

# Clubhouse Provisions

{Social Dining Dinner Menu}

## Cold Small Plates

<p><b>Focaccia &amp; Hummus</b> \$12 Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea</p> <p><b>Oysters *</b> \$26 (8) East Coast Oysters, Bloody Mary Cocktail Sauce, Horseradish, Cucumber Citrus Mignonette</p> <p><b>***Yellowfin Tuna "Nachos" *</b> \$35 Cubed #1 Yellow Fin Tuna, Ponzu Chili Soy, Seaweed Salad, Pickled Reds, Avocado, Sesame, Scallion, Mango, Spicy Aioli, Crispy Wontons</p> <p><b>***Poke "Salmon Toro" Tartar *</b> \$18 Diced Salmon, Diced Mango, Poke Marinade, Chili Oil, Pickled Jalapenos, Shaved Cucumbers</p>	<p><b>Beet &amp; Burrata Salad *</b> \$24 Roasted Beets, Spring Greens, Burrata Mozzarella, Candied Walnuts, EVOO, Aged Balsamic</p> <p><b>Unusual Romaine Salad *</b> \$21 Crisp Hearts of Romaine, Blue Cheese Dressing, Blu Cheese Crumble, Applewood Bacon, Marinated Soft Egg, White Anchovy</p> <p><b>Salad Protein Add On:</b> Sea Scallops / Seared Salmon / Seared Shrimp / Teriyaki Duck Grilled #1 Sushi Tuna / Chicken Statler</p> <p><b>***Stonybrook Rice Bowls *</b> Sushi Rice, Kim Chi, Avocado, Seaweed Salad, House Pickles, Cilantro, Spicy Aioli, Toasted Sesame</p> <p><b>Tuna Tartar - \$34</b> <b>Seared Salmon - \$32</b> <b>(6) Seared Shrimp - \$32</b> <b>Grilled Rare Tuna - \$42</b> <b>(4) Sea Scallops - MK</b></p>
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## Hot Small Plates

<p><b>Crispy Thai Calamari</b> \$20 Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot &amp; Sour Thai Dressing</p> <p><b>***Seared Sea Scallops *</b> MK (4) Pan Seared Day Boat Scallops, Red Onion Jam, Candied Applewood Bacon</p> <p><b>General Tso Brussels Sprouts *</b> \$18 Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion</p> <p><b>Truffle Parmesan Fries *</b> \$18 Crispy Fries, Truffle Oil, C Salt, Pecorino Romano, Spicy Aioli</p>	<p><b>Spicy Pork Dumplings</b> \$19 House Made Dough &amp; Filling, Ponzu Sauce, Scallion &amp; Radish</p> <p><b>Pork Belly Bites *</b> \$21 Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion</p> <p><b>"KFCN" </b> \$16 Korean Fried Crispy Chicken Thigh Nuggets, KFC Sauce, Sesame, Scallion, Korean Ranch</p> <p><b>Chicken Wings *</b> \$20 Korean Double Fried Wings, House Blue Cheese Dressing, Celery *{inquire about sauce options}</p>	<p><b>***Bacon &amp; Eggs *</b> \$16 Shoyu Soft Eggs, Chili Crispy, Wonton, Candied Applewood Bacon</p> <p><b>Chicken Fried Rice *</b> \$22 Sushi Rice Kim Chi, Roasted Chicken, Vegetables, Sweet &amp; Spicy Sauce, Sesame, Scallion, Shoyu Soft Egg</p> <p><b>Fried Rice Protein Add On:</b> Grilled #1 YellowfinTuna / Sea Scallops Seared Salmon/ Seared Shrimp Teriyaki Duck Breast</p> <p><b>Kim Chi Pancake</b> \$17 Savory Korean Pancake, Kim Chi, Gochujang Aioli, Scallion</p>
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## Individual Entrees

<p><b>***Faroe Island Salmon *</b> \$32 Pan Seared Salmon Prepared Medium Rare with Sesame Spinach, Crispy Gold Potatoes &amp; Sweet Soy Glaze</p> <p><b>French Cut Chicken *</b> \$30 Herb &amp; Citrus Marinated Chicken Statler, Whipped Potatoes, French Beans &amp; Roasted Garlic Caper Brown Butter</p> <p><b>***Bone In Grilled Heritage Pork Chop *</b> \$36 Crispy Gold Potatoes, Baby Carrots, Roasted Cipollini Onion, Red Onion Balsamic Jam</p> <p><b>Smash Burger - Single or Double</b> \$21/\$27 Shaved Lettuce, Tomato, Pickles, American Cheese, Secret Sauce, Brioche &amp; Choice of Side {add Bacon + 3}</p> <p><b>Crispy Chicken Sandwich 2.0</b> \$24 Buttermilk Fried Southern Chicken Thigh, Gochujang Glaze, Teriyaki Drizzle, Lettuce, Pickles, Mayo, Brioche &amp; Side</p> <p><b>Sides:</b> French Fries / Potato Cakes / Onion Rings +2 Sweet Potato Fries +3 / Truffle Parmesan Fries +10</p>
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\*\*\*FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Shareable Entrees

<p><b>***#1 Sushi Grade Yellowfin Tuna *</b> \$42 Grilled Yellowfin Tuna, Prepared Rare &amp; Sliced with Crispy Rice Cake, Baby Bok Choy, Pomegranate Syrup, Soy Syrup, Chili Oil, Wasabi, Lime &amp; Cilantro</p> <p><b>***U12 Sea Scallops *</b> \$40 (5) Pan Seared u12 Sea Scallops, Crispy Potatoes, French Beans, Baby Carrots, Parsley Lemon Gremolata</p> <p><b>***Teriyaki Duck Breast *</b> \$38 Long Island Duck Breast Prepared Medium Rare, Crispy Rice Cake, Baby Carrots, Shimeji Mushrooms, House Teriyaki Sauce, Scallion</p> <p><b>Australian Rack of Lamb *</b> \$42 Prepared Medium Rare, Yukon Potatoes, Grilled Asparagus, Gremolata, Roasted Red Pepper Hummus &amp; Tzatziki</p> <p><b>***24oz Brandt Beef Ribeye Steak *</b> \$65 Grilled &amp; Prepared Medium Rare served with, Grilled Asparagus, Whipped Potatoes &amp; Roasted Garlic Butter</p>
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All items marked with an (\*) is or can be made gluten free.