLANC 8
EMMOLO BY CAYMUS SAUVIGNON BLANC 13
ANGELINE PINOT NOIR 8
CONUNDRUM MERITAGE 12
WINEMAKER'S MERLOT 7
RAYMOND MERLOT 9
ALEXANDER VALLEY MERLOT 12
MONTEVINA CABERNET 7
WILLIAM HILL CABERNET 9
FRANK FAMILY CABERNET 22
SASSOREGALE SANGIOVESE 12

BREAKFAST

BREAKFAST SANDWICH
Egg, Bacon, American Cheese on an English Muffin 5.5
COUNTRY CLUB BREAKFAST
Two Eggs Any Style with Bacon or Ham, Hash Browns & Choice of Toast 11
STEAK AND EGGS
New York Steak, Two Eggs Any Style, Hash Brown and Choice of Toast 15.5

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