

Soup and Salads

Soup , corn chowder, green onion and paprika oil.	7
Caesar Salad , hearts of romaine, creamy dressing, Romano cheese and house-made croutons.	6/9
Beet Salad , mixed greens, candied walnuts, Point Reyes Blue cheese, lemon vinaigrette.	6/9
Kale Salad , local kale, bacon, hard egg, creamy pepperoncini vinaigrette, crispy Parmesan.	6/9
Peach Salad , mixed greens, Cypress Grove goat cheese, pickled red onion, pistachio, blackberry balsamic vinaigrette.	6/9
Greek Salad , pickled jalapeño, tomato, red onion, feta cheese, pepperoncini, kalamata olives, red wine vinegar and oregano dressing.	6/9

Small Plates

Truffle Parmesan Fries , truffle oil, Grana Padano cheese, parsley.	9
Caprese , cherry tomato, mozzarella, basil pesto, fresh basil.	10
Ahi Tuna Trio , coconut and green onion fried roll; sashimi with seasoned steamed rice; Ahi avocado terrine, Mandarin orange sake sauce, orange chili aioli.	22
Burrata , local radish, fresh peach, extra virgin olive oil, red wine vinegar powder, flat bread.	12
Padron Peppers , oven roasted, sea salt, corn crema, bell pepper powder, shaved Grana Padano cheese.	9
Cheese Plate , Humboldt Fog goat cheese, soft brie, grapes, walnut honey, beet soubise, crostini.	14
Crab Ricotta Gnocchi , roasted corn, cherry tomatoes, white wine, red pepper powder, butter, chives.	14
Fennel Crusted Scallop , caramelized zucchini purée, beet soubise, paprika oil.	13

Sandwiches and Pizza

** Sandwiches and Burgers are served with choice of side Caesar salad or house-cut French fries. **

Chicken Tacos , beer-chili-lime marinade, green onion cilantro chimichurri, almonds, feta cheese, lime crema.	13
Chicken Sandwich , Fulton Valley Farms free-range chicken breast, applewood smoked bacon, avocado, pepper jack cheese, brioche roll.	13
Longburger , ½ lb. burger, lettuce, tomato, onion, choice of Swiss, white cheddar, pepper jack, or blue cheese on a brioche bun. <i>Add avocado, bacon, sautéed mushrooms, or caramelized onion (1 each)</i>	14
Bacon Cambozola Burger , ½ lb. burger, caramelized onion, on a brioche bun.	16
Bacon Reuben , pumpernickel rye bread, Thousand Island dressing, sauerkraut, Swiss cheese.	11
BBQ Pork Sandwich , slow-cooked, honey chipotle BBQ sauce, onion ring, coleslaw.	13
Pizza , cheese or pepperoni.	13/15
Chef's Pizza , caramelized onions, goat cheese, figs, prosciutto crumble, sage.	16

Large Plates

Scallop Risotto , creamy Italian style rice, cherry tomato, oregano, Grana Padano cheese.	32
Penne , beef braised in red wine & coffee, oyster mushrooms, green onion, Grana Padano cheese.	22
Salmon , pan-seared, fingerling potatoes, roasted garlic, tarragon-hemp seed pesto, roasted corn, carmen peppers.	32
Chicken Piccata , mushroom-green onion farro, sautéed local vegetables, lemon caper sauce.	24
Lamb Rack , curry olive oil marinade, caramelized zucchini purée, olive-fig tapenade, caramelized onion-white cheddar potato gratin, red wine syrup.	30
Pork Chop , grilled, fontina and sage stuffed, bacon-cheddar polenta, creamed greens, peach gastrique.	30
NY Steak , grilled, breaded portobello mushroom, garlic-parsley steak fries, mushroom red wine reduction.	41

Baby Back Ribs

Slow-cooked ribs with house-made honey chipotle BBQ sauce

½ Rack à La Carte 14

Meals ½ Rack 22 * Full Rack 34
Meals served with house-cut French fries and coleslaw

18% gratuity will be added to parties of 8 or more except for Golf & Dinner and Stay, Play & Dine packages.

Corkage fee \$15.
Separate checks cannot be accommodated for parties of 8 or more.

August 19, 2016

Sides – 6 each

Pasta marinara
Cheddar bacon polenta
Caramelized onion-white cheddar potato gratin
Creamed greens