

STARTERS

SOUP OF THE DAY

7

CAESAR SALAD

HOUSE MADE DRESSING
SHAVED PARMESAN CHEESE

9

SALMON CAKE

BLACK BEAN, CORN
ROASTED VEGETABLES
CHIPOLTE CREAM

10

ORGANIC HEIRLOOM TOMATO CAPRESSE

TRUE BUFFALO MOZZARELLA,
BASIL, OLIVE OIL, BALSAMIC

11

ANTIPASTO

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

15

BAKED BURRATA CHEESE

ROASTED TOMATO SAUCE
GRILLED BAGUETTE

11

BLISTERED SHISHTO PEPPERS

ROASTED GARLIC OIL, PARSLEY

12

ROASTED BLACK FIGS

WRAPPED IN PROSCIUTTO
HERBED FETA CHEESE
BALSAMIC REDUCTION

12

SHAKING BEEF

SAUTEED FILET, SHIITAKE
MUSHROOMS, ONION
SWEET SOY SAUCE

14

SMOKED CHICKEN BREAST

BUTTERMILK MASHED POTATO
GREEN BEANS
CARAMELIZED ONION JUS

, 26

BAKED LOCAL ROCK COD

SUN DREID TOMATO &
KALAMATA OLIVE CRUST,
BAMBOO RICE BLEND,
RAINBOW CHARD

26

STUFFED ARTICHOKE

TOY BOX TOMATOES, FRESH
MOZZARELLA. ZUCCHINI
SOUR DOUGH CROUTONS
LEMON AIOLI

23

ENTRÉES

FILET MIGNON

ASIAGO POTATO GRATIN
RAINBOW CHARD
CABERNET REDUCTION

40

PRIME RIB (FRIDAY ONLY)

8 OZ OR 12 OZ
BUTTERMILK MASHED POTATO
GREEN BEANS

28 | 36

RACK OF LAMB

POTATO GRATIN
RAINBOW CHARD
HONEY MINT JUS

28

SEAFOOD BOIL

MUSSELS, CLAMS, SHRIMP
ANDOUILLE SAUSAGE, CORN
RED POTATO

24

PARPADELLE PASTA

TOMATOES, ROASTED
MUSHROOM, ZUCCHINI
BASIL PESTO

22

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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