

1ST COURSE

POTATO CRUSTED CRAB CAKE

roasted corn "tartar" sauce

BUTTER POACHED MAINE LOBSTER

braised pork belly, oven-dried tomato & spinach ragout

GINGER LOBSTER RAVIOLI

lemongrass lobster butter, micro cilantro



YELLOWFIN TUNA TATAKI

shaved fennel, olive & orange salad, roasted red pepper vinaigrette, basil oil



ROASTED BABY BEET SALAD

Texas goat cheese, candied walnuts, citrus vinaigrette

LITTLENECK CLAMS

merguez sausage, bay leaf, garlic, grape tomatoes, white wine, grilled baguette

FOIE GRAS FLAN

frisee, pistachio & sun-dried cherry salad, amarena cherry syrup, brioche croutons

SMOKED TEXAS QUAIL

leek, mushroom & green peppercorn stuffing, roasted pearl onions & apples, hedgehog mushrooms, pomegranate gastrique

2ND COURSE

CREAM OF POBLANO SOUP

jack cheese, tortilla strips

TODAY'S SOUP

handcrafted daily

"CAESAR" SALAD

romaine hearts, parmigiano reggiano, herb croutons, anchovy dressing



ORGANIC BABY LETTUCE SALAD

point Reyes blue cheese, dried cranberries, maple glazed pecans, vanilla bean vinaigrette

3RD COURSE ~ OCEAN

HALIBUT

rock shrimp & cauliflower risotto, shrimp sauce, celery leaf & chive salad

JUMBO SEA SCALLOPS

hedgehog mushroom & roasted corn salad, pancetta, haricot verts, grape tomatoes

MAHI MAHI "BOUILLABAISE"

Spanish chorizo polenta galette, mire poix, littleneck clams, micro basil



WHOLE WHEAT PASTA

sea scallops, lump crab, spinach, sun-dried tomatoes, micro basil

MAINE LOBSTER PIE

lobster cream, seasonal vegetables

3RD COURSE ~ AIR & LAND

ORGANIC CHICKEN

cauliflower & black truffle gratin, Maldon sea salt roasted fingerling potatoes, baby carrots, thyme infused chicken jus

FILET OF PRIME BEEF

braised short rib & foie gras croquettes, twice baked yukon gold potato, creamed bloomsdale spinach, veal stock reduction

PORK "SALTIMBOCCA"

Prosciutto & sage wrapped Berkshire pork tenderloin, celery root "risotto", cured lemons, brown butter

BRAISED SHORT RIBS

potato puree, baby carrots, Italian parsley, roasted pearl onions, fresh horseradish

ROSEMARY DOMESTIC LAMB LOIN

sweet potato, gruyere & prune pave, merguez sausage, roasted cipollini onions, rosemary lamb sauce

2- courses 37.

3- courses 47.

4- courses 57.

ADDITIONAL SIDES 5.25

celery root "risotto"

creamed bloomsdale spinach

cauliflower & black truffle gratin, parmigiano reggiano cream

rock shrimp & cauliflower risotto

Spanish chorizo polenta galette

Maldon sea salt roasted fingerling potatoes

sweet potato, gruyere & prune pave

potato puree

twice baked yukon gold potato



A popular alternative to our regular menu offerings. All dishes are nutritionally balanced and consist of less than 475 calories.

For your convenience, the club will add a 20% service charge to all your food & beverage purchases. There is no need for additional gratuities.

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