

Clubhouse Provisions

{Lunch Menu}

Starters

Focaccia & Hummus	\$12	Thai Shrimp Shumai	\$18
Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea		{6} House Made Thai Shrimp Shumai Dumplings, Kim Chi Vinaigrette with Soy, Chive & Toasted Sesame	
Crispy Thai Calamari	\$20	Giant Fried Mozzarella	\$16
Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing		Cheese Pull For Days, Fire Roasted Red Pepper Sauce, Roasted Garlic Japanese Aioli, Pecorino Romano	
General Tso Brussels Sprouts *	\$18	***Poke Tuna Tartar	\$19
Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion		Diced Ahi Tuna, Poke Marinade, Chili Oil, Avocado Seaweed Salad, Wontons, Toasted Sesame, Scallion	
Pork Belly Bites *	\$21	Chicken Wings *	\$18
Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion		Korean Double Fried Wings, House Blue Cheese Dressing, Celery	
Southern Fried Chicken Bao Buns	\$18	Sauce Options: Honey Hot, Buffalo, Sesame Hoisin, General Tso, Hot & Sour, Korean Honey BBQ	
Three Steamed Bao Buns, Southern Fried Chicken Breast, Honey Hot Sauce, Buttermilk Ranch, Sweet Pickles		Spicy Pork Dumplings	\$18
Blistered Shishito Peppers *	\$18	{8} Dumplings, Ponzu Ginger Soy Sauce, Scallion & Sesame	
Roasted Red Pepper Sauce, Queso Fresco, Fresh Herbs & Furikake		PEI Mussels *	\$17
		Spicy Garlic Ginger Thai Broth, Thai Basil & Grilled Focaccia	

Entree Selections

Carnitas Crispy Rice Bowl *	\$28	Smash Burger - Single or Double	\$21/\$27
Carnitas Style Pork, Crispy Rice, Grilled Corn Salad, Avocado, Blistered Shishito Peppers, House Pickles, Diced Tomatoes, Queso Fresco, & Cilantro		Shaved Lettuce, Tomato, Sweet Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side {add Bacon++}	
*** Korean Rice Bowl *		Crispy Chicken Sandwich	\$24
Sushi Rice, Avocado, Kim Chi	Rice Bowls As Is - \$24	Buttermilk Fried Southern Chicken Breast, Honey Hot, Ranch, Sweet Pickles, Lettuce, Tomato, Brioche & Choice of Side	
Chili Crisp Soft Egg, Sweet Pickles,	Buttermilk Chicken - \$32	Grilled Chicken Wrap	\$24
Pickled Red Onions, Cilantro,	{5} Seared Shrimp - \$34	Marinated Grilled Chicken Breast, Spinach Wrap, Lettuce, Tomato, Roasted Red Pepper Hummus, Gremolata & Choice of Side	
Spicy Aioli, Toasted Sesame	Glazed Pork Belly - \$34	Pastrami Reuben	\$23
*** Japanese Rice Bowl *	Sesame Seared Salmon - \$34	Hot Shaved Pastrami, Sour Kraut, Swiss Cheese, Rye Bread, 1000 Island & Choice of Side.	
Sushi Rice, Avocado,	Poke Tuna Tartar - \$34	Pork Belly Tacos	\$22
Seaweed Salad, Sweet Pickles,	Prime Top Sirloin Steak - \$42	{2} Flour Tortillas, Crispy Glazed Pork Belly, Kim Chi, Spicy Aioli, Sesame Peanut, Scallion & Choice of Side	
Pickled Red Onions, Cilantro,	Grilled #1 Yellow Fin Tuna - \$45	Turkey & Bacon Melt	\$21
Spicy Aioli, Toasted Sesame	{5} Pan Seared Sea Scallops - \$45	Sliced Turkey Breast, Applewood Bacon, Swiss Cheese, Horseradish Cream & Tomato on Brioche & Choice of Side.	
Roasted Beet Salad *	Warm Buttered Maine Lobster - \$45	The Meat Sweats	\$35
Roasted Red Beets, Spring Greens, Crumbled Goat Cheese, Shaved Radish, Candied Walnuts, White Balsamic Vinaigrette		Double Smash Burger, Fried Mozzarella Square, Applewood Bacon, Fire Roasted Red Pepper Sauce, Roasted Garlic Aioli on Brioche & Choice of Side.	
Korean Cobb Salad *		BBQ Pulled Pork Sandwich	\$21
Iceberg Lettuce, Cherry Tomatoes, Shaved Cucumber, Avocado Kim Chi, Shaved French Radish, Chili Crisp Marinated Egg, Crumbled Wontons, Korean Ranch Dressing		Braised Pork Butt, BBQ Sauce, Cheddar & Onion Rings on a Brioche Bun with Choice of Side & Pickles	
Salad Protein Add On:		Warm Maine Lobster Roll	\$43
Sesame Salmon / Seared Shrimp / Grilled Prime Top Sirloin		6oz of Warm Buttery Maine Lobster Meat in a Grilled Potato Roll with Choice of Side & Dill Pickle.	
Grilled Chicken Breast / Buttermilk Fried Chicken Breast			

Sides: French Fries / Potato Cakes / Onion Rings +2 / Sweet Potato Fries +3
Truffle Parm Fries +6 / ½ Roasted Beet Salad + 10
½ Korean Cobb Salad + 10

***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.