



WHITE WINES BY THE GLASS

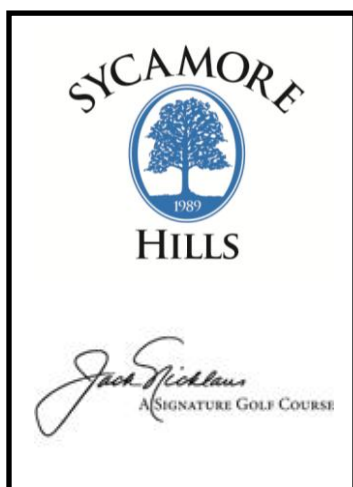
CHARDONNAY, BLACK OAK CA Bright & creamy with flavors of apricot & lemon.	8
CHARDONNAY, FERRARI CARRANO Sonoma, CA Bosc pear, fresh white.	11
CHARDONNAY, DELOACH VINEYARDS Russian River Valley, CA Flavors of pear, mandarin & a touch of oak.	14
SAUVIGNON BLANC, COTE DES ROSES Languedoc, France Bursts with aromas of fresh grapefruit zest, lime skin & tropical fruit.	8
RIESLING, SINGLE POST Mosling Germany Aromatics of white flower, candied lemon, & green apple.	8
PINOT GRIGIO, ASTORIA Venezie, Italy Fresh fruit flavors which finish velvety & refined.	8
VOUVRAY, JARDIN EN FLEURS Loire Valley, France Chenin Blanc grape, fresh fruit aromas of pear & white flower.	12
PINOT NOIR ROSÉ, FLOWERS Sonoma Coast, CA Delicate aromas of wild strawberry, honeydew melon & rose petals.	8

RED WINES BY THE GLASS

CABERNET SAUVIGNON, WILLIAM HILL Central Coast, CA Notes of ripe plum, blackberry, black cherry & blueberry.	8
CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS Alexander Valley, CA Aromas of black cherry, blueberry, spice & cassis.	12
CABERNET SAUVIGNON, BERINGER "Knights Valley", CA Flavors of boysenberry, buckleberry, raspberry & black cherry.	16
MERLOT, SILVER CREEK VINEYARDS CA Carries a cedary vanilla overlay to the ripe currant & plum.	10
PINOT NOIR, ATHENA Athena, CA Flavors of black cherry, cassis & plum.	12
ZINFANDEL, PLUNGERHEAD OLD VINE Lodi, CA Flavors of black raspberry jam, cherry pie & toasted coconut.	9
RED BLEND, THE WHOLE SHEBANG! Cuvée XII, CA Rich dark fruit with smoky & meaty notes.	10
MALBEC, ARUMA Mendoza, Argentina Hints of pepper, chocolate & fresh plum.	10
CABERNET SAUVIGNON, MERLOT, DOMAINE THOLOMIES La Chapelle, France Wonderful scents of dark fruit & prune with cocoa & liquorice.	14

CORAVIN PREMIUM WINES BY THE GLASS

CABERNET SAUVIGNON, HEITZ CELLAR 2015 Napa Valley, CA Woody, herbal and elegantly structured. Beautiful aromas of vine-ripened blackberry contrast perfectly with spicy notes of nutmeg. Well balanced acidity on the palate.	28
CHARDONNAY, SOTER VINEYARDS - NORTH VALLEY 2017 Willamette, OR Aromas of Golden Delicious apple, and citrus peel. Flavors of Bosc pear, honeydew melon, & wildflower honey. The finish is bright & creamy	14
CHENIN BLANC, CHAPPELLET "SIGNATURE" 2019 Napa Valley, CA Flavors of citrus, green apple, & delicate tropical fruit.	20



SOUP

SOUP DU JOUR
CUP 3.5 | BOWL 5

FRENCH ONION
Gruyère | Brioche Crouton BOWL 6

(GF) LOBSTER BISQUE
Maine Lobster | Carrot Top BOWL 9

SYCAMORE SIGNATURE SALADS

(GF) SOUTHWEST SALAD Blackened Chicken | Romaine | Black Bean | Corn |
Diced Tomato | Green Onion | Avocado | Monterey Jack | Cheddar | Cilantro |
Chipotle Ranch Dressing 16

✓ **(GF)** ARUGULA Organic Arugula | Roasted Pear | Black Mission Fig | Goat Cheese | Roasted
Fennel | Heirloom Tomato | Candied Walnut | Pomegranate Balsamic Dressing 14

(GF) FALL COBB SALAD Crisp Romaine | Pomegranate Seed | Heirloom Carrot | Point Reyes Bleu
Cheese | Heirloom Tomato | Hen's Egg | Smoked Bacon | Apple Cider Dressing
SMALL 8 LARGE 12

FIRE & ICEBERG WEDGE Smoked Bacon | Stilton Bleu Cheese | Scallion | Tabasco® | Heirloom
Tomato | Buttermilk Bleu Cheese Dressing 14

À LA CARTE SALADS

✓ **HOUSE SALAD** Artisan Lettuce | Roma Tomato | Grape Tomato | Cucumber | Carrot | Red Onion |
Crouton SMALL 6 LARGE 10

CAESAR Romaine | Parmesan | Crouton | Caesar Dressing SMALL 6 LARGE 10

ADD TO ANY SALAD

Tofu 6 | Chicken 6 | Shrimp 8 | Scottish Salmon 14 | Tuna 14

SEASONAL SELECTIONS

Beginning Tuesday, October 27th, we will debut our Seasonal Selections.



Gluten Free



Vegetarian



Vegan



SMALL PLATES

FRIED TOMATO Heirloom Tomato | Cotija | Local Corn Relish | Frank's RedHot® Aioli **14**

P.E.I. MUSSELS Prince Edward Island Mussel | Clementine | Champagne | Roasted Garlic Butter | Crispy Bread **16**

GF **JUMBO SHRIMP COCKTAIL** Sauce Louis | Cocktail Sauce **14**

GF **HEN'S WING** Buffalo | BBQ | Sriracha BBQ | Six **10** Twelve **16**

CHARCUTERIE & FROMAGE Seasonal Meat | Seasonal Cheese | Mediterranean Olive | Pickled Vegetable **22 (built for 2)**

CHIPOTLE CHICKEN FLATBREAD Chipotle Chicken | Bacon | Tomato | Avocado | Green Onion | Monterey Jack | Cheddar | Chipotle Ranch | Cilantro-Lime Crème **14**

YUKON CHIVE GNOCCHI Blistered Heirloom Tomato | House Cured Pork Belly | House Garden Herb Butter **14**

QUESADILLA Chipotle Chicken | Jalapeño Flour Tortilla | Avocado | Tomato | Cilantro | Green Onion | Pepper Jack | Salsa | Sour Cream **14**

GF **PORTABELLA BEEF DUO** Potato Purée | Portabella Mushroom | Filet Bites | Porcini Truffle Butter **20**

GF **CAESAR DEVEILED HEN'S EGG** Parmesan Crisp | Carrot Top **12**

BUFFALO FRIED CAULIFLOWER Bay Bleu Cheese | Celery | Buttermilk Ranch **14**

TUNA POKE NACHOS Avocado | Green Onion | English Cucumber | Spicy Mayo | Sushi Sauce **14**

GF **SEARED TUNA** Clementine Relish | Grilled Pineapple Coulis **14**

PIZZA NAPOLETANA

WHITE Alfredo Sauce | Prosciutto | Chicken | Tomato | Pesto | Mozzarella **14**

BUFFALO CHICKEN Buffalo Chicken | Bleu Cheese Sauce | Celery | Stilton Bleu Cheese **14**

ITALIAN Pepperoni | Salami | Capicola | Mozzarella | Marinara **14**

DESIGN YOUR OWN PIZZA PIE **12 | 1 per topping**

Pepperoni
Capicola
Pepper
Mushroom

Salami
Sausage
Onion
Tomato

Bacon
Ham
Jalapeño
Olive

~ **Sandwich Menu Available Upon Request** ~

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



CENTER OF THE PLATE



GF **FILET MIGNON** Wild Asparagus | Smoked Cheddar Potato Cake | Red Wine Veal Jus
FIVE OZ 32 EIGHT OZ 40

GF **PRIME NY STRIP** White Truffle Cream Spinach | Roasted Fingerling Herb Potato | Charred Fall Carrot |
S-1 Sauce 38

MEATLOAF Whipped Potato Purée | Crispy Brussels Sprout | Fall Carrot | Mushroom Gravy 24

SHORT RIB Black Angus | Anson Mills Grit | Grilled Asparagus | Pearl Onion | Red Wine Bordelaise 32



BONE-IN BERKSHIRE PORK CHOP Roasted Pumpkin Risotto | Petit Squash | Zucchini | Apple Golden
Raisin Chutney 27



JOYCE FARMS CHICKEN BREAST Wild Asparagus | Local Mushroom | Yukon Chive Gnocchi |
Marsala Sauce 24



GF **HALIBUT** Local Sweet Corn Jalapeño Purée | Petit Squash | Zucchini | Roasted Fingerling Potato |
Micro Salad 38

SCOTTISH SALMON Carolina Gold Rice | Braised Fennel | Heirloom Carrot | Green Tomato Dill
Relish | Lemon Citrus Emulsion 30



BLUE FIN CRAB CAKE Frank's RedHot® Aioli | Roasted Corn Petit Green Salad | Lemon Herb
Vinaigrette 26

GF **DIVER SCALLOP** Sweet Potato Purée | Confit Herb Fingerling | Local Mushroom | Beet Gel | Pickled
Mustard Seed | Charred Lemon Emulsion 30

GF **BOUILLABAISSE** Walleye | Shrimp | Mussel | Saffron | Heirloom Tomato | Crispy House Bread 32



V **GF** **SWEET POTATO** Caramelized Onion | Caramelized Pepper | Jalapeño | Black Bean | Local Corn |
Vegan Sour Cream 20

V **HOUSE PIEROGI** Dill Lemon Sour Cream | Seared Pearl Onion | Local Mushroom | Crispy Brussels
Sprout | Horseradish Jus 18

STARCHES

Potato Purée
Fingerling Potato
Anson Mills Grit
Carolina Gold Rice

VEGETABLES

Crispy Brussels Sprout
Grilled Asparagus
Braised Fennel
Heirloom Carrot

EXECUTIVE CHEF

Anthony J. Capua IV

EXECUTIVE SOUS CHEF

Mike Trabel

CLUBHOUSE MANAGER

Alfredo Hildebrandt

FOOD & BEVERAGE SERVICE MANAGER

Jennifer Walters