





**STARTERS**

French Onion Soup Gratinee 6	Hearty Kilt Lifter Chile 5/7	Soup of the Moment 5/7
Crisp Green Coconut Calamari Lightly Breaded Crisp Calamari Rings, Banana Peppers, Tomatoes, Micro Arugula, Cashews, Green Coconut Sauce		16
Shrimp Cocktail* Tangy Cocktail Sauce		17
Jumbo Lump Crab Cake Fennel & Radish Salad, Dijonaise		17
 White Bean Tabbouleh White Beans, Celery, Fennel, Roasted Shallots, Mint, Cilantro, Lemon EVO, Lavash		13
 Ginger BBQ Meatballs Sriracha Coleslaw		10
Mussels* Andouille Sausage, Peppers, Onions, Tomatoes, Butter Beer Broth, Grilled Bread		16
Bra House Pretzel Artesian Board Assorted Cured Meat, Cheeses, Nuts, Artesian Sauces		16

FARM & GARDEN

 Spinach & Goat Cheese* Spinach, Strawberries, Apricots, Goat Cheese, Candied Pecans, Raspberry Dressing	13
 Gold Canyon Salad* Mixed Winter Greens, Roasted Beets, Goat Cheese, Tomatoes, Sunflower Seeds, Walnuts, Pickled Onions	13

ENTREES

Fish & Chips Hand Battered Rhode Island Haddock, New England Style Tartar Sauce, Cole Slaw	19
Meatloaf Mashed Yukon Gold Potatoes, Wild Mushroom Demi, Broccoliini	18
Grilled Beef Tenderloin* 6 oz USDA Choice Filet, Lobster Mashed Potatoes, Baby Carrots	38
 Togorashi Seared Tuna Avocado, Mixed Greens, Mandarin Oranges, Pickled Onions, Cashews, Ginger BBQ Vinaigrette	26
 Foster Farm Organic Chicken Marsala Ravioli Marsala Braised Chicken, Assorted Mushrooms & Ricotta Filling, Fennel Radish Arugula Truffle Salad	26
Braised Pork Osso Bucco Jalapeno & Manchego Polenta, Baby Carrots, Pan Drippings	30
Pan Roasted Bistro Tender* Herbed-Truffle Goat Cheese Spread, Duck Fat Roasted Purple Potatoes, Braised Brussels Sprouts Black Currant Port Wine Reduction	30
 Steamed Swordfish Or Salmon* Baby Carrots, Broccoliini, Cilantro Rice, Lemon Cream Sauce	34
 Seared Scottish Salmon Fajita Salad Avocados, Tomatoes, Romaine, Pickled Onions, Roasted Baby Peppers, Roasted Corn Chile Lime Vinaigrette, Flour Tortillas	30
 Roasted Lemon Garlic Foster Farm Organic Chicken Brussel Sprouts, Jasmine Rice, Sun Dried Tomato Cream	20
Tuscan Veal Bucatini Tomatoes, Caramelized Shallots, Artichoke Hearts, Asparagus, Pancetta, Rich Tomato Red Wine Broth Sonoran Pasta Company Bucatini Pasta	34
Seared Scallops & Pork Belly* Sweet Potato Puree, Roasted Romanesco, Lemon Red Pepper Chimicurri	34



Culinary Club discount does not apply to alcohol or other beverage purchases.

Gluten free items marked with an asterisk*

Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of food-borne illness.