

1ST COURSE

CREAM OF POBLANO SOUP 7.25

jack cheese, tortilla strips

TODAY'S SOUP 6.25

handcrafted daily



ROASTED BABY BEET SALAD 8.25

Texas goat cheese, candied walnuts, citrus vinaigrette

"CAESAR" SALAD 8.25

romaine hearts, parmigiano reggiano, herb croutons, anchovy dressing



ORGANIC BABY LETTUCE SALAD 7.25

marinated olives, grape tomatoes, carrot threads, champagne vinaigrette

2ND COURSE

SMOKED TURKEY WRAP 10.25

avocado, bibb lettuce, cilantro, roma tomato, jack cheese, chipotle mayo

"REUBEN" 10.25

corned beef, sauerkraut, swiss cheese, 1000 island, rye bread

AMERICAN KOBE CHEESEBURGER 12.25

cheddar, applewood smoked bacon, bibb lettuce, tomato, red onion, brioche bun

CHICKEN "CAPRESE" PANINI 10.25

herb grilled chicken, heirloom tomato, basil, fresh mozzarella, sourdough

FLAT BREAD PIZZA 11.25

italian sausage, broccoli rabe, garlic, caramelized onion, parmigiano reggiano, fontina, basil

2ND COURSE ~ ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD 14.50

romaine hearts, parmigiano reggiano, herb croutons, anchovy dressing



ASIAN CHICKEN SALAD 14.50

grilled chicken, udon noodles, butter lettuce, carrots, snow peas, bean sprouts, shiso, toasted cashews, cilantro lime vinaigrette

"COBB" SALAD 15.50

grape tomatoes, boiled egg, scallions, prosciutto di parma, avocado, point Reyes blue cheese, organic greens, champagne vinaigrette, choice of: grilled chicken or shrimp

2ND COURSE ~ OCEAN

HALIBUT 17.50

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

JUMBO SEA SCALLOPS 17.50

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

MAHI MAHI "BOUILLABAISE" 17.50

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



WHOLE WHEAT SEAFOOD PASTA 18.50

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

MAINE LOBSTER PIE 18.50

lobster cream, seasonal vegetables

2ND COURSE ~ AIR & LAND

ORGANIC CHICKEN 17.50

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

PORK "SALTIMBOCCA" 17.50

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

BRAISED SHORT RIBS 16.50

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

ADDITIONAL SIDES 5.25

celery root "risotto"

cauliflower & black truffle gratin

sautéed hedgehog mushrooms, corn, pancetta, haricot verts & grape tomatoes

Spanish chorizo polenta galette

rock shrimp & cauliflower risotto

Maldon sea salt roasted fingerling potatoes

potato puree



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.