

Clubhouse Provisions

SUNDAY SUPPER

3 COURSE FAMILY STYLE MENU
EVERY SUNDAY 5PM-8PM
RESERVATIONS RECOMMENDED
\$45 - ADULT
\$25 - CHILD (12 YRS AND UNDER)

MENU FOR JUNE 30 - AUGUST 4

1ST COURSE

SUMMER SALAD

MIXED GREENS, CHAMPAGNE VINAIGRETTE, CHERRY TOMATO,
CUCUMBER, SHAVED RADISH, GOAT CHEESE & FRESH HERBS

KOREAN BAO BUNS

CRISPY SOUTHERN FRIED CHICKEN, KIM CHI
GOCHUJANG AIOLI, SHAVED SCALLIONS

2ND COURSE

SUMMER CAVATELLI

CAVATELLI PASTA IN A SWEET CORN BROTH WITH ROASTED TOMATO,
CORN, BABY SPINACH, ROASTED GARLIC BUTTER, LEMON & PECORINO ROMANO

MARINATED GRILLED SWORDFISH

TOPPED WITH PARSLEY GREMOLATA, BABY ARUGULA, PICKLED RED ONIONS &
OLIVE OIL DRIZZLE. SERVED WITH CRISPY POTATO CAKES & GRILLED ASPARAGUS

3RD COURSE

SWEET DUTCH BABY CAKE

NUTELLA, STRAWBERRY, BLUEBERRY COMPOTE, WHIPPED CREAM &
SHORTBREAD COOKIE CRUMBLE

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MENU FOR
JUNE 30 - JULY 28

1ST COURSE

SUMMER SALAD
MIXED GREENS, WHITE BALSAMIC VINAIGRETTE, CHERRY TOMATO, CUCUMBER,
SHAVED RADISH, GOAT CHEESE & FRESH HERBS

KOREAN BAO BUNS
CRISPY SOUTHERN FRIED CHICKEN, KIM CHI
GOCHUJANG AIOLI, SHAVED SCALLIONS

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