

CLUBHOUSE PROVISIONS DINNER



STARTERS & SALADS

Crispy Thai Calamari - 19.

Baby Spinach, Mango, Peanut, Grapefruit,
Thai Hot & Sour Dressing

***Togorashi Seared Tuna - 18.*

Seared Ahi Tuna, Ponzu Citrus Soy Sauce, Shaved Cucumber,
Seaweed Salad, Chili oil, Scallion Julienne, Shaved Radish

Pork Belly Bites - 16.*

Sweet Soy Glaze, Sesame Peanuts, Sweet Pickles, Scallion

***Oysters - 21.*

Half Dozen Oysters, Bloody Mary Cocktails Sauce, Lemon

***Loaded Chef's Oysters - 24.*

4 Oysters, Seared Tuna, Seaweed Salad, Spicy Aioli

General Tso's Brussel Sprouts - 16.*

Crispy Brussel Sprouts, General Tso's Sauce,
Sesame Peanuts, Scallion

Spicy Pork Dumplings - 19.

House Made Dumpling Filling & Dough, Steamed &
Served with Soy Ginger Dipping Sauce

Korean Double Fried Chicken Wings - 18.*

Korean Fried Crispy Chicken Wings with Celery.

Blue Cheese Dressing & Choice of Sauce

Thai PEI Mussels - 17.*

PEI Mussels in a Thai Vegetable Broth with Garlic, Ginger,
Sambal, Lime, Soy Sauce & Butter

Caesar has a Wedgie- 18.*

Iceberg Lettuce, Caesar Dressing, Croutons Crumble, Hard Egg,
Applewood Bacon, Shaved Pecorino Romano, Anchovy

Spring Beet & Citrus Salad - 19.*

Baby Arugula, Roasted Beets, Citrus Supremes,
Crumbled Goat Cheese, Candied Walnuts Crumble, EVOO &
8 Year Aged Balsamic

Protein Add Ons: *

Filet Mignon +22. / Blackened Shrimp +18. / Buttermilk Chicken +8.
Seared Salmon +15. / {3} - U10 Sea Scallops +18. / Hanger Steak + 19

HANDHELDS & BOWLS

***Smash Burger - Single. 19/Double. 24 {Add Bacon + 2.00}

Smash Patty, American Cheese, Secret Sauce, House Pickles,
Lettuce, Tomato, Brioche Roll & Side

Crispy Chicken Sandwich - 21.

Buttermilk Fried Chicken Breast, Honey Hot, Ranch,
Sweet Pickles, Lettuce, Tomato, Brioche Roll & Side

***Japanese Style Rice Bowl *

Sushi Rice, Seaweed Salad, Bean Sprouts, Shaved
Cucumber, House Pickles, Spicy Aioli, Cilantro, Sesame

Blackened Shrimp - 29. / Seared Salmon - 29. / Togorashi Tuna - 27.

***Korean Style Rice Bowl *

Sushi Rice, Kim Chi, Bean Sprouts, House Pickles,
Gochujang Aioli, Shaved Scallion, Toasted Sesame

Glazed Pork Belly - 25.* / Crispy Fried Chicken - 24.

Sesame Hoisin Grilled Hanger Steak - 32.*

COMPOSED ENTREES

*** Pan Seared Scallops & English Pea Risotto - 38.*

Pan Seared New Bedford U10 Sea Scallops over
Sweet English Pea Risotto with Crisp Pancetta, Truffle Oil &
Shaved Pecorino Romano

Garlic & Ginger Shrimp - 30.*

(6) Stir Fried Garlic & Ginger Shrimp in a Spicy Broth with
Wild Mushrooms & Sugar Snap Peas over a Crispy Rice Cake
topped with Shaved Scallions

*** Grilled Bone In Pork Chop - 30.*

Crispy Smashed Potatoes, Roasted Baby Carrots
Roasted Cippolini Onions, Red Onion Balsamic Jam

*** Pan Seared Atlantic Salmon - 29.*

Pan Seared Salmon, Prepared Medium Rare with a Sweet Soy
Glaze, Crispy Yukon Potatoes, Sesame Baby Spinach

Vegetarian Offering - 27*

Inquire with your Server

A LA CARTE

All Steaks Served with Paired Vegetables & Choice of Sauce .
Starches are Sized to Share & An Additional Cost

*** 6oz Petite Filet Mignon - 34.*

Certified Black Angus Steak with Grilled Asparagus

*** 12oz NY Strip Steak - 33.*

Certified Black Angus, Baby Carrots & Roasted Cippolini's

*** 8oz Black Angus Hanger Steak - 30.*

Black Angus Beef Prepared Medium Rare
with Grilled Asparagus

STARCH

Sweet Pea Risotto - 12.*

Pea, Pancetta, Pecorino Romano

Crack Potatoes - 12.*

Crispy Smashed Gold Potatoes,
Truffle, Shaved Pecorino Romano

Crispy Potato Cakes - 8.

Fluffy Potatoes, Panko Bread Crumbs

Whipped Potatoes - 8.*

Magickly Delicious

Beer Battered Onion Rings- 7.

French Fries - 5.

SAUCE

House Steak Sauce *

Horseradish Cream *

Roasted Garlic Butter *

Red Onion Balsamic Jam *

Gorgonzola Butter *

All Items Marked with * are, or can be made Gluten Free
{Please Notify Your Server Of Any Allergies}

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