

CLUBHOUSE PROVISIONS DINNER



STARTERS & SALADS

Crispy Thai Calamari - 18

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

***Poke Tuna Tartar - 18 *

Ahi Tuna, Poke Marinade, Seaweed Salad, Avocado, Wontons

House Cut Truffle Parmesan Fries - 14 *

Hand Cut Fries, Truffle oil, Parmesan Cheese,
Spicy Dipping Sauce

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

Chicken Tenders Or Wings - 15

Southern Fried Tenders/ Korean Fried Wings,
Blue Cheese Dressing, Celery, Choice of Sauce

Caesar Salad - 17 *

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

Fall Salad - 19 *

Baby Spinach, Roasted Beets, Roasted Squash,
Fresh Mozzarella, Walnuts, White Balsamic Vinaigrette

Protein Add Ons: *

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

HANDHELDS & BOWLS

Korean BBQ Pork Belly Tacos - 18

(3) Flour Tortillas, Crispy Pork Belly, Kim Chi,
Korean BBQ Sauce, Scallions, House Pickles

***Togorashi Seared Tuna Tacos - 22

(3) Flour Tortillas, Yellowfin Tuna, Avocado, Pickled Red Onions,
Spicy Aioli, Soy Syrup, Cilantro, House Pickles

***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 Bowl - 26 *

Poke Tuna, Sushi Rice, House Pickles, Avocado,
Seaweed Salad, Bean Sprouts, Spicy Aioli, Cilantro

Pork Belly Rice Bowl - 24 *

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

Togorashi Shrimp Rice Bowl - 29 *

Togorashi Seared Shrimp, Sushi Rice, Avocado, Seaweed
Salad, Bean Sprouts, House Pickles, Gochujang Aioli, Cilantro

COMPOSED ENTREES

Cacio e Pepe - 24

Bucatini Pasta, Pecorino Romano, Black Pepper, Butter

*** Pan Seared Atlantic Salmon - 29

Prepared Medium Rare over Pesto Cavatelli Pasta with Roasted
Tomatoes, Baby Spinach, Roasted Garlic Butter & Parmesan

***Long Island Duck Breast - 32*

Prepared Medium Rare & Sliced with Maple Glazed
Butternut Squash, French Beans, Sage Brown Butter

*** 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 Milk Fed Frenched Veal Chop - 39 *

Prepared Medium, Creamed Spinach,

*** 16oz Boneless Ribeye Steak - 45 *

Brandt Beef, Grilled Asparagus

*** 38oz Tomahawk Ribeye for TWO - 110 *

Grilled Asparagus, Baby Carrots, Wild Mushrooms & Cippolinis

STARCH

Cheddar & Bacon Mac & Cheese - 14

Cavatelli Pasta, Cheddar Cheese,
Applewood Bacon, Cream, Butter

Crack Potatoes - 12 *

Crispy Smashed Potatoes,
Truffle, Parmesan

Hasselback Potato - 8 *

Like a Baked but Not...

Whipped Potatoes - 8 *

Fluffy Magical Potatoes

Crispy Potato Cake - 8

Whipped Potato, Panko Bread Crumbs

SAUCE

House Steak Sauce *

Cabernet Demi-Glace

Chimichurri *

Horseradish Crema *

Roasted Garlic Butter *

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.