

Clubhouse Provisions

{Dinner Menu}

Starters

***Oysters *	\$21
6 Oysters, Cocktail Sauce, Horseradish, Mignonette, Lemon	
Crispy Thai Calamari	\$20
Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing	
PEI Mussels *	\$17
Garlic & Ginger Thai Basil Broth with Grilled Focaccia	
***Poke Tuna Tartar *	\$19
Diced Ahi Tuna, Poke Marinade, Chili Oil, Avocado Seaweed Salad, Wontons, Toasted Sesame, Scallion	
Thai Shrimp Shumai	\$18
{6} House Made Thai Shrimp Shumai Dumplings, Kim Chi Vinaigrette with Soy, Chive & Toasted Sesame	
Spicy Pork Dumplings	\$18
{8} Dumplings, Ponzu Ginger Soy Sauce, Scallion & Sesame	
Blistered Shishito Peppers *	\$18
Roasted Red Pepper Sauce, Queso Fresco, Fresh Herbs & Furikake Seasoning	

Focaccia & Hummus	\$12
Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea	
General Tso Brussels Sprouts *	\$18
Crispy Brussels Sprouts, Sesame Peanuts General Tso Sauce, Scallion	
Pork Belly Bites *	\$21
Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion	
Southern Fried Chicken Bao Buns	\$18
{3} Steamed Bao Buns, Southern Fried Chicken Breast, Honey Hot Sauce, Buttermilk Ranch, Sweet Pickles	
Giant Fried Mozzarella	\$16
Cheese Pull For Days, Fire Roasted Red Pepper Sauce, Roasted Garlic Japanese Aioli, Pecorino Romano	
Chicken Wings *	\$18
Korean Double Fried Wings, House Blue Cheese Dressing, Celery	
Sauce Options: Honey Hot, Buffalo, Sesame Hoisin, General Tso, Hot & Sour, Korean Honey BBQ	

Entree Selections

Warm Maine Lobster Roll	\$43
6oz of Warm Buttery Maine Lobster Meat in a Grilled Potato Roll with Choice of Side & Dill Pickle.	
Smash Burger - Single or Double	\$21/\$27
Shaved Lettuce, Tomato, Sweet Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side { add Bacon++ }	
Crispy Chicken Sandwich	\$24
Buttermilk Fried Southern Chicken Breast, Honey Hot, Ranch, Sweet Pickles, Lettuce, Tomato, Brioche & Choice of Side	
Sides: French Fries / Potato Cakes / Onion Rings +2 / Sweet Potato Fries +3 Truffle Parm Fries +6 / ½ Beet Salad + 10 / ½ Korean Cobb Salad + 10	
Roasted Beet Salad *	\$22
Roasted Red Beets, Spring Greens, Crumbled Goat Cheese, Shaved Radish, Candied Walnuts, White Balsamic Vinaigrette	
Korean Cobb Salad *	\$24
Iceberg Lettuce, Cherry Tomatoes, Shaved Cucumber, Avocado Kim Chi, Shaved French Radish, Chili Crisp Marinated Egg, Crumbled Wontons, Korean Ranch Dressing	
Salad Protein Add On:	
Sesame Salmon / Seared Shrimp / Grilled Prime Top Sirloin Pan Roasted Chicken Statler / Buttermilk Fried Chicken Breast	
*** Korean Rice Bowl *	\$24
Sushi Rice, Avocado, Kim Chi Chili Crisp Soft Egg, Sweet Pickles, Pickled Red Onions, Cilantro, Spicy Aioli, Toasted Sesame	
*** Japanese Rice Bowl *	\$24
Sushi Rice, Avocado, Seaweed Salad, Sweet Pickles, Pickled Red Onions, Cilantro, Spicy Aioli, Toasted Sesame	

***Grilled #1 Yellow Fin Tuna *	\$42
Grilled Sushi Grade #1 Yellow Fin Tuna Prepared Rare & Sliced. Served with a Crispy Rice Cake, Sesame Baby Bok Choy, Pomegranate Syrup, Soy, Wasabi Vinaigrette & Cilantro	
***Pan Seared New Bedford Sea Scallops *	\$42
{5} Pan Seared Sea Scallops in a Thai Basil & Chili Brown Butter. Served with Crispy Rice, Marinated & Charred Bok Choy, Roasted Corn Salad & Shaved Scallion	
***Japanese Steak Frites *	\$39
Grilled USDA Prime Top Sirloin Steak Prepared Medium Rare & Sliced. Served with Grilled Asparagus, Horseradish Cream & Furikake Seasoned Shoestring Fries	
***Sesame Seared Faroe Island Salmon *	\$32
Sesame Crusted Faroe Island Salmon Prepared Medium Rare with Stir Fried Asian Vegetables, Lo Mein Noodles & Honey Hoisin Soy Glaze	
Korean Honey BBQ Chicken Statler *	\$30
Marinated & Pan Roasted Chicken Statler Glazed in a Korean Honey BBQ Sauce with Marinated & Charred Bok Choy, Asian Inspired Style Street Corn with Queso Fresco & Cilantro	
***Grilled Bone In Pork Chop *	\$32
Brined, Grilled & Prepared Medium. Served with Baby Carrots, Roasted Cipolini Onions, Crispy Yukon Gold Potatoes & Red Onion Balsamic Jam	
Chicken & Kim Chi Fried Rice *	\$24
Sushi Rice, Kim Chi, Roasted Chicken, Vegetables, Sweet & Spicy Sauce, Sesame, Scallion, Chili Crisp Soft Egg	
Fried Rice Protein Add On:	
Seared Shrimp / Prime Top Sirloin Steak / Sesame Salmon Seared Sea Scallops / Grilled Sushi Grade Tuna	

***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.

AS ALWAYS THANK YOU FOR JOINING US!