

BRUNCH

THE CLUBHOUSE GRILL

Sample menu only.

All items are subject to change.

The Clubhouse Grill is proud to support local, sustainable, organic agriculture as well as responsible animal stewardship and sustainable fishing practices.

An 18% service gratuity will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
WARNING: Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in foods or beverages sold or served here.

STARTERS | BLENDED

MR. GREEN ANTIOXIDANT 7
chef's daily creation of local, fresh whole-blended greens, fruits and vegetables

POWER MAX SMOOTHIE 7
blueberries | raspberries | 18 grams of whey protein | soy milk

TROPICAL ENERGY SMOOTHIE 7
strawberries | mango | banana | peanut butter

CHERRY COBBLER OATMEAL 9
whole grain oats | vanilla tart cherries | rosemary crumble

WARM HOUSEMADE BANANA BREAD 4
butter | house jam

WHITE SHRIMP QUESADILLA 15
smoked cheddar | Monterey Jack | roasted tomato-cilantro salsa

HOUSEMADE GUACAMOLE & SALSA 9
fresh corn tortilla chips

MORNING CLASSICS

CHICKEN 'N' WAFFLES 17
free-range lemon-brined fried chicken | malted waffles | apple butter | maple reduction | reduced Tabasco

CLUBHOUSE BREAKFAST 16
two eggs any style | choice of bacon, ham or chicken-apple sausage | toast or biscuit

EGG BENEDICT 14
poached egg | hardwood smoked ham | housemade English muffin | roasted chili béarnaise sauce

ESPRESSO CHOCOLATE CHIP PANCAKES 12
cinnamon-hazelnut butter | maple syrup

BREAKFAST BLT 14
applewood-smoked bacon | over medium eggs | sharp cheddar | heirloom tomato | butter lettuce | aioli | sourdough

EGG WHITE WRAP 16
mixed mushrooms | heirloom tomato | mixed cheese | black beans | pico de gallo | gluten-free tortilla

CLUBHOUSE FARE

CLUBHOUSE BURGER 18
butter lettuce | heirloom tomato | house dressing | sharp cheddar or blue cheese | toasted house bun

Make it Grand - \$2 per selection: smoked bacon , avocado , caramelized onions, fried egg or mixed mushrooms

AHI POKE BOWL 19
sushi grade ahi tuna | ponzu-glazed brown rice | avocado | green onion | radish
cucumber | wakame sesame seed

MAC & CHEESE 13
oven-dried tomato | grilled asparagus | mixed mushrooms | goat cheese mornay sauce

BAJA-STYLE FISH TACOS 19
wild caught mahi-mahi | pico de gallo | seasoned cabbage | avocado-lime dressing |
housemade tortilla chips

CLASSIC CLUB 16
roasted turkey | hardwood smoked ham | bacon | provolone | lettuce | heirloom tomato |
honey mustard house aioli | 8-grain wheat

FROM THE GARDEN

free-range jidori chicken (grilled or fried) 9 | shrimp 12 | white sea bass 12 | natural sirloin 13

CALI MIX GREENS 14
house seasoned avocado | local tomato | cow's milk feta | cucumber | hopped local honey dressing

ROCKET 13
local wild arugula | salted walnuts | strawberries | pickled red onion | white balsamic vinaigrette

FRIED CHICKEN COBB 19
cherry tomato | applewood-smoked bacon | red onion | avocado | egg | smoked blue cheese-herbed dressing

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SHAREABLES

CRISPY CALAMARI 14
semolina crusted calamari | octopus | vegetables | chipotle aioli

SMOKED CHICKEN WINGS 16
garlic achiote hot sauce | pickled vegetables | blue cheese dip

HOUSEMADE GUACAMOLE & SALSA 9
fresh corn tortilla chips

CRAB & CORN FRITTERS 14
Cotija | lime | cilantro | smoked jalapeño aioli

SEAFOOD CEVICHE 14
avocado | radish | lime | corn tortilla chips

BLISTERED CAULIFLOWER 12
romesco | walnuts | toasted pine nuts | truffle pecorino

WHITE SHRIMP QUESADILLA 15
smoked cheddar | Monterey Jack | roasted tomato-cilantro salsa

FROM THE GARDEN

free-range jidori chicken (grilled or fried) 9 | shrimp 12 | white sea bass 12 | natural sirloin 13

CLASSIC CAESAR 13
artisan romaine | rustic croutons | Parmigiano Reggiano | marinated white anchovies

CALI MIX GREENS 14
house seasoned avocado | local tomato | cow's milk feta | cucumber | hopped local honey dressing

ROCKET 13
local wild arugula | salted walnuts | strawberries | pickled red onion | white balsamic vinaigrette

FRIED CHICKEN COBB 19
cherry tomato | applewood-smoked bacon | red onion | avocado | egg | smoked blue cheese-herbed dressing

HANDCRAFTED SANDWICHES

served with choice of house cut fries, seasoned chips, pickled vegetables or mixed greens salad

CLUBHOUSE BURGER 18
butter lettuce | heirloom tomato | house dressing | sharp cheddar or blue cheese | toasted house bun
Make it Grand - \$2 per selection: smoked bacon, avocado, caramelized onions, fried egg or mixed mushrooms

VEGGIE BURGER 16
housemade recipe | provolone | butter lettuce | heirloom tomato | aioli | housemade bun

DUCK CONFIT GRILLED CHEESE 17
Tillamook cheddar | mozzarella cheese curd | tomato-onion jam | Parmesan toast

BLTA 15
applewood-smoked bacon | heirloom tomato | butter lettuce | avocado | house aioli | French roll

CRAB CAKE BURGER 19
Pacific Cove crab | sage derby cheese | heirloom tomato | lettuce | dill pickle | housemade bun

PORCHETTA BANH MI 17
house roasted pork | pickled vegetables | chili mayo | cilantro | torpedo bun

HOT CHICKEN 16
citrus-brined fried jidori chicken thigh | Nashville hot sauce | sweet slaw | dill pickle | house sweet bun

THIS & THAT

CHEF'S SEASONAL SOUP 9

FARMERS ENCHILADA 18
local seasonal vegetables | smoked tomatillo salsa | Cotija | avocado | fried egg

LONDON FISH 'N' CHIPS 21
beer-battered Village Cove cod | sweet slaw | charred lemon | dill pickle aioli

AHI POKE BOWL 19
sushi grade ahi tuna | ponzu-glazed brown rice | avocado | green onion | radish | cucumber | wakame | sesame seed

BAJA-STYLE FISH TACOS 17
wild caught mahi-mahi | pico de gallo | seasoned cabbage | avocado-lime dressing | tortilla chips

DINNER

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SHAREABLES

CRISPY CALAMARI 14

semolina crusted calamari | octopus | vegetables | chipotle aioli

HOUSEMADE GUACAMOLE & SALSA 9

fresh corn tortilla chips

SEAFOOD CEVICHE 14

avocado | radish | lime | corn tortilla chips

SMOKED CHICKEN WINGS 16

garlic achiote hot sauce | pickled vegetables | blue cheese dip

CRAB & CORN FRITTERS 14

Cotija cheese | lime | cilantro | smoked jalapeño aioli

WHITE SHRIMP QUESADILLA 15

smoked cheddar | Monterey Jack | roasted tomato-cilantro salsa

ARTISAN BOARD 18

cured meats | mild cheeses | pickled vegetables | rosemary almonds | house jam | toast

FROM THE GARDEN

free-range jidori chicken (grilled or fried) 9 | shrimp 12 | white sea bass 12 | natural sirloin 13

CLASSIC CAESAR 13

artisan romaine | sourdough croutons | Parmigiano Reggiano | marinated white anchovies

CALI MIX GREENS 14

house seasoned avocado | local tomato | cow's milk feta | cucumber | hopped local honey dressing

ROCKET 13

local wild arugula | salted walnuts | strawberries | pickled red onion | white balsamic vinaigrette

MAIN PLATES

PAN-SEARED SEA BASS 26

grilled lemon-herb farro | arugula | corn and tomato salsa

LONDON FISH 'N' CHIPS 21

hand battered Village Cove cod | English chips | sweet slaw | dill pickle aioli

BLACKBERRY BLACKENED CHICKEN 23

jidori free range chicken breast | baby kale slaw | blackberry gastrique | farmer's market vegetables

COLA-BRINED PORK CHOP 25

roasted garlic mash | farmer's market vegetables | jalapeño and pineapple relish

PRIME FLAT IRON STEAK 27

clubhouse-seasoned steak | house cut garlic fries | blue cheese | tomato | chimichurri

SMOKED BRISKET 23

roasted garlic mash | baby kale slaw | tomatillo bbq sauce | pickled red onion

THIS & THAT

CHEF'S SEASONAL SOUP 9

FARMERS ENCHILADA 18

local seasonal vegetables | smoked tomatillo salsa | Cotija | avocado | fried egg

AHI POKE BOWL 19

sushi grade ahi tuna | ponzu-glazed brown rice | avocado | green onion | radish | cucumber | wakame | sesame seeds

MAC & CHEESE 13

oven-dried tomato | grilled asparagus | mixed mushrooms | goat cheese mornay sauce

BAJA-STYLE FISH TACOS 17

wild caught mahi-mahi | pico de gallo | seasoned cabbage | avocado-lime dressing | tortilla chips

CLUBHOUSE BURGER 18

butter lettuce | heirloom tomato | house dressing | sharp cheddar or blue cheese | housemade bun
Make it Grand - \$2 per selection: smoked bacon, avocado, caramelized onions, fried egg or mixed mushrooms

CHICKEN 'N' WAFFLES 17

free-range lemon-brined fried chicken | malted waffles | apple butter | maple reduction | reduced Tabasco