

Clubhouse Provisions

{Social Dining Dinner Menu}

Cold Small Plates

Focaccia & Hummus

\$12

Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea

***Oysters *

\$26

(8) East Coast Oysters, Bloody Mary Cocktail Sauce, Horseradish, Cucumber Citrus Mignonette

***Yellowfin Tuna "Nachos" *

\$35

Cubed #1 Yellow Fin Tuna, Ponzu Chili Soy, Seaweed Salad, Pickled Reds, Avocado, Sesame, Scallion, Mango, Spicy Aioli, Crispy Wontons

***Deconstructed Crispy Tuna Roll * Single \$20 / Double \$40

Yellowfin Tuna, Crispy Rice, Avocado, Pickled Jalapeno, Ground Nori, Spicy Aioli, Soy Syrup, Toasted Sesame

Focaccia & Butter

\$5

Grilled Focaccia & Whipped Butter... For the Guest's That Just Like it Plain...And That's OK!

Beet & Burrata Salad *

\$24

Roasted Beets, Spring Greens, Burrata Mozzarella, Candied Walnuts, EVOO, Aged Balsamic

Winter Salad *

\$19

Baby Spinach, Roasted Butternut Squash, Dried Cranberries, Orange Supremes, Toasted Pine Nuts, Goat Cheese Crumble, White Balsamic Vinaigrette

Salad Protein Add On:

Seared Salmon / Seared Shrimp / Roasted Chicken Statler
Grilled #1 Sushi Tuna / Grilled Hanger Steak

Hot Small Plates

Crispy Thai Calamari

\$20

Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing

Pork Belly Bites *

\$21

Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion

General Tso Brussels Sprouts *

\$18

Crispy Brussels Sprouts, Sesame Peanuts
General Tso Sauce, Scallion

Truffle Parmesan Fries *

\$18

Crispy Fries, Truffle Oil, C Salt, Pecorino Romano, Spicy Aioli

Spicy Pork Dumplings

\$19

House Made Dough & Filling, Ponzu Sauce, Scallion & Radish

"KFCN"

\$16

Korean Fried Crispy Chicken Thigh Nuggets, KFC Sauce, Sesame, Scallion, Korean Ranch

Chicken Wings *

\$20

Korean Double Fried Wings, House Blue Cheese Dressing, Celery

Sauce Options: KFC, Honey Hot, Buffalo, Sesame Hoisin, General Tso, Hot & Sour

Duck Confit Toast

\$21

Tender Duck Confit, Grilled Focaccia, Herbed Goat Cheese Mousse, Parsley, Red Onion Jam

Chicken Fried Rice *

\$22

Sushi Rice Kim Chi, Roasted Chicken, Vegetables, Sweet & Spicy Sauce, Sesame, Scallion, Shoyu Soft Egg

Fried Rice Protein Add On:

Grilled #1 Yellowfin Tuna / Seared Shrimp
Grilled Hanger Steak / Seared Salmon

Entree Selections

***Stonybrook Rice Bowl *

Tuna Tartar - \$34

Sushi Rice, Kim Chi, Avocado, Seaweed Salad, Sweet Pickles, Pickled Red Onions, Cilantro, Spicy Aioli, Toasted Sesame

Seared Salmon - \$32

(6) Seared Shrimp - \$32

Grilled Rare Tuna - \$40

Grilled Hanger Steak - \$42

***Faroe Island Salmon *

\$32

Pan Seared Salmon Prepared Medium Rare with Sesame Spinach, Crispy Gold Potatoes & Sweet Soy Glaze

***Bone In Grilled Heritage Pork Chop *

\$32

Crispy Gold Potatoes, Baby Carrots, Roasted Cipollini Onion, Red Onion Balsamic Jam

Smash Burger - Single or Double

\$21/\$27

Shaved Lettuce, Tomato, Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side {add Bacon++}

Crispy Chicken Sandwich 2.0

\$24

Buttermilk Fried Southern Chicken Thigh, Gochujang Glaze, Teriyaki Drizzle, Lettuce, Pickles, Mayo, Brioche & Side

Sides: French Fries / Potato Cakes / Onion Rings +2 / Sweet Potato Fries +3
Furikake Frites +3 / Truffle Parmesan Fries +8 / Side Winter Salad +5

***#1 Sushi Grade Yellowfin Tuna *

\$40

Grilled Yellowfin Tuna, Prepared Rare & Sliced with Crispy Rice Cake, Baby Bok Choy, Pomegranate Syrup, Soy Syrup, Chili Oil, Wasabi, Lime & Cilantro

5hr Braised Beef Short Ribs *

\$34

Braised Low & Slow in a Cabernet Demi Glaze. Served over Whipped Potatoes with Grilled Asparagus

***Japanese Steak Frites *

\$38

8oz CAB Grilled Hanger Steak Prepared Medium Rare & Sliced. Baby Carrots, Wild Mushrooms, Furikake Frites, Steak Sauce

French Cut Chicken *

\$30

Herb & Citrus Marinated Chicken Statler, Whipped Potatoes, Baby Carrots & Roasted Garlic Caper Brown Butter

***Long Island Duck Breast *

\$39

Prepared Medium Rare & Sliced. Served over a "Cacio e Pepe" Risotto & Topped with Duck Jus

***FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All items marked with an (*) is or can be made gluten free.

SOCIAL DINING: THE ACT OF EATING A MEAL TOGETHER WITH OTHERS, OFTEN, WITH THE GOAL OF SOCIALIZING.