



## WHITE WINES BY THE GLASS

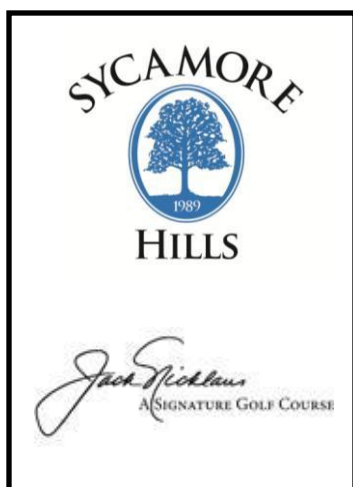
<b>CHARDONNAY, BLACK OAK</b>   CA   Bright & creamy with flavors of apricot & lemon.	8
<b>CHARDONNAY, FERRARI CARRANO</b>   Sonoma, CA   Aromatics of citrus, vanilla & butter.	11
<b>CHARDONNAY, ROMBAUER</b>   Napa Valley, CA   Flavors of yellow peach, vanilla & slight butter.	18
<b>SAUVIGNON BLANC, COTE DES ROSES</b>   Languedoc, France   Bursts with aromas of fresh grapefruit zest, lime skin & tropical fruit.	8
<b>RIESLING, SINGLE POST</b>   Mosling, Germany   Aromatics of white flower, candied lemon, & green apple.	8
<b>PINOT GRIGIO, ASTORIA</b>   Delle Venezie, Italy   Fresh fruit flavors which finish velvety & refined.	8
<b>SOAVE CLASSICO, PRÁ</b>   Veneto, Italy   Notes of honeysuckle, jasmine, peach & apricot.	8
<b>GRENACHE ROSÉ, LOCATIONS</b>   France   Fresh red berries, wild flowers, a hint of minerality.	8

## RED WINES BY THE GLASS

<b>CABERNET SAUVIGNON, WILLIAM HILL</b>   Central Coast, CA   Notes of ripe plum, blackberry, black cherry & blueberry.	8
<b>CABERNET SAUVIGNON, ALEXANDER VALLEY</b>   Alexander Valley, CA   Aromas of black cherry, blueberry, spice & cassis.	12
<b>CABERNET SAUVIGNON, DAOU</b>   Paso Robles, CA   Aromas of blackberry, smoky leather, dried herbs & cocoa.	14
<b>MERLOT, SILVER CREEK</b>   CA   Carries a cedary vanilla overlay to the ripe currant & plum.	10
<b>PINOT NOIR, KING ESTATE</b>   Willamette Valley, OR   Flavors of red fruit, rhubarb, sage & toast.	12
<b>ZINFANDEL, PLUNGERHEAD</b>   Lodi, CA   Flavors of black raspberry jam, cherry pie & toasted coconut.	9
<b>RED BLEND, THE WHOLE SHEBANG!</b>   Cuvée XII, CA   Rich dark fruit with smoky & meaty notes.	10
<b>MALBEC, ARUMA</b>   Mendoza, Argentina   Hints of pepper, chocolate & fresh plum.	10

## CORAVIN PREMIUM WINES BY THE GLASS

<b>CABERNET SAUVIGNON, CAYMUS</b>   2019   Napa Valley, CA   Layered lush aromas & flavors of cocoa, cassis & ripe berries.	30
<b>BAROLO, MAURO VEGLIO</b>   2013   Piedmont, Italy   Aromas of cut flowers, hay & sweet spices. Flavors of red fruit & oak.	28
<b>CHARDONNAY, HEITZ CELLAR</b>   2016   Napa Valley, CA   Aromas of lemon, pineapple & apple. Flavors of vanilla & baking spice.	18



## SOUP

SOUP DU JOUR  
CUP 3.5 | BOWL 5

**GF** MANHATTAN CLAM CHOWDER  
Seared Shrimp | Carrot Top CUP 5 | BOWL 9

## SIGNATURE SALADS

**SOUTHWEST** Blackened Chicken | Romaine | Black Bean | Corn | Diced Tomato | Green Onion | Avocado | Monterey Jack | Cheddar | Cilantro | Tortilla Strip | Chipotle Ranch Dressing **16**

**V GF** BURRATA SALAD Michiana Farm's Heirloom Tomato | Balsamic Reduction | Fresh Basil | Artisan Green **14**

**GF** SUMMER COBB Crisp Romaine | Heirloom Tomato | Local Sweet Corn | Hen's Egg | Nueske Bacon | Point Reyes Bleu Cheese | Blackberry | Radish | Dijon Shallot Emulsion  
**SMALL 10 LARGE 14**

**V GF** BABY KALE Compressed Watermelon | Candied Pecan | French Feta | Shaved Red Onion | English Cucumber | Lemon Rosemary Emulsion **14**

## À LA CARTE SALADS

**V** HOUSE Artisan Lettuce | 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 | 5oz NY Strip 14

**GF** Gluten Free **V** Vegetarian **V** Vegan

**EXECUTIVE CHEF**  
Anthony J. Capua IV

**CLUBHOUSE MANAGER**  
Alfredo Hildebrandt

**EXECUTIVE SOUS CHEF**  
Mike Trabel

**ASSISTANT CLUBHOUSE MANAGER**  
Maria Santel

**SOUS CHEF**  
Aaron Ruble



## SMALL PLATES

### **BUFFALO FRIED SHRIMP**

Celery | Point Reyes Bleu Cheese | Scallion |  
Crisp Romaine **14**

### **GF OLIVE OIL CHARRED OCTOPUS**

Pickled Citrus Fruit | Shaved Fennel **14**

### **GF FRESH SHUCKED SEASONAL OYSTER**

Charred Lemon | Shallot Champagne | Mignonette  
**Half Dozen 12 Full Dozen 24**

### **GF PORTABELLA BEEF DUO**

Potato Purée | Portabella Mushroom | Filet Bite |  
Porcini Truffle Butter **20**

### **TUNA TARTARE**

Crispy Wonton | Sweet Pickled Jalapeño |  
Scallion | Pineapple Cilantro Aioli **15**

### **GF CITRUS POACHED SHRIMP COCKTAIL**

Sauce Louis | Cocktail Sauce **14**

### **GF PIMENTO DEVILED EGG**

Smoked Candied Bacon | Siracha Aioli **14**

### **GF SEARED CORIANDER TUNA**

Mango Strawberry Salsa | Grilled Peach Gel |  
Petite Green **17**

## PIZZA NAPOLETANA

**ROASTED CHICKEN ALFREDO** Alfredo Sauce | Fire Roasted Pepper | Onion |  
Mushroom | Mozzarella **14**

**TACO PIZZA** Cilantro Bean Purée | Tomato | Wagyu Ground Beef | Jalapeño |  
Crisp Romaine | Cheddar **14**

**PACIFIC RIM** Marinara Sauce | Smoked Ham | Charred Pineapple | Banana Pepper |  
Thai Chili | Mozzarella **14**

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

Pepperoni  
Capicola  
Pepper  
Mushroom

Salami  
Sausage  
Onion  
Tomato

Bacon  
Ham  
Jalapeño  
Olive

## SEASONAL SELECTIONS

**FIRECRACKER SHRIMP** Pickled Ginger | Green Onion | Crisp Romaine **14**

**WILD MUSHROOM PIZZA** Point Reyes Bleu Cheese | Spiced Pear | Caramelized Onion |  
Red Pepper | Mozzarella | Ranch **14**

**GF WHOLE CITRUS GRILLED BRONZINI** Local Heirloom Relish | Quinoa Tabbouleh |  
French Feta | Pomegranate Mint Emulsion | Petite Arugula **32**

**BUTCHER BLOCK** FOURTEEN OZ Colorado Lamb Rack **38**

**GF V "SPAGHETTI & MEATBALLS"** Red Lentil Spaghetti | Beyond Italian Meatballs |  
Roasted Garlic Tomato Sauce | Vegan Parmesan **24**



# CENTER OF THE PLATE



**GF** **PRIME FILET MIGNON** Lemon Roasted Asparagus | Smoked Gouda Chive Yukon Gold Potato | Red Wine Veal Jus  
**FIVE OZ 34 EIGHT OZ 42**

**GF** **14 OZ PRIME NY STRIP** Truffled Creamed Spinach | Heirloom Carrot | Duck Fat Infused Baby Potato | S-1 Sauce **42**



**GF** **BERKSHIRE BONE-IN PORK CHOP** Baby Sunburst Squash | Baby Zucchini | Herb Baby Potato | Hot Pepper Peach Jam **32**



**JOYCE FARMS CHICKEN BREAST** Asian Pork Belly Sticky White Rice | Peppered Crispy Broccoli | Our Sweet & Sour Sesame Sauce **26**



**CEDAR PLANK ROASTED SCOTTISH SALMON** Honey Bee Tomato | Duck Fat New Potato | Crispy Brussels Sprout | Roasted Cauliflower | Orange Tabasco Syrup **28**

**GF** **CHILEAN SEA BASS** Grilled Zucchini | Baby Sunburst Squash | Heirloom Cherry Tomato | Charred Local Corn | Lemon Caper Emulsion **32**



**BLUE FIN CRAB CAKE** Local Corn Relish | Frank's Red Hot Aioli | Spicy Cabbage **32**

**GF** **DIVER SCALLOP** Cauliflower Variation | Local Heirloom Tomato Relish | Chorizo Risotto | Charred Lemon Emulsion **32**

**SWEET POTATO GNOCCHI** Wild Mushroom | House Crispy Pork Belly | Heirloom Tomato | Local Charred Corn | Gulf Shrimp | Sycamore Garden Sage Brown Butter Cream **32**



**V GF** **BEYOND KOFTA** Aloo Gobi | Honey Bee Tomato | Petit Green **22**



**CHEF'S BUTCHER BLOCK** Choice of Protein | Choice of Starch & Vegetable  
**FILET FIVE OZ 34 EIGHT OZ 42**  
**FOURTEEN OZ PRIME NY STRIP 42**  
**FOURTEEN OZ BONE-IN BERKSHIRE PORK CHOP 32**

## BUTCHER BLOCK ENHANCEMENTS

Point Reyes Bleu Cheese Crust **4**  
Herb Butter Lump Crab **8**  
Raspberry Chipotle Rub **4**

## ACCOMPANIMENTS

Potato Purée	Crispy Brussels Sprout
Rosemary Baby Potato	Grilled Asparagus
Sticky Rice	Butter Poached Broccoli
Parmesan Risotto	Heirloom Carrot
Smoked Gouda Potato Cake	Roasted Cauliflower