



clubhouse menu

A P P E T I Z E R S

SEASONAL SOUP 8/16

rotating selection

FRIED CALAMARI 18

sweet peppers, Calabrian pepper relish

MAINE CRAB CAKES 22

lobster aioli, micro pea tendrils, lemon

KOREAN FRIED VEGETABLES 14

with kimchi aioli

MUSSELS SAUTÉ 20

spicy fennel sausage, oregano lime crema

S A L A D S

WINTER KALE 22

marinated pork loin, pear, candied almonds, goat gouda, lemon honey vinaigrette

BURRATA BEET 24

tri-pickled beets, prosciutto, grapefruit, marcona almonds, pearl barley

ROASTED SQUASH 24

chicken, arugula, toasted hazelnuts, humboldt fog, Frangelico vinaigrette

E N T R E E S

SEARED STATLER CHICKEN 28

vadouvan French curry, three grain stew, fine herb

PORK RIBEYE 28

pistachio and fennel smashed potatoes, braised leeks, apple cognac demi

SPICY FENNEL SAUSAGE RAGU 28

house made rigatoni, calabrian chillies, mascarpone, oregano

TOMAHAWK STEAK 48

Swedish potato roastie, honey roasted carrots, garlic chive butter

SMOKED MONKFISH 28

curried yellow lentils, saffron, garlic chips, marinated mushrooms

ROOT VEGETABLE CASSOULET 28

butter beans, red pepper romesco

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness