

Clubhouse Provisions

{Dinner Menu}

Starters

Focaccia & Hummus

\$12

Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea

Crispy Thai Calamari

\$20

Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing

General Tso Brussels Sprouts *

\$18

Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion

Pork Belly Bites *

\$21

Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion

Southern Fried Chicken Bao Buns

\$18

Three Steamed Bao Buns, Southern Fried Chicken Breast, Honey Hot Sauce, Buttermilk Ranch, Pickled Vegetables

Twin Dragon Eggs

\$18

"Korean Scotch Eggs" Dumpling Filling, Chili Crisp Soft Egg, Panko, Gochujang Aioli, Kim Chi, Toasted Sesame, Shaved Scallion

Giant Fried Mozzarella

\$16

Cheese Pull For Days, Fire Roasted Red Pepper Sauce, Roasted Garlic Japanese Aioli, Pecorino Romano

***Poke Tuna Tartar

\$19

Diced Ahi Tuna, Poke Marinade, Chili Oil, Avocado Seaweed Salad, Wontons, Toasted Sesame, Scallion

Chicken Wings *

\$18

Korean Double Fried Wings, House Blue Cheese Dressing, Celery

Sauce Options: Honey Hot, Buffalo, Sesame Hoisin, General Tso, Hot & Sour

Entree Selections

Roasted Beet Salad *

\$22

Roasted Red Beets, Spring Greens, Crumbled Goat Cheese, Shaved Radish, Candied Walnuts, White Balsamic Vinaigrette

Korean Cobb Salad *

\$24

Iceberg Lettuce, Cherry Tomatoes, Shaved Cucumber, Avocado Kim Chi, Shaved French Radish, Chili Crisp Marinated Egg, Crumbled Wontons, Korean Ranch Dressing

Salad Protein Add On:

Seared Salmon / Seared Shrimp / Grilled Prime Flank Steak
Grilled Chicken Breast / Buttermilk Fried Chicken Breast

*** Korean Rice Bowl *

Sushi Rice, Avocado, Kim Chi
Chili Crisp Soft Egg, Sweet Pickles,
Pickled Red Onions, Cilantro,
Spicy Aioli, Toasted Sesame

As Is - \$24

Glazed Pork Belly - \$34

Buttermilk Chicken - \$32

Prime Flank Steak - \$38

*** Japanese Rice Bowl *

Sushi Rice, Avocado,
Seaweed Salad, Sweet Pickles,
Pickled Red Onions, Cilantro,
Spicy Aioli, Toasted Sesame

As Is - \$24

(5) Seared Shrimp - \$34

Seared Salmon - \$34

Poke Tuna Tartar - \$34

Chicken & Kim Chi Fried Rice *

\$24

Sushi Rice, Kim Chi, Roasted Chicken, Vegetables,
Sweet & Spicy Sauce, Sesame, Scallion, Chili Crisp Soft Egg

Fried Rice Protein Add On:

Seared Shrimp / Prime Flank Steak / Seared Salmon

*** Japanese Steak Frites *

\$36

Grilled USDA Prime Flank Steak Prepared Medium Rare & Sliced. Served with Grilled Asparagus, Horseradish Cream & Furikake Seasoned Shoestring Fries

*** Pan Seared Faroe Island Salmon *

\$32

Prepared Medium Rare & Glazed with Sweet Soy Mirin. Served with Crispy Yukon Gold Potatoes & Sesame Spinach

*** Grilled Bone In Pork Chop *

\$30

Brined, Grilled & Prepared Medium. Served with Baby Carrots, Roasted Cipolinni Onions, Crispy Yukon Gold Potatoes & Red Onion Balsamic Jam

French Cut Chicken Statler *

\$30

Marinated & Pan Roasted Chicken Statler Breast. Served with Whipped Potatoes, French Beans & Roasted Garlic Caper Brown Butter

*** Swordfish Au Poivre *

\$33

Center Cut Peppercorn Crusted Swordfish, Swiss Chard, Roasted Tomato, Crispy Rice Cake, Lemon Saffron Cream

Smash Burger - Single or Double

\$21/\$27

Shaved Lettuce, Tomato, Sweet Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side {add Bacon++}

Crispy Chicken Sandwich

\$24

Buttermilk Fried Southern Chicken Breast, Honey Hot, Ranch, Sweet Pickles, Lettuce, Tomato, Brioche & Choice of Side

Sides: French Fries / Potato Cakes / Onion Rings +2 / Sweet Potato Fries +3
Truffle Parm Fries +6 / ½ Roasted Beet Salad + 10
½ Korean Cobb Salad + 10

All items marked with an (*) is or can be made gluten free.

***FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.