



CLUBHOUSE DINNER

SMALL PLATES

NEW DUNGENESS CRAB COCKTAIL	\$35	NEW PAN-SEARED ABALONE	\$MP
8 OZ PICKED DUNGENESS CRAB, DRAWN BUTTER, LOUIE SAUCE, COCKTAIL SAUCE, LEMON		BLOOD ORANGE & FENNEL SALAD, PARSLEY COULIS	
NEW SICILIAN SCALLOP CARPACCIO	\$16	AHI TUNA POKE	\$9
CAPERS, SHALLOTS, FENNEL FRONDS, FIRST PRESS OLIVE OIL, MEYER LEMON, SMOKED TROUT ROE, TOASTED SOURDOUGH		SHAVED SHALLOTS, ENGLISH CUCUMBER, HIJIKI, FURIKAKE, GRATED MACADAMIA, SHOYU, GINGER, SESAME OIL, BONITO, SRIRACHA AÏOLI, KAIWARE SPROUTS	
CARAMELIZED BRUSSELS SPROUTS	\$6	CRISPY CALAMARI	\$10
VIETNAMESE CARAMEL & TOGARASHI		BREADED CALAMARI, SHRIMP, BAY SCALLOPS, & LEMON WHEELS, WITH A SIDE OF MARINARA.	

SALADS

NEW CITRUS SALAD	\$7	GREEN PAPAYA SALAD	\$9
ASSORTED CALIFORNIA CITRUS, ARUGULA, RICOTTA SALATA CHEESE, VERJUS VINAIGRETTE, AGED BALSAMIC VINEGAR		FIRECRACKER SHRIMP, PEANUTS, CARROTS, KOHLRABI, CILANTRO, LIME DRESSING	
SWEET GEM SALAD	\$7	WEDGE SALAD	\$7
MIDNIGHT MOON GOAT CHEESE, KALAMATA OLIVES, ROASTED RED BELL PEPPERS, SPICED CRISPY CHICKPEAS, AGED RED WINE VINAIGRETTE		CHOPPED BABY ICEBERG, APPLEWOOD-SMOKED BACON LARDON, POINT REYES BLEU CHEESE, GRAPE TOMATOES, CHIVES, BUTTERMILK RANCH	
CAESAR SALAD	\$6		
LOCAL ROMAINE LETTUCE, CAESAR DRESSING, SOURDOUGH CROUTONS, PARMESANO REGGIANO CHEESE, CRISPY PARMESAN TUILE			

ENTRÉES

NEW SOLE GRENOBLOISE	\$18	NEW SASHIMI-GRADE TUNA	\$22
WILD RICE PILAF, GREEN BEANS ALMONDINE		SLOW-COOKED POTATOES, CASTELVETRANO OLIVES, ROASTED TOMATOES, SAUCE GRIBICHE	
NEW COQ AU VIN	\$15	8-OUNCE MAINE LOBSTER TAIL	\$28
SLOW-COOKED JIDORI CHICKEN, RED WINE, FIELD MUSHROOMS, DOUBLE-SMOKED BACON, PEARL ONIONS, EGG NOODLES		OVER "PAELLA" RICE WITH ROASTED CHICKEN, SPANISH CHORIZO, SOFRITO, ENGLISH PEAS, ROASTED RED PEPPERS, SAFFRON EMULSION	
APPLE BRINED BERKSHIRE PORK CHOP	\$18	CALIFORNIA BURGER	\$12
MAPLE GLAZED SWEET POTATOES, BRAISED RED CABBAGE, HAM HOCK JUS		PRIME CHUCK, SHORT RIB & BRISKET BLEND, CARAMELIZED ONIONS, BACON, MPCC BURGER SAUCE, AMERICAN CHEESE, GRILLED JALAPEÑO, FRENCH FRIES	
DIESTEL TURKEY DINNER	\$13	TANDOORI-SPICED BUTTERNUT SQUASH	\$13
BRINED & SLOW-COOKED TURKEY BREAST & LEG, MASHED POTATOES, HOUSE GRAVY, ASPARAGUS, SAUSAGE STUFFING, CRANBERRY SAUCE		CURRIED LENTILS, YOGURT RIATA, MINT OIL, MUSTARD GREENS, POPPADOMS	
PAPPARDELLE PASTA	\$19		
VEAL OSSO BUCCO, SAN MARZANO TOMATOES, WILD MUSHROOMS, PARMESAN REGGIANO, GARLIC BREAD			

FROM THE GRILL

MEAT ENTRÉES BELOW SERVED WITH MÂÎTRE D'HÔTEL COMPOUND BUTTER & RED WINE BORDELAISE. FISH ENTRÉES SERVED WITH BEURRE BLANC. ALL ITEMS SERVED WITH HERB-ROASTED POTATOES, BABY CAULIFLOWER, ARTICHOKE & SPINACH.

NEW PRIME T-BONE STEAK	\$32	NEW GRILLED MAHI MAHI	\$18
» 16 OZ.		» 6-OUNCE PORTION	
NEW PRIME VEAL CHOP	\$38	ORA KING SALMON	\$15
» 14 OZ.		» 6-OUNCE PORTION	
GRILLED PRIME FILET	\$25 / \$38	LAMB RACK	\$27
» CHOICE OF 5 OZ. OR 8 OZ.			