

APPETIZERS

PARKER HOUSE ROLLS garlic | herbs | butter 12

OLIVE OIL HUMMUS parsnip chips | smoked paprika 18 

CRISPY MAITAKE MUSHROOMS ponzu | pickled fresno chilis 17

MOROCCAN SPICED OCTOPUS pickled carrot salad | heirloom beans | sultanas | pine nuts 21 

PAN SEARED PORK BELLY parsnip puree | mustard seed | pickled onion | arugula 21 

FENNEL SAUSAGE RAVIOLI house made chili fennel sausage | heirloom cherry tomatoes | parmesan brodo | elements of pesto 28

RAW BAR

OYSTERS

chef accoutrements

(1/2 DOZEN) 18
(FULL DOZEN) 33

WILD CAUGHT BAJA SHRIMP

cocktail sauce | horseradish | lemon

(1/2 DOZEN) 18

BAJA SHRIMP CRUDO

zebra heirloom tomatoes | herb oil | tomato water

27

BAJA TOSTADA

bluefin tuna | blue corn tortilla | avocado cream

18

SOUPS & SALADS

MUSHROOM SOUP tableside | shaved black truffles 16 

FIG SALAD blue cheese | radicchio | walnut | honey sherry vinaigrette 18 

BEYLIK FAMILY FARMS TOMATO SALAD heirloom tomatoes | prosciutto | arugula | burrata 18 

LAND & SEA

JAPANESE SCALLOPS butter lettuce | snap pea | pea tendrils | chorizo oil 43 


LOCAL LINE CAUGHT BASS coconut lemongrass broth | roasted eggplant 41 

WILD SALMON beluga lentils | confit fennel | lemon 38

DUCK RISSOTO cherry port reduction | root vegetables 34 

LAMB CHOP couscous | creme fraiche 46 

WAGYU RIBEYE CAP beet | chimichurri 54 

34 OZ. TOMAHAWK RIBEYE usda prime | garlic bourbon sauce 128 

ACCOMPANIMENTS

POTATO LEEK GRATIN rosemary cream 14

CHARRED BROCCOLINI crispy garlic | chili 12  

DELICATA SQUASH chorizo | poblano quinoa | onion | pomegranate 14

 **SAUTÉED WILD MUSHROOMS** sherry | garlic | herbs 11  

FROMAGE

(1 PIECE) 10 (2 PIECE) 16 (3 PIECE) 21

CYPRESS GROVE truffle tremor humboldt | soft-ripened | truffle studded

BEEHIVE X.O. north holland | cow's milk aged 26 months

COWGIRL CREAMERY mt. tam triple cream | single source cow's milk from tresch family farm

 GLUTEN FREE

 VEGAN



Helm

A CALIFORNIA COASTAL EXPERIENCE

COCKTAILS

INVIGORATING light | herbaceous | refreshing 14

THE GREEN FLASH hendricks lunar gin | green chartreuse | lemon | egg white

GOLDEN GATE FIZZ titos vodka | honey | grapefruit | ginger beer

CRUISING THE BOARDWALK jose cuervo reposado tequila | lime | orange | agave | tajin

BOLD a twist on your classic favorites 14

BIG SUR NEGRONI blue whale gin | campari | rosso vermouth

REDWOOD PINE buffalo trace bourbon | ginger | agave | lemon | rosemary

SUNSET OVER THE BAY mount gay rum | pineapple | demerara sugar | cranberry float

WINES

BUBBLES

CHAMPAGNE taittinger | champagne **SPARKLING** 18 | 65

ROSE gerard bertrand | france 12 | 40

ROSE

STILL ROSE gerard bertrand | france 13 | 40

WHITE

CHARDONNAY rombauer | carneros 20 | 60

PINOT GRIGIO castello san angelo | tuscan 13 | 40

RIESLING chateau ste. michelle | columbia valley 11 | 35

RED

PINOT NOIR kanzler | russian river valley 18 | 53

CAB FRANC quest by austin hope | paso robles 17 | 53

ZINFANDEL fritz | dry creek valley 16 | 50

NAPA TECH WINE STATION

52 DEGREES | 6 OZ. POURS 30

BAROLO

corino | piedmont

CABERNET SAUVIGNON

kamen | moon
mountain district

MERLOT

duckhorn three palms |
napa valley

AMARONE

tommasi | verona

FLIGHT OF THREE
2 OZ POURS 40

BREWS

DRAFT

BLUE MOON | BELGIAN WHITE 5.4% abv | belgian-style wheat ale 7

ALPINE | NELSON 7.0% abv | hazy india pale ale 8

NEW BELGIUM | FAT TIRE 5.2%abv | amber ale 9

BOOCHCRAFT | GRAPEFRUIT HIBISCUS 7.0% abv | organic hard kombucha 8

FULL WINE LIST AVAILABLE UPON REQUEST

*Consuming raw or undercooked meats| poultry| seafood| shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA| Inc. All rights reserved. 48205 0320 SS



THE UNIVERSITY CLUB
ATOP SYMPHONY TOWERS