Clubhouse Provisions

{Sunday Brunch Menu}

Small Plates

Grilled Corn Bread $10

Grilled Sweat Corn Bread, Honey Butter, Jam

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

Chopped "Wedge" Salad * $24

Iceberg Lettuce, Diced Tomatoes, Diced Cucumber, Shaved Radish Chili Crisp Marinated Egg, Applewood Bacon, Avocado & House Made Blue Cheese Dressing

Roasted Beet Salad * $22

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

Salad Protein Add On:

Seared Salmon / Seared Shrimp / Grilled Prime Top Sirloin

***Oysters *** $2ea

6 Oysters, Cocktail Sauce, Horseradish, Mignonette, Lemon

Southern Fried Chicken Bao Buns $18

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

***Poke Tuna Tartar** $19

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

Pork Belly Bites * $21

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

Spicy Pork Dumplings $18

{8) Dumplings, Ponzu Ginger Soy Sauce, Scallion & Sesame

PEI Mussels * $17

Spicy Garlic Ginger Thai Broth, Thai Basil & Grilled Focaccia

Chicken Wings * (or Chicken Tenders) $18

Korean Double Fried Wings, House Blue Cheese Dressing & Celery. **Ask about our Sauce Options!**

Entree Selections

***** Korean Rice Bowl ***

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

***** Japanese Rice Bowl ***

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

Rice Bowls As Is - $24

Buttermilk Chicken - $32
(5) Seared Shrimp - $34
Glazed Pork Belly - $34
Seared Salmon - $34
Poke Tuna Tartar - $34
Prime Top Sirloin Steak - $42
{5} Pan Seared Sea Scallops - $45

Smash Burger - Single or Double $21/$27

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

The Brunch Burger - Single or Double $24/$30

Smash Patty, Swiss Cheese, Applewood Bacon, Easy Egg, Balsamic Jam, Lettuce, Tomato, Brioche & Choice of Side

Crispy Chicken Sandwich $24

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

Pork Carnitas Tacos $19

(2) Flour Tortillas, Pork Carnitas, Avocado, Diced Tomato, Seasoned Black Beans, Queso Fresco, Spicy Aioli, Cilantro & Choice of Side

All items marked with an (*) is or can be made gluten free.
{Please ler your server know of any allergies in your party.}

***Steak & Eggs *** $39

Grilled Prime Top Sirloin, (2) Easy Eggs, Grilled Asparagus, Brunch Crack Potatoes, Hollandaise Sauce, Wheat Toast

***Avocado Toast** $23

Multigrain Toast, (2) Poached Eggs, Avocado, Pickled Reds Shaved Radish, Tomato, Aged Balsamic, Brunch Crack Potatoes

***Focaccia Florentine Benedict** $22

Grilled Focaccia, Baby Spinach & Roasted Tomato, (2) Poached Eggs, Hollandaise, Breakfast Crack Potatoes

Cornbread & Carnitas Benedict $24

Grilled Cornbread Topped with Carnita Style Pork, Poached Eggs & Sriracha Hollandaise. Served with Crispy Brunch Potatoes

Brunch Wrap Supreme $21

Hot Pastrami, Swiss Cheese, Soft Scrambled Eggs & Crsipy French Fries in a Pressed Spinach Wrap with Sriracha Hollandaise

Buttermilk Chicken, Waffles & Bacon $24

Buttermilk Chicken Breast, Sweet Waffle, Maple Syrup, House Honey Hot Sauce & Applewood Smoked Bacon

Sides: French Fries / Potato Cakes / Onion Rings **+2** / Sweet Potato Fries **+3** Brunch Crack Potatoes **+6** / Truffle Parm Fries **+6**

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

AS ALWAYS THANK YOU FOR JOINING US!