****

**Golf Club Dinner Menu**

**Tuesday, February 1, 2022**

**SOUPS & STARTERS**

**Beef & Toasted Barley Soup $7/$9**

**Chilled Gazpacho $7/$9**

Cilantro & Scallions

**Charred Octopus & Chinese Broccoli $14**

Nori Mayonnaise

**Prosciutto with Roasted Figs & Brie Cheese $14**

Baby Kale & Honey

**Heirloom Tomato & Burrata Salad $14**

Red Watercress & Arugula Pesto

**Roasted Beet & Baby Arugula Salad $12**

Grapes, Goat Cheese, Candied Pecans

Apple Cider Vinaigrette

**SHARABLES**

**Baby Squash & Asparagus “Fries” $12**

Green Goddess Dressing

**Sesame Seared Yellowfin Tuna $21**

Wasabi, Pickled Ginger & Shoyu

**Crispy Calamari $14**

Marinara & Tartar Sauce

**Charcuterie & Crudité $14**

**Iced “Moon Rise” Oysters $3ea.**

Cucumber Mignonette & Cocktail Sauce

**PIZZA & FLATBREAD**

**Build Your Own Pizza OR Flatbread $14**

Mushrooms, Spinach, Onions, Castelvetrano Olives

Tomatoes, Roasted Peppers, Tomato Sauce, Pesto

Pepperoni, Italian Sausage, Chicken, Mozzarella & Fontina

 **\*Consuming raw or undercooked meats, poultry, seafood, oysters or eggs may increase**

**your risk of food borne illness, especially if you have certain medical conditions.**

****

**SALADS & PASTA**

**Chilled Red Shrimp Salad, Cucumber Herb Salsa $21**

Quinoa Tabouleh

**Smoked Salmon Salad, Sherry Mustard Vinaigrette $20**

B&W Watercress, Asparagus, Kohlrabi, Fennel, Citrus

**Grilled Chicken Paillard, Amarillo Pepper Dressing** **$19**

Tomatoes, Radish, Turnips, Green Beans, Squash, Okra

**Potato Gnocchi, Red Wine Braised Veal $16/$24**

Wilted Swiss Chard, Roasted Tomatoes & Fontina Cheese

**FISH & SHELLFISH**

**Grilled Wahoo, Lemon Butter Sauce $32**

Spaghetti Squash, Wilted Local Kale

**Sautéed Dolphin, Tomato Pistou $30**

White Bean & Vegetable Stew

**Teriyaki Glazed Salmon, Sesame & Scallions $32**

Warm Rice Noodle & Vegetable Salad

**Pan Roasted Sea Scallops, Squash Blossom Aioli $34**

Watercress Potatoes & Swiss Chard

**POULTRY, LAMB, VEAL, & BEEF**

**Herb Roasted Half Chicken, Cranberry Sauce $27**

Local Squash, Green Beans & Golden Potato Purée

**Braised Lamb Leg Stew, Gremolata $28**

Asparagus & Polenta Corn Cake

**Sautéed Veal Cutlet, Lemon Caper Brown Butter $33**

Local Squash, Green Beans & Rice Pilaf

**Grilled Prime Flat Iron Steak, Mushroom Sauce $36**

Local Squash, Green Beans & Golden Potato Purée

**Grilled 10oz. Ribeye Steak, Béarnaise Sauce $39**

Local Squash, Green Beans & Golden Potato Purée

**\*Consuming raw or undercooked meats, poultry, seafood, oysters or eggs may increase**

**your risk of food borne illness, especially if you have certain medical conditions.**