



## WHITE WINES BY THE GLASS

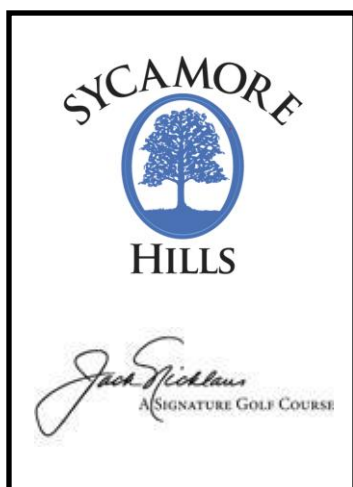
<b>CHARDONNAY, BLACK OAK</b>   CA   Bright & creamy with flavors of apricot & lemon.	8
<b>CHARDONNAY, FERRARI CARRANO</b>   Sonoma, CA   Aromatics of citrus, vanilla & butter.	11
<b>CHARDONNAY, ROMBAUER</b>   Napa Valley, CA   Flavors of yellow peach, vanilla & slight butter.	18
<b>SAUVIGNON BLANC, COTE 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, SILVER OAK</b>   2016   Alexander Valley, CA   Layered lush aromas & flavors of cassis, blackberry, vanilla, sage & spearmint.	30
<b>RED BLEND, LEVIATHAN</b>   2018   Napa Valley, CA   Aromas of black cherry, plum, cocoa powder, allspice & nutmeg. Flavors of graphite & star anise.	14
<b>PINOT NOIR, PATZ &amp; HALL</b>   2016   Sonoma Coast, CA   Aromas of spices, dried cherries, cocoa & cranberries.	16



## SOUP

**SOUP DU JOUR**  
CUP 3.5 | BOWL 5

**FRENCH ONION**  
Brioche Crouton | Baby Swiss | Aged Parmesan  
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 **20**

**GF** **FALL HARVEST COBB** Crisp Romaine | Hen's Egg | Local Corn | Pomegranate Seed | Nueske Bacon | Point Reyes Bleu Cheese | Dried Cranberry | Heirloom Tomato | Sweet Red Onion Vinaigrette **SMALL 10 LARGE 14**

**GF** **BABY KALE** Candied Pecan | French Feta | Dried Cranberry | Pomegranate Seed | Pumpkin Seed | Shallot Apple Cider 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 **10** | Scottish Salmon **16** | 5oz Prime NY Strip **20**

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

**EXECUTIVE CHEF**  
Anthony J. Capua IV

**EXECUTIVE SOUS CHEF**  
Mike Trabel

**SOUS CHEF**  
Aaron Ruble

**CLUBHOUSE MANAGER**  
Alfredo Hildebrandt

**ASSISTANT CLUBHOUSE MANAGER**  
Maria Santel



## SMALL PLATES

### HEN'S WING

House Dry Rub | Buffalo | Siracha BBQ |  
Buttermilk Ranch | Celery **14**

### GF BRAISED BLACKENED PORK BELLY

Cherry Mustard | Fennel Salad |  
Petite Green **16**

### GF PORTABELLA BEEF DUO

Potato Purée | Portabella Mushroom | Filet Bite |  
Porcini Truffle Butter **26**

### CONFIT DUCK POT PIE

Seasonal Vegetable | Wild Mushroom | Herb Butter  
Crust **14**

### GF PIMENTO DEVEILED EGG

Smoked Candied Bacon | Siracha Aioli **14**

### GF CITRUS POACHED SHRIMP COCKTAIL

Sauce Louis | Cocktail Sauce **17**

### TUNA TARTARE

Crispy Wonton | Sweet Pickled Jalapeño |  
Scallion | Pineapple Cilantro Aioli **20**

### GF SEARED CORIANDER TUNA

Marinated Shiitake | Pickled Daikon Radish |  
Blood Orange Coulis **22**

### GF FRESH SHUCKED SEASONAL OYSTER

Charred Lemon | Shallot Champagne | Mignonette  
**Half Dozen 14 Full Dozen 28**

## PIZZA NAPOLETANA

**ROASTED CHICKEN ALFREDO** Alfredo Sauce | Fire Roasted Pepper | Onion |  
Mushroom | Mozzarella **16**

**TACO PIZZA** Cilantro Bean Purée | Tomato | Wagyu Ground Beef | Jalapeño |  
Crisp Romaine | Cheddar **16**

**SMOKED HAWAIIAN BBQ** House Pineapple BBQ Sauce | Roasted Chicken |  
Smoked Ham | Bacon | Pineapple | Banana Pepper | Mozzarella **16**

**DESIGN YOUR OWN PIZZA PIE 14 | 1 per topping**

Pepperoni  
Capicola  
Pepper  
Mushroom

Salami  
Sausage  
Onion  
Tomato

Bacon  
Ham  
Jalapeño  
Olive

## SEASONAL SELECTIONS

**SCOTCH EGG** House Sausage | Siracha Emulsion | Spicy Petite Green **16**

**CHICKEN BACON RANCH PIZZA** Buttermilk Ranch | Roasted Chicken | Smoked Bacon |  
Scallion | Mozzarella **16**

**PANSEARED STRIPED BASS** Local Butternut Squash Purée | Crispy Squash |  
Honey Balsamic Brussels Sprout | Balsamic Infused Portobello | Honey Cream | Petite Green **32**

**BUTCHER BLOCK EIGHT OZ** Venison Tenderloin | Kona Coffee Crust **37**

GF **STUFFED ITALIAN PEPPER** Tempeh | Wild Mushroom | Squash | Rice |  
Caramelized Onion | Plum Tomato Sauce | Spicy Petite Green **27**



# CENTER OF THE PLATE



**GF** **FILET MIGNON** Sea Salt Roasted Asparagus | Smoked Ossian Ham and White Cheddar Potato Cake | Red Wine Veal Jus **FIVE OZ 38 EIGHT OZ 46**

**14 OZ PRIME NY STRIP** New Potato | Smoked Bacon Maple Brussels Sprout | Heirloom Carrot | S-1 Sauce **44**



**14 OZ PORK PORTERHOUSE** Charred Corn Jalapeño Pudding | Local Honey Glazed Heirloom Carrot | Fuji Apple Pork Jus **38**



**GF** **JOYCE FARMS ROASTED HALF CHICKEN** Crispy Brussels Sprout | Rosemary Roasted New Potato | Heirloom Carrot | Roasted Fuji Apple Raisin Chutney **28**

**GF** **MAPLE LEAF FARMS DUCK BREAST** Wild Mushroom | Pumpkin Asiago Risotto | Herb Roasted Grape | Burnt Heirloom Carrot Purée | Orange Duck Jus **29**



**GF** **CEDAR PLANK FAROE ISLAND SALMON** Red Beet Horseradish Risotto | Wild Mushroom | Heirloom Carrot | Local Honey Cream **32**

**GF** **AUTUMN SEARED HALIBUT** Heirloom Carrot | Wild Mushroom | Roasted Sweet Potato | Local Thyme Butternut Squash Purée | Pomegranate Emulsion **40**



**BLUE FIN CRAB CAKE** Local Corn Relish | Frank's Red Hot Aioli | Spicy Cabbage **40**

**SWEET POTATO GNOCCHI** Wild Mushroom | House Crispy Pork Belly | Heirloom Tomato | Local Charred Corn | Gulf Shrimp | Sycamore Garden Sage Brown Butter Cream **34**



**V GF** **BIBIMBAP** Sweet Thai Rice | Marinated Shiitake | Heirloom Carrot | Pickled Cucumber | Tempeh | Napa Cabbage | House Gochujang **26**



**CHEF'S BUTCHER BLOCK** Choice of Protein | Choice of Starch & Vegetable

FILET FIVE OZ 38 EIGHT OZ 46

FOURTEEN OZ PRIME NY STRIP 44

FOURTEEN OZ PORK PORTERHOUSE 38

EIGHT OZ VENISON TENDERLOIN | Kona Coffee Crust 37

## BUTCHER BLOCK ENHANCEMENTS

Point Reyes Bleu Cheese Crust 4

Kona Coffee Crust 2

Raspberry Chipotle Rub 2

## ACCOMPANIMENTS

Potato Purée

Rosemary Baby Potato

Sticky Rice

Parmesan Risotto

Ham and Cheddar Potato Cake

Crispy Brussels Sprout

Grilled Asparagus

Butter Poached Broccoli

Heirloom Carrot