

CLUBHOUSE PROVISIONS DINNER



STARTERS & SALADS

Crispy Thai Calamari - 18

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

***Tuna 2 Ways - 25 *

Ahi Tuna, Poke Marinade, Seaweed Salad, Avocado, Wontons
Togorashi Seared Tuna, Cucumber, Ponzu Soy Sauce, Tobiko

Pork Belly Bites - 15 *

Sweet Soy Glaze, Sesame Peanuts, Sweet Pickles, Scallion

General Tso's Brussel Sprouts - 14 *

Crispy Brussel Sprouts, General Tso's Sauce,
Sesame Peanuts, Scallion

Korean Fried Chicken Wings - 15

Korean Double Fried Wings, Blue Cheese Dressing,
Celery, Choice of Sauce

Jumbo Lump Crab Cakes - 24

Two Large Crab Cakes with Whole Grain Mustard
Aioli Truffled Arugula Greens

Wild Mushroom Cavatelli - *Small* - 20. or *Large* - 30.

Cavatelli Pasta, Wild Mushrooms, Pecorino Romano, Truffle Oil,
Roasted Garlic Butter, Black Pepper, Lemon

Caesar Salad - 17 *

Crispy Hearts of Romaine, House Garlic Croutons,
Parmesan, White Anchovies, Caesar Dressing

Beet & Winter Citrus Salad - 19 *

Baby Arugula, Roasted Beets, Winter Citrus Supremes,
Crumbled Goat Cheese, Candied Walnuts Crumble, EVOO &
8 Year Aged Balsamic

Protein Add Ons: *

Petite Filet Mignon +20 / Grilled NY Strip +19
Seared Salmon +12 / Togorashi Seared Tuna +15

BUNS, BOWLS & HANDHELDS

Korean Short Rib Steamed Bao Buns - 32

(3) Steamed Bao Buns Served with Kim Chi, Scallions,
Korean BBQ Sauce & Sesame Peanuts

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

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

***Poke Tuna or Togorashi Seared Tuna Bowl - 26 *

Poke Tuna, Sushi Rice, Shaved Cucumber,
Pickled Red Onions, Avocado, Seaweed Salad, Spicy Aioli

Pork Belly Rice Bowl - 24 *

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

COMPOSED ENTREES

*** Pan Seared Atlantic Salmon - 29

Glazed with a Sweet Soy Mirin, Over Stir Fried Sesame Spinach
& Topped with a Shaved Vegetable Seaweed Salad

5hr Braised Short Ribs - 32*

Braised in a Cabernet Demi-Glace Served over
Wild Mushroom Risotto, English Peas, Applewood Bacon &
Pecorino Romano

*** Grilled Bone In Pork Chop - 28 *

Crispy Smashed Potatoes, Roasted Baby Carrots
Roasted Cippolini Onions, Red Onion Balsamic Jam

Coconut Curry Shrimp & Vegetables - 31*

Pan Seared Large Shrimp, Stir Fried Asian Vegetables,
Coconut Curry Sauce, Sushi Rice, Bean Sprout, Scallions

A LA CARTE

All Steaks Served with Paired Vegetables & Choice of Sauce .
Starches are Sized to Share & An Additional Cost

*** 6oz Petite Filet Mignon - 30 *

Certified Black Angus, French Beans & Cippolinis

*** 12oz NY Strip Steak - 31 *

Certified Black Angus, Baby Carrots & Wild Mushrooms

*** 16oz Boneless Ribeye Steak - 45 *

Brandt Beef Ribeye with Garlicky Spinach

*** Beef Wellington - 45

Filet Mignon Wrapped in Duxelle, Parma Prosciutto &
Puff Pastry. Baked to Medium Rare & Served with
Baby Carrots & Cippolini Onions
{Limited Availability}

STARCH

Mac & Cheese - 12

Cavatelli Pasta, Cheddar,
Gruyere, Cheese & Applewood Bacon,

Crack Potatoes - 12 *

Crispy Smashed Gold Potatoes,
Truffle, Shaved Pecorino Romano

Crispy Potato Cakes - 8

Fluffy Potatoes, Panko Bread Crumbs

Beer Battered Onion Rings- 7

French Fries - 5.

SAUCE

House Steak Sauce *

Madeira Demi-Glace

Horseradish Cream *

Roasted Garlic Butter *

Red Onion Balsamic Jam *

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.