



WHITE WINES BY THE GLASS

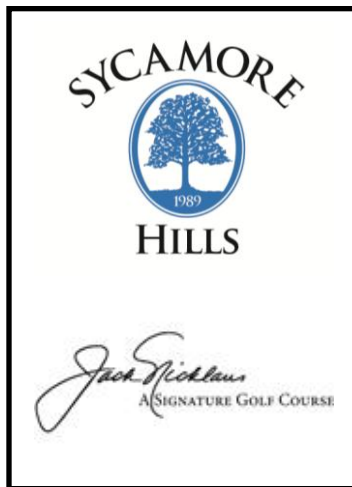
CHARDONNAY, BLACK OAK CA Bright & creamy with flavors of apricot & lemon.	8
CHARDONNAY, FERRARI CARRANO Sonoma, CA Bosc pear, fresh white.	11
CHARDONNAY, DELOACH VINEYARDS Russian River Valley, CA Flavors of pear, mandarin & a touch of oak.	14
SAUVIGNON BLANC, PERLES Languedoc, France Bursts with aromas 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, ADAPTATION BY ODETTE 2016 Napa Valley, CA Beautiful ripeness with elegant tannin structure. Delivers notes of red cherries, blueberries, currants, forest floor, mocha, & cocoa powder.	26
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

- ✓ ROASTED TOMATO SOUP
Salted Brioche Crouton BOWL 6
- Ⓞ LOBSTER BISQUE
Maine Lobster | Roe Foam BOWL 9

SYCAMORE SIGNATURE SALADS

- Ⓞ SOUTHWEST SALAD Blackened Chicken | Romaine | Black Bean | Corn | Diced Tomato | Green Onion | Avocado | Monterey Jack | Cheddar | Cilantro | Chipotle Ranch Dressing 16
- HERB STEAK SALAD 5 oz Prime New York Strip | Romaine | Vermont Cheddar | Heirloom Tomato | Crispy Sweet Onion | Herb Vinaigrette Dressing 20
- ✓ Ⓞ SPRING COBB SALAD Asparagus | Heirloom Tomato | Strawberry | Stilton Bleu Cheese | Hen's Egg | Spring Radish | Pomegranate Balsamic Dressing SMALL 8 LARGE 12
- FIRE & ICEBERG WEDGE Smoked Bacon | Stilton Bleu Cheese | Scallion | Tobasco | Heirloom Tomato | Buttermilk Bleu Cheese Dressing 14

À LA CARTE SALADS

- ✓ HOUSE SALAD Mesclun | Roma Tomato | Grape Tomato | Cucumber | Carrot | Red Onion | Crouton SMALL 6 LARGE 10
- CAESAR Romaine | Parmesan | Croutons | Caesar Dressing SMALL 6 LARGE 10

ADD TO ANY SALAD

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

SEASONAL SELECTIONS

- Ⓞ SEARED SESAME TUNA Avocado Citrus Purée | Blood Orange Coulis | Pickled Grape | Petit Greens 14
- ✓ Ⓞ STUFFED PORTABELLA Spinach | Roasted Red Pepper | Cannellini Beans | Cauliflower Couscous | Red Pepper Purée 20
- MAPLE LEAF DUCK BREAST Heirloom Carrot Variations | Herb Parisienne Potato | Blackberry Reduction 28
- PINEAPPLE IN PARADISE PIZZA Grilled Pineapple | Country Ham | Jalapeño | Forest Mushrooms | Thai Chili Red Sauce 14



SMALL PLATES

CRISPY EAST COAST OYSTERS Charred Lemon
Aioli | Frank's RedHot® | Celery Root Slaw **16**

TACOS AL PASTOR Corn Tortilla | Spit Roasted
Pork | Achiote | Guajillo Chile | Pineapple Salsa **14**

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

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

CHARCUTERIE & FROMAGE Seasonal
Meats | Seasonal Cheeses | Mediterranean
Olives | Pickled Vegetables **22 (built for 2)**

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

SYCAMORE NACHOS Tortilla
Chips | Chipotle Chicken | Refried
Beans | Bacon | Pepper Jack | Cheddar | Tomato |
Cilantro | Guacamole | Pico De Gallo |
Sour Cream **14**

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

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

DEILED EGG Pimento | Candied Bacon |
Sweet Jalapeno Relish **14**

TUNA WONTON Scallion | Spicy Mayo |
Ponzu **14**

GF **PORK BELLY** Watermelon Salad | Cojita **12**

PIZZA NAPOLETANA

V **MARGHERITA** Basil | Heirloom Tomato | Fontina | Mozzarella | Marinara **14**

BUFFALO CHICKEN Buffalo Chicken | Bleu Cheese | Celery | Cambozola **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



CENTER OF THE PLATE



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

PRIME NY STRIP Herb Roasted Fingerling | Crispy Brussels | Heirloom Carrot | S-1 Sauce 38

VEAL SHANK Smoked Cheddar Polenta | Heirloom Carrot | Crispy Brussels | Seared Pearl Onion | Braising Jus 36



BONE-IN BERKSHIRE PORK CHOP Forest Mushroom Risotto | Wild Asparagus | Apple Golden Raisin Chutney 27



GF GUNTHORP FARMS CHICKEN BREAST Crispy Brussels | Heirloom Carrot | Whipped Potato Purée | Red Wine Jus 24



GF CHILEAN SEA BASS Cold Water Lobster Hash | Roasted Cauliflower | Seared Pearl Onion | Vanilla Emulsion 36

SCOTTISH SALMON Broccoli Soy Purée | Heirloom Carrot | Sesame Fingerling | Butternut Squash Purée | Mandarin Relish 26



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

GF DIVER SCALLOP Pickled Cauliflower | Butternut Squash Purée | House Cured Pork Belly | Crispy Brussels | Mustard Seed | Vanilla Emulsion 28

LOBSTER POT PIE Hearty Vegetables | House Made Herb Pie Crust | Petit Greens 28

CIOPPINO Walleye | Shrimp | Lobster | Scallop | Heirloom Tomato | Crispy House Rosemary Bread 30



V GF STUFFED MOROCCAN EGGPLANT Red Lentil | Tomato | Onion | Vegan Cheese | Chive 20

V HOUSE LEMON THYME FETTUCCHINI Blistered Tomato | Wild Asparagus Tips | Confit Garlic | Chive Butter | Petit Basil 18

STARCHES

House Potato Purée
Baked Potato
Risotto
Saffron Rice

VEGETABLES

Roasted Brussels
Grilled Asparagus
Broccoli
Heirloom Carrots

EXECUTIVE CHEF
Anthony J. Capua IV

EXECUTIVE SOUS CHEF
Mike Trabel

CLUBHOUSE MANAGER
Alfredo Hildebrandt

FOOD & BEVERAGE SERVICE MANAGER
Jennifer Walters

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