

# CLUBHOUSE PROVISIONS DINNER



## STARTERS & SALADS

### Crispy Thai Calamari - 19.

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

### \*\*\* Tuna Tartar - 18. \*

Diced Tuna, Ponzu Chili Soy, Avocado, Seaweed Salad, Wontons

### \*\*\*Oysters - 21. \*

Half Dozen Oysters, Bloody Mary Cocktails Sauce, Lemon

### "KFC" - 16. \*

Korean Fried Chicken, Spicy Gochujang Glaze  
Scallion & Toasted Sesame

### Pork Belly Bites - 16. \*

Sweet Soy Glaze, Sesame Peanuts, Sweet Pickles, Scallion

### 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

### Caesar has a Wedgie- 18. \*

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

### Roasted Beet & Burrata Salad - 24. \*

Burrata Mozzarella & Roasted Red Beets, Mixed Greens  
Candied Walnuts Crumble, EVOO & 8 Year Aged Balsamic

### Protein Add Ons:

Roasted French Cut Chicken +14. \* / Blackened Shrimp +18. \*  
Buttermilk Chicken +8. / Seared Salmon +15. \* / \*\*\*Hanger Steak + 19.\*

## SIGNATURE HANDHELDS

### \*\*\*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

## SIDES

French Fries / Sweet Potato Fries +3

Beer Batter Onion Rings +2 / Beet & Burrata Salad +12

Side of the Day / Crack Potatoes +8

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

## COMPOSED ENTREES

### \*\*\* 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

### \*\*\* Teriyaki Duck Breast - 32.\*

Pan Roasted Duck Breast Prepared Medium Rare with  
Crispy Rice Cake, Wild Mushrooms, Baby Carrots,  
Sugar Snap Peas, House Teriyaki Glaze, Scallion Julienne

### \*\*\* Meat & Potatoes - 35.\*

Grilled NY Strip Steak Prepared Medium Rare with  
Whipped Potatoes, Haricot Verts, Roasted Cippolini Onions  
& House Made Steak Sauce

### \*\*\* Soz Grilled Hanger Steak - 34.\*

Grilled to Medium Rare & Sliced. Served with a  
Crispy Rice Cake, Haricot Verts & Wild Mushrooms.  
Topped with a Red Wine Soy Sauce Reduction

### Roasted French Cut Chicken - 28 \*

Herb Marinated Chicken, Crispy Skin, Whipped Potatoes,  
Snap Peas, Lemon Caper Roasted Garlic Brown Butter

### Vegetarian Offering - 27 \*

Inquire with your Server

## RICE & NOODLES BOWLS

### \*\*\*Japanese Style Rice Bowl \*

Sushi Rice, Seaweed Salad, Bean Sprouts, Avocado,  
House Pickles, Spicy Aioli, Cilantro, Toasted Sesame  
Blackened Shrimp - 29.\* / Seared Salmon - 29. \* / Tuna Tartar - 26.\*

### \*\*\*Korean Style Rice Bowl \*

Sushi Rice, Kim Chi, Bean Sprouts, House Pickles,  
Gochujang Aioli, Shaved Scallion, Toasted Sesame  
Glazed Pork Belly - 25. \* / "KFC" Korean Fried Chicken - 25. \*  
Sesame Hoisin Grilled Hanger Steak - 32.\*

### Vegetable Udon Noodle Bowl

Mushroom, Napa Cabbage, Scallion, Bean Sprouts,  
Udon Noodles, Sticky Sauce, Toasted Sesame  
Vegetable - 21. / Seared Shrimp - 29. / \*\*\*Seared Salmon - 29.  
\*\*\*Grilled Hanger Steak - 32. / \*\*\*Teriyaki Duck - 32

### Shoyu Ramen Bowl - 26.

Yellow Tokyo Noodles, Shoyu Ramen Broth, Pork Belly,  
Soft Egg, Narutomaki, Nori, Scallion, Toasted Sesame