

Clubhouse Provisions

{Dinner Menu}

Starters

Focaccia & Hummus	\$12	***Oysters *	\$21
Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea		6 Oysters, Cocktail Sauce, Horseradish, Mignonette, Lemon	
Crispy Thai Calamari	\$20	***Twin Dragon Eggs	\$18
Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing		“Korean Scotch Eggs” Dumpling Filling, Chili Crisp Soft Egg, Panko, Gochujang Aioli, Kim Chi, Toasted Sesame, Shaved Scallion	
General Tso Brussels Sprouts *	\$18	PEI Mussels *	\$17
Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion		Spicy Garlic Ginger Thai Broth, Thai Basil & Grilled Focaccia	
Pork Belly Bites *	\$21	Giant Fried Mozzarella	\$16
Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion		Cheese Pull For Days, Fire Roasted Red Pepper Sauce, Roasted Garlic Japanese Aioli, Pecorino Romano	
Southern Fried Chicken Bao Buns	\$18	***Poke Tuna Tartar *	\$19
Three Steamed Bao Buns, Southern Fried Chicken Breast, Honey Hot Sauce, Buttermilk Ranch, Pickled Vegetables		Diced Ahi Tuna, Poke Marinade, Chili Oil, Avocado Seaweed Salad, Wontons, Toasted Sesame, Scallion	
Blistered Shishito Peppers *	\$18	Chicken Wings *	\$18
Roasted Red Pepper Sauce, Queso Fresco, Fresh Herbs & Furikake		Korean Double Fried Wings, House Blue Cheese Dressing, Celery	
Spicy Pork Dumplings	\$18	Sauce Options: Honey Hot, Buffalo, Sesame Hoisin, General Tso, Hot & Sour	
(8) Dumplings, Ponzu Ginger Soy Sauce, Scallion & Sesame			

Entree Selections

Roasted Beet Salad *	\$22	***Japanese Steak Frites *	\$39
Roasted Red Beets, Spring Greens, Crumbled Goat Cheese, Shaved Radish, Candied Walnuts, White Balsamic Vinaigrette		Grilled USDA Prime Top Sirloin Steak Prepared Medium Rare & Sliced. Served with Grilled Asparagus, Horseradish Cream & Furikake Seasoned Shoestring Fries	
Korean Cobb Salad *	\$24	***Swordfish Au Poivre *	\$33
Iceberg Lettuce, Cherry Tomatoes, Shaved Cucumber, Avocado Kim Chi, Shaved French Radish, Chili Crisp Marinated Egg, Crumbled Wontons, Korean Ranch Dressing		Center Cut Peppercorn Crusted Swordfish, Swiss Chard, Roasted Tomato, Crispy Rice Cake, Lemon Saffron Cream	
Salad Protein Add On:		***Grilled Bone In Pork Chop *	\$30
Seared Salmon / Seared Shrimp / Grilled Prime Top Sirloin		Brined, Grilled & Prepared Medium. Served with Baby Carrots, Roasted Cipollini Onions, Crispy Yukon Gold Potatoes & Red Onion Balsamic Jam	
Pan Roasted Chicken Statler / Buttermilk Fried Chicken Breast		French Cut Chicken Statler *	\$30
*** Korean Rice Bowl *		Marinated & Pan Roasted Chicken Statler Breast. Served with Whipped Potatoes, Organic Baby Carrots & Roasted Garlic Caper Brown Butter	
Sushi Rice, Avocado, Kim Chi	As Is - \$24	***Pan Seared Faroe Island Salmon *	\$32
Chili Crisp Soft Egg, Sweet Pickles,	Glazed Pork Belly - \$34	Prepared Medium Rare & Glazed with Sweet Soy Mirin. Served with Crispy Yukon Gold Potatoes & Sesame Spinach	
Pickled Red Onions, Cilantro,	Buttermilk Chicken - \$32	Smash Burger - Single or Double	\$21/\$27
Spicy Aioli, Toasted Sesame	Prime Top Sirloin Steak - \$42	Shaved Lettuce, Tomato, Sweet Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side {add Bacon++}	
*** Japanese Rice Bowl *		Crispy Chicken Sandwich	\$24
Sushi Rice, Avocado,	As Is - \$24	Buttermilk Fried Southern Chicken Breast, Honey Hot, Ranch, Sweet Pickles, Lettuce, Tomato, Brioche & Choice of Side	
Seaweed Salad, Sweet Pickles,	(5) Seared Shrimp - \$34		
Pickled Red Onions, Cilantro,	Seared Salmon - \$34		
Spicy Aioli, Toasted Sesame	Poke Tuna Tartar - \$34		
Chicken & Kim Chi Fried Rice *	\$24	Sides: French Fries / Potato Cakes / Onion Rings +2 / Sweet Potato Fries +3	
Sushi Rice, Kim Chi, Roasted Chicken, Vegetables, Sweet & Spicy Sauce, Sesame, Scallion, Chili Crisp Soft Egg		Truffle Parm Fries +6 / ½ Roasted Beet Salad + 10	
Fried Rice Protein Add On:		½ Korean Cobb Salad + 10	
Seared Shrimp / Prime Top Sirloin Steak / Seared Salmon			

***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.