

ClubEats Dinner Menu

FOR THE TABLE

TUNA POKE

avocado, scallions, cucumber, wasabi aioli, sesame soy dressing, wonton crisps | 16

HEIRLOOM TOMATO TOAST

whipped goat cheese, pistachio pesto, torn basil, balsamic drizzle, toasted basil focaccia | 14

CHEFS TOAST

shaved prime rib, sweet potato puree, onion straws, horseradish cream, toasted baguettes | 19

PRIME SIRLOIN CARPACCIO

arugula greens, dijon mustard vinaigrette | 17

BUTTERNUT SQUASH HUMMUS

herbal oil drizzle, garlic permesan toast | 12

ECCENTRIC ENDIVE

crisp red endive blades, marinated root vegetables, chive infused boursin cheese, ribbon zucchini, frisee, micro herbs | 14

FALL HARVEST SALAD

greens, beets, radish, pear, herb oil | 6

TURKEY CHILI

shredded cheese, green onions, tomatoes, tortilla strips | 7/9

CORN & CRAB CHOWDER

green onions | 7/9

CHICKEN TORTILLA SOUP

shredded cheese, green onions, tomatoes, tortilla

OFF THE MONTAGUE

BLACK ANGUS FILET MIGNON

8 ounces | 38

PRIME NEW YORK STRIP

14 ounces | 52

COWBOY STEAK

18 ounces | 48

ADD ON FEATURES

Chimmichurri | 3

Bleu Cheese Butter | 5

Truffle Butter | 8

King Crab Leg with Bernaise Sauce | 18

SEASONAL

FARFALLE WITH PUMPKIN & MASCARPONE

ground italian sausage, garlic, walnuts, creamy pumpkin mascarpone sauce, sage, thyme | 21

ROASTED ACORN SQUASH

chicken, bacon, apples, pecans, parsnips, kale, gruyere cheese | 23

BACON WRAPPED LOBSTER TAIL

roasted pumpkin orzo, sicilian green olives, saffron tomato sauce | 38

SESAME GLAZED DUCK BREAST

spicy persimmons, orange, pomegranate daikon salad, serrano lime dressing | 29

ENTREES

FIVE PEPPERCORN & MOLASSES PORK LOIN

tempura sweet potatoes, maple bourbon glaze | 24

TEMPTED CHICKEN

shaved chicken, peppercorn bacon, pistachio pesto, sin-dried tomatoes, toasted mozzarella, arugula | 23

JUMBO LUMP CRAB CAKE WITH ZUNI SALAD

poppy seed chive aioli, micro herb salad, lemon vinaigrette | 29

EVERYTHING CRUSTED TUNA

Chef K spice blend crust, black sesame rice, edamame, soft boiled half egg, sriracha aioli | 28

SALSICCIA FETTUCINE

EVOO, mild italian sausage tomato reduction, parmigiana, basil | 24

BONELESS BEEF SHORT RIB

farmers market seasonal vegetables, yukon potatoes, short rib broth reduction | 26

SIDES

cornbread cake | 6

marble roasted baby potatoes | 6

asparagus parmesana | 6

roasted root vegetables | 6

wild mushroom saute | 8

roasted bone marrow | 12

lobster mac & cheese | 12