

clubhouse menu

A P P E T I Z E R S

MUSSELS SAUTÉ 16

classic white wine & bourguignon or spicy arrabiata

LOBSTER GAZPACHO 14

a local spin on a traditional Spanish soup

BACON STACKED SCALLOP 18

house cured pork belly, seared scallops, saffron & maple bacon aioli

MAINE CRAB CAKES 22

lobster aioli, micro pea tendrils, lemon

FIRE BRAISED CHICKEN BRUSCHETTA 12

mozzarella, tomatoes, basil, balsamic reduction, ciabatta bread

S A L A D S & S A N D W I C H E S

SEASONAL SALAD 17

peaches, marcona almonds, smoked gouda, heirloom carrot ribbons, cucumber, grilled peach vinaigrette

PORTOBELLO MUSHROOM WRAP 16

cotija cheese, braised vegetables, pepitas, mixed greens, vinaigrette

PORK BELLY BLT 14

Italian panini bread, pimiento aioli, shredded lettuce, vine ripe tomatoes

WAGYU BURGER 20

tomato bacon jam, muenster cheese, hot mustard aioli, brioche, shredded lettuce

F L A T B R E A D S

FLATBREAD BIANCA 20

basil pesto, provolone, mozzarella, manchego

MICUCCI FAMILY CHARCUTERIE 20

pepperoni, prosciutto, finocchio, arrabiata sauce, mozzarella

WHITE TRUFFLE & OYSTER 20

white truffle oil, provolone & mozzarella, Italian oyster mushrooms, fresh basil

E N T R E E S

SEAFOOD RISOTTO 32

seared scallops, shrimp, salmon, asparagus, manchego cheese, dressed pea tendrils

PAN ROASTED PORK BELLY 28

slow roasted pork belly, pan fried spaetzle, black garlic demi, local micro salad

THAI TUNA NOODLE BOWL 30

sesame seared tuna, sweet soy mirin dressed yaki soba noodles, rice vinegar braised vegetables

PAN SEARED SCALLOPS 32

farro tabbouleh, lemon caper remoulade, badger flame beets

GRILLED STRIP STEAK 36

roasted garlic & thyme potatoes, chimichurri, celery root slaw

SALMON & ROASTED VEGETABLE RAGU 28

seasonal roasted vegetables, tomato stock, black lentils, cumin

BROWN BUTTER SEARED MUSHROOM RAGU 22

mixed mushrooms, locally sourced seasonal vegetable sauté, black lentils or Italian farro

