



THE CLUBHOUSE

SMALL PLATES & SHAREABLES

Brie Brulee

Baked brie bruleed with torinado sugar, topped with wild honey. Served with fruit compote, chili candied pecans and crostini

\$15

Beer Battered Shrimp

Lager battered shrimp, seasoned and deep fried. Served with remoulade, cocktail sauce and lemon wedge

\$16

Hot Yellow Corn Dip

Fresh California corn, cream cheese, sour cream, jack & cheddar cheese, green onion and a little jalapeno. Served warm with house made tortilla

chips
\$14.50

Corn and Leek Tart

Sweet California corn and braised leeks in a cornmeal dusted tart shell with whipped ricotta and pickled egg yolk and a summer green salad tossed in apple cider vinaigrette

\$15

Kung Pao Tofu

Soy and mirin marinated tofu with red bell pepper, Sichuan peppercorns, green onion, hoisin and peanuts served cold over thin rice noodles

\$15

SALADS

Caesar Salad

Chopped hearts of romaine, house made sourdough croutons, classic lemon parmesan dressing, and marinated white anchovies

Regular \$14 Small \$8

Garden Salad

Seasonal greens, grated carrots, cucumber, cherry tomatoes, croutons, and choice of dressing

Regular \$12 Small \$6

Buffalo Chicken Salad

Fried chicken tossed in sweet and spicy wing sauce, fresh greens, blue cheese dressing, fresh apple, carrot, celery and chopped candied

pecan
\$19.50

Watermelon & Candied Bacon Salad

Fresh watermelon, arugula, mozzarella, radish, toasted almond and candied bacon with a lemon basil vinaigrette

\$20

Add Chicken \$6 Add Salmon \$10

Dressing Choices

Ranch

Caesar

Bleu Cheese

Red Wine Vinaigrette

Sweet Mustard Vinaigrette

Soup of the Day

Cup **\$4**

Bowl **\$7**



Molasses Brined Pork Chop \$27

Duroc bone-in chop brined with molasses. Grilled and served with bruschetta orzo and haricot vert. Topped with a light balsamic cream sauce

Serrano BBQ Glazed Ribs

Oak smoked St. Louis ribs, glazed in a house made bourbon and serrano BBQ sauce. Served with collard greens and mac & cheese

4 bones \$28 6 bones \$33

Jasmine Smoked Nectarine Duck Breast \$28

Jasmine infused duck breast, lightly smoked with tea leaves, seasoned and seared. Served with mint pearl pasta, sauteed Treviso, and topped with local nectarine compound butter

Preserved Lemon Pesto Angel Hair Pasta \$22

Capellini tossed in fresh pesto, blistered heirloom cherry tomato, creamy burrata cheese, red pepper flake and preserved lemon

Add Chicken \$6 Add Salmon \$10

New York Strip Portobello Sauce \$35

12 oz Choice New York strip, grilled and served with bacon and gruyere smashed red potato and roasted cauliflower. Topped with a red wine and portobello reduction

Clams & Chorizo \$26

Clams sauteed in a Spanish chorizo fume with white beans, garlic, butter and fresh herbs. Served with garlic bread

Fried Green Tomato B.L.T. \$18.50

Fried green tomato, jalapeno aioli, bacon, and lettuce on a toasted hoagie roll. Served with sweet potato fries

Clubhouse Burger \$16

6 oz. grilled ground brisket burger, sharp cheddar cheese, mixed greens, tomato, onion, and roasted shallot aioli on a challah bun. Served with waffle fries

Prime Rib—Saturday Only

Slow roasted prime ribeye served with au jus, baked potato, and choice of vegetable.

10 oz. cut- \$40 14 oz. cut- \$46

Our chefs prepare our menu using fresh ingredients and classic cooking techniques, including butchering our fish and meats and making stocks, sauces and dressings from scratch. Though many of our menu items are not designed to be gluten free, vegan or vegetarian, we are pleased to be able to accommodate dietary restrictions on many of our menu items.

Please ask your server and we will do our best to accommodate any special requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.