

Clubhouse Provisions

{Social Dining Dinner Menu}

Cold Small Plates

Focaccia	\$12	Beet & Burrata Salad *	\$24
Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea		Roasted Beets, Spring Greens, Burrata Mozzarella, Candied Walnuts, EVOO, Aged Balsamic	
Oysters *	\$26	Unusual Romaine Salad *	\$21
(8) East Coast Oysters, Bloody Mary Cocktail Sauce, Horseradish, Cucumber Citrus Mignonette		Crisp Hearts of Romaine, Blue Cheese Dressing, Blu Cheese Crumble, Applewood Bacon, Marinated Soft Egg, White Anchovy	
***Tuna Tartar *	\$19	Salad Protein Adds:	
#1 Yellow Fin Tuna, Ponzu Chili Soy, Seaweed Salad, Avocado, Scallion, Crispy Wontons		Sea Scallops / Seared Salmon / Seared Shrimp / Teriyaki Duck Grilled #1 Sushi Tuna / Chicken Statler	
***Poke "Salmon Toro" Tartar *	\$18	***Japanese Rice Bowls *	Tuna Tartar - \$34
Diced Salmon, Diced Mango, Poke Marinade, Chili Oil, Pickled Jalapenos, Shaved Cucumbers		Sushi Rice, Bean Sprouts, Avocado, Seaweed Salad, House Pickles, Cilantro, Spicy Aioli, Toasted Sesame	
			Seared Salmon - \$32
			Seared Shrimp - \$32
			Grilled Rare Tuna - \$42
			Sea Scallops - MK

Hot Small Plates

Crispy Thai Calamari	\$20	Spicy Pork Dumplings	\$19	***Bacon & Eggs *	\$16
Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing		House Made Dough & Filling, Ponzu Sauce, Scallion & Radish		Shoyu Soft Eggs, Chili Crispy, Wonton, Candied Applewood Bacon	
"Scallops & Bacon" *	MK	Pork Belly Bites *	\$21	Kim Chi Fried Rice *	\$18
Pan Seared Day Boat Scallops, Red Onion Jam, Candied Applewood Bacon		Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion		Sushi Rice Kim Chi, Sweet & Spicy Sauce, Sesame, Scallion, Shoyu Soft Egg	
General Tso Brussels Sprouts *	\$18	"KFCN" 🌶️	\$16	Vegetable Udon Noodles 🌶️	\$22
Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion		Korean Fried Crispy Chicken Thigh Nuggets, KFC Sauce, Sesame, Scallion, Korean Ranch		Udon Noodles, Asian Vegetables, Coconut Curry Sauce, Shaved Scallion	
Truffle Parmesan Fries *	\$18	Chicken Wings *	\$20	Fried Rice & Udon Noodle Protein Adds:	
Crispy Fries, Truffle Oil, C Salt, Pecorino Romano, Spicy Aioli		Korean Double Fried Wings, House Blue Cheese Dressing, Celery *{inquire about sauce options}		Grilled Sushi Grade Tuna / Sea Scallops Seared Salmon/ Seared Shrimp Teriyaki Duck / Chicken Statler	

Individual Entrees

***Faroe Island Salmon *	\$32
Pan Seared Salmon Prepared Medium Rare with Sesame Spinach, Crispy Gold Potatoes & Sweet Soy Glaze	
French Cut Chicken *	\$30
Herb & Citrus Marinated Chicken Statler, Whipped Potatoes, French Beans & Roasted Garlic Caper Brown Butter	
***Bone In Grilled Heritage Pork Chop *	\$36
Crispy Gold Potatoes, Baby Carrots, Roasted Cipollini Onion, Red Onion Balsamic Jam	
Smash Burger - Single or Double	\$21/\$27
Shaved Lettuce, Tomato, Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side {add Bacon + 3}	
Crispy Chicken Sandwich 2.0	\$24
Buttermilk Fried Southern Chicken Thigh, Gochujang Glaze, Teriyaki Drizzle, Lettuce, Pickles, Mayo, Brioche & Side	
Sides: French Fries / Potato Cakes / Onion Rings +2 Sweet Potato Fries +3 / Truffle Parmesan Fries +10	

Shareable Entrees

***#1 Sushi Grade Yellowfin Tuna *	\$42
Grilled Yellowfin Tuna, Prepared Rare & Sliced with Crispy Rice Cake, Baby Bok Choy, Pomegranate Syrup, Soy Syrup, Chili Oil, Wasabi, Lime & Cilantro	
***Teriyaki Duck Breast *	\$38
Long Island Duck Breast Prepared Medium Rare, Crispy Rice Cake, Baby Carrots, Shimeji Mushrooms, House Teriyaki Sauce, Scallion	
Slow Roasted "Dinosaur" Bone In Short Rib *	\$52
Crispy Gold Potatoes, Grilled Asparagus, Gremolata, Roasted Red Pepper Hummus & Tzatziki	
***24oz Brandt Beef Ribeye Steak *	\$65
Grilled & Prepared Medium Rare served with, Grilled Asparagus, Whipped Potatoes & Roasted Garlic Butter	

***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.