

# CLUBHOUSE PROVISIONS

## DINNER

### STARTERS

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**Crispy Thai Calamari – 18.**

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

**\* House Cut Truffle Parmesan Fries – 14.**

Hand Cut Fries, Truffle Oil, Parmesan,  
Spicy Dipping Sauce

**\* Blistered Shishito Peppers – 15.**

Korean Ranch, Sesame Peanut, Scallion

**\* Pork Belly Bites – 13.**

Sweet Soy Glaze, Sesame Peanuts, Sweet Pickles

**\* General Tso's Brussels Sprouts – 15.**

General Tso's Sauce, Sesame Peanuts, Scallion

**\* Charred Spanish Octopus– 18.**

Chorizo, Saffron Aioli, Pickled Reds, Crispy Potato,  
Cilantro, Blistered Shishitos, Chili Oil

**\* Buttermilk Chicken Tenders– 15.**

Southern Fried, Blue Cheese Dressing, Celery

Sauce Options: (extra sauce .75c)

Honey Hot/Carolina Mustard/Bufalo

Sesame Hoisin/General Tso's/House Honey Mustard

### SALADS & BOWLS

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**\* Wedge – 14.**

Iceberg, Tomato, Applewood Bacon, Egg,  
Avocado, Blue Cheese Crumble, Blue Dressing

**\* Spinach – 15.**

Baby Spinach, Roasted Beets, Burrata Cheese,  
Candied Walnuts, White Balsamic Vinaigrette

**\* Protein Adds**

Chicken Statler +12 /Grilled Skirt Steak + 15  
Seared Sea Scallops +20 / Seared Salmon + 14  
Seared Halibut + 18 / Grilled Beef Tenderloin + 25

**\* Poke Tuna Rice Bowl– 26.**

Poke Tuna, Sushi Rice, House Pickles, Avocado,  
Seaweed Salad, Bean Sprouts, Spicy Aioli, Cilantro

**\* Pork Belly Rice Bowl – 24.**

Crispy Pork Belly, Sweet Soy Glaze, House Pickles, Sushi  
Rice, Kim Chi, Bean Sprouts. Spicy Aioli, Scallion

**Chicken & Thai Peanut Noodle Salad – 25.**

Marinated Grilled Chicken, Yellow Noodles, Scallions,  
Asian Vegetables. Thai Peanut Sauce, Bean Sprouts

### HANDHELDS

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**Korean BBQ Pork Belly Tacos – 18.**

(3) Flour Tortillas, Crispy Pork Belly, Kim Chi,  
Korean BBQ Sauce, Scallions

**\*\*\* Togorashi Seared Tuna Tacos – 22.**

(3) Flour Tortillas, Yellowfin Tuna, Avocado,  
Pickled Red Onions, Spicy Aioli, Soy Syrup, Cilantro

**Duck Confit Steam Buns – 18.**

(2) Steam Buns, Duck Leg Confit, Plum Sauce,  
Sesame Peanut, Duck Crackling, Cilantro

**\*\*\* Smash Burger Single 19./Double 24.**

Smash Patty, Swiss, Mushrooms, Candied Bacon,  
Roasted Garlic Aioli, Lettuce, Tomato, Potato Roll

**Crispy Haddock Sandwich – 21.**

Crispy Haddock, Cole Slaw, Lettuce, Tomato,  
House Tartar Sauce, Grilled Rye Bread

{Sandwiches Come With One Side}

### ENTREES

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**\*\*\* Pan Seared North Atlantic Salmon – 32.**

Prepared Medium Rare, Roasted Yukon Potatoes,  
Roasted Garlic French Beans, Charred Spring Onion  
Champagne Vinaigrette

**\*\*\* Pan Seared Atlantic Halibut – 38.**

Spaghetti'd Summer Squash & Zucchini, Pea Shoots,  
Sundried Tomato Pesto, Aged Balsamic, EVOO,  
Toasted Pine Nuts

**\*\*\* Pan Seared New Bedford Sea Scallops – 36.**

U10 Sea Scallops, Roasted Yukon Potatoes,  
Succotash, Pancetta Lemon Brown Butter

**\* Statler Chicken– 27.**

Pan Roasted, Crispy Skin, Garlincy French Beans,  
Creamy Parmesan Cauliflower Risotto, Pan Jus

**\*\*\* Argentinian Steak Frites – 28.**

Marinated & Grilled Skirt Steak, Chimichurri Sauce,  
Grilled Asparagus, Sea Salted Frites

**\*\*\* Grilled 6oz Beef Tenderloin – 39.**

Whipped Potatoes, Roasted Baby Carrots,  
Wild Mushrooms, Cabernet Demi-Glace

**Braised Short Rib Bolognese – 27.**

Braised Beef Short Rib in our House Tomato Sauce,  
Pappardelle Pasta, Whipped Ricotta, Parmesan



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.