

Clubhouse Provisions

{Social Dining Dinner Menu}

Cold Small Plates

<p>Focaccia \$12 Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea</p> <p>Oysters * \$26 (8) East Coast Oysters, Bloody Mary Cocktail Sauce, Horseradish, Cucumber Citrus Mignonette</p> <p>***Tuna Tartar * \$19 #1 Yellow Fin Tuna, Ponzu Chili Soy, Seaweed Salad, Avocado, Scallion, Crispy Wontons</p> <p>***Poke "Salmon Toro" Tartar * \$18 Diced Salmon, Diced Mango, Poke Marinade, Chili Oil, Pickled Jalapenos, Shaved Cucumbers</p>	<p>***Bacon & Eggs * \$15 Shoyu Soft Eggs, Applewood Bacon, Chili Crispy, Wonton Crumble</p> <p>Beet & Burrata Salad * \$24 Roasted Beets, Spring Greens, Burrata Mozzarella, Candied Walnuts, EVOO, Aged Balsamic {add a protein}</p> <p>Unusual Romaine Salad * \$21 Crisp Hearts of Romaine, Blue Cheese Dressing, Blu Cheese Crumble, Applewood Bacon, Marinated Soft Egg, White Anchovy {add a protein}</p> <p>***Japanese Rice Bowls * \$34 Sushi Rice, Bean Sprouts, Avocado, Seaweed Salad, House Pickles, Cilantro, Spicy Aioli, Toasted Sesame</p> <p>Tuna Tartar - \$34 Seared Salmon - \$32 Tempura Shrimp - \$32 Just As It Comes - \$22</p>
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Hot Small Plates

<p>Crispy Thai Calamari \$20 Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing</p> <p>Tempura Shrimp & Beans * \$18 (4) Tempura Shrimp & French Beans tossed in a Sticky Glaze</p> <p>"Scallops & Bacon" * MK Pan Seared Day Boat Scallops, Red Onion Jam, Candied Applewood Bacon</p> <p>Fried Burrata Mozzarella \$21 Shaved Prosciutto, Cold Tomato Sauce, Pickled Shimeji Mushrooms, Pine Nuts</p>	<p>Spicy Pork Dumplings \$19 House Made Dough & Filling, Ponzu Sauce, Scallion & Radish</p> <p>Pork Belly Bites * \$21 Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion</p> <p>"KFCN" * \$16 Korean Fried Crispy Chicken Thigh Nuggets, KFC Sauce, Sesame, Scallion, Korean Ranch</p> <p>Chicken Wings * \$20 Korean Double Fried Wings, House Blue Cheese Dressing, Celery *{inquire about sauce options}</p>	<p>General Tso Brussels Sprouts * \$18 Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion</p> <p>Truffle Parmesan Fries * \$18 Crispy Fries, Truffle Oil, C Salt, Pecorino Romano, Spicy Aioli</p> <p>Kim Chi Fried Rice * \$18 Sushi Rice Kim Chi, Sweet & Spicy Sauce, Sesame, Scallion, Shoyu Soft Egg {add a protein}</p> <p>Vegetable Udon Noodles \$22 Udon Noodles, Asian Vegetables, Coconut Curry Sauce, Shaved Scallion {add a protein}</p>
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Large Format

<p>***Faroe Island Salmon * \$34 Pan Seared Salmon Prepared Medium Rare with Sesame Spinach, Crispy Gold Potatoes & Sweet Soy Glaze</p> <p>French Cut Chicken * \$32 Herb & Citrus Marinated Chicken Statler, Whipped Potatoes, French Beans & Roasted Garlic Caper Brown Butter</p> <p>***Double Cut In Heritage Pork Chop * \$40 Crispy Gold Potatoes, Baby Carrots, Roasted Cipollini Onion, Red Onion Balsamic Jam</p> <p>Smash Burger - Single or Double \$21/\$27 Shaved Lettuce, Tomato, Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side {add Bacon + 3}</p> <p>Crispy Chicken Sandwich 2.0 \$24 Buttermilk Fried Southern Chicken Thigh, Gochujang Glaze, Teriyaki Drizzle, Lettuce, Pickles, Mayo, Brioche & Side</p> <p>Sides: French Fries / Potato Cakes / Onion Rings +2 Sweet Potato Fries +3 / Truffle Parmesan Fries +10</p>	<p>***#1 Sushi Grade Yellow Fin Tuna * \$42 Grilled Yellow Fin Tuna, Prepared Rare & Sliced with Crispy Rice Cake, Baby Bok Choy, Pomegranate Syrup, Soy Syrup, Chili Oil, Wasabi, Lime & Cilantro</p> <p>***Teriyaki Duck Breast * \$38 Long Island Duck Breast Prepared Medium Rare, Crispy Rice Cake, Baby Carrots, Shimeji Mushrooms, House Teriyaki Sauce, Scallion</p> <p>Slow Roasted "Dinosaur" Bone In Short Rib * \$52 Crispy Gold Potatoes, Grilled Asparagus, Gremolata, Roasted Red Pepper Hummus & Tzatziki</p> <p>***24oz Brandt Beef Ribeye Steak * \$65 Grilled & Prepared Medium Rare served with, Grilled Asparagus, Whipped Potatoes & Roasted Garlic Butter</p> <p><small>***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.</small></p>
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