



SMALL PLATES

Baked Shrimp & Cheese Dip

Wild caught shrimp, roasted peppers, asiago, gouda and smoked paprika
sourdough crostini
\$12

Fried Calamari

Monterey Bay calamari rings and tentacles, breaded and deep fried
Served with Arrabbiata
\$15

Goat Cheese Croquette

Panko breaded and fried goat cheese, rouille and arugula
sourdough crostini

Shrimp Cocktail

Wild caught red shrimp, wild arugula, cocktail sauce, cognac tomato aioli
\$12

SALADS

Classic Grilled Caesar

Grilled hearts of romaine, shaved Parmesan, marinated white anchovies, and house made croutons
tossed in house Caesar dressing
Regular \$13 Small \$7

Garden Salad

Seasonal greens, grated carrots, cucumber, cherry tomatoes,
croutons, and choice of dressing
Regular \$12 Small \$6

The Wedge

Organic butter lettuce, sliced toybox tomatoes, lardons, Humbolt Fog aged goat cheese, sherry
pickled egg, bacon vinaigrette
Regular \$14 Small \$8



CLUBHOUSE SIGNATURE PLATES

Crafted with house-made sauces, sustainable meats and fresh vegetables

All signature plates served with a choice of side

Chicken Caprese

Mary's free range chicken breast marinated in a sweet mustard vinaigrette and grilled, served with orzo aglio olio, heirloom tomato confit, perlini mozzarella and balsamic reduction

\$24

Pork Chop

10 oz Duroc pork chop, blackberry port reduction, garlic mashed potatoes

\$26

Rib Eye

12 oz Niman Ranch ribeye, house butter, garlic mashed potatoes

\$35

Caramelized onion crust **\$3**

Humbolt Fog aged cheese & balsamic demiglace **\$4**

Wild Mushroom Ragout **\$3**

California Halibut

Seared fresh SF Gate Halibut, olive oil poached peppers, Israeli cous cous, emerald sauce

\$30

Walnut and Goat Cheese Zucchini

Zucchini canoes stuffed with sauteed peppers and onions, toasted walnuts and goat cheese served with Israeli cous cous

\$23

Linguine Chicken Pesto

Herb baked chicken breast, Reggiano broth, sundried tomatoes, housemade pesto, lemon and almonds (no choice of vegetable)

\$24

Side Choices

Grilled Asparagus, Sauteed Spinach, Roasted Chioggia Beets, Sauteed Green Beans