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

PRIME NEW YORK CARPACCIO GF
arugula greens, dijon mustard vinaigrette | 17

BUTTERNUT SQUASH HUMMUS
herbal oil drizzle, garlic parmesan toast | 12

SCARLET PROSCUITTO SALAD GF
tricolored quinoa, red beets, radicchio, dill, pine nuts, goat cheese crumbles, oil & vinegar | 18

FALL HARVEST SALAD
greens, beets, radish, pear, herb oil | 6

THE BEET BOX
Vegan Cauliflower & Quinoa Risotto GF
zucchini, pomegranate seeds, pea shoots | 18
CRISPY FRIED TOFU & PEANUT SATAY GF
steamed rice, broccoli | 18

OFF THE MONTAGUE

FILET MIGNON
8 ounces | 38

PRIME NEW YORK STRIP
14 ounces | 52

COWBOY STEAK
18 ounces | 49

ADD ON FEATURES
Chimmichurri | 3
Bleu Cheese Butter | 5
Truffle Butter | 8
King Crab Leg with Bearnaise Sauce | 18

SEASONAL

FARFALLE WITH PUMPKIN & MASCARPONE
ground Italian sausage, garlic, walnuts, creamy pumpkin mascarpone sauce, sage, thyme | 21

SOUTHERN FRIED CHICKEN BREAST
johnny cake, black eyed peas, smoked tomato gravy | 24

BACON WRAPPED LOBSTER TAIL
roasted pumpkin orzo, sicilian green olives, saffron tomato sauce | 38

DUCK PHO GF
broth style soup, Vietnamese ingredients, rice noodles | 26

ENTREES

GARDEN TOWER
roasted eggplant, steamed spinach, boursin cheese, yellow squash, vine ripe blistered tomatoes, button mushrooms, fresh herbs, garden broth | 18

CUMIN AND CORIANDER CRUSTED CHICKEN
cilantro rice, baby carrots, chipotle mescal sauce | 23

CHAMPAGNE WHITE COD
smoked tomato couscous, haricot verts | 32

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

PASTA BOWL
choice of pasta: fettuccine, penne, farfalle choice of sauce: alfredo, Italian red, three cheese marinara, basil kale pesto choice of protein: chicken | 22 shrimp | 27 petite filet | 35 vegetables | 16

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 parmesan | 6
wild mushroom saute | 8
roasted bone marrow | 12
lobster mac & cheese | 12

12/16/20

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All food and beverage to-go purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.