



SNACKS

La Quercia Salami & Pecorino Toscano D.O.P. | 11 **GF**

Tunisian Mixed Olives & Manchego cheese | 7 **GF/V**

Saratoga Chips three onion dip | 7 **V**
add Caviar \$29 supplemental*

SMALL PLATES

Mezze baba ghanoush, hummus, tzatziki, harissa, dolmades, spicy feta, naan bread | 14 **V**

Mussels Your choice: coconut curry & cilantro **GF/DF** ~or~ shallot, garlic, tomato, white wine, toast | 14

Nonna's Meatballs marinara, garlic toast | 11

Tuna 'Crudo' artichoke, Calabrian chile, Taggiasca olives | 15* **GF/DF**

Warm Goat Cheese & Caramelized Onion Tart shaved prosciutto, thyme, frisée, sherry vinaigrette | 16

Minestrone hearty winter vegetable soup, macaroni | 8 **DF/V**

Oysters on the half shell ½ dozen, mignonette | 14* **GF/DF**

Fennel Salad apples, walnuts, black olive, Manchego cheese, sherry vinegar | 12 **GF/V**

LARGE PLATES

Le Club Salade haricot vert, tomato, egg, peas, peppers, Gruyère, avocado, bacon, chicken, ham, 1,000 island | 19 **GF**

Portobello Parmigiana spaghetti squash 'arribbiatta', basil & mozzarella | 22 **GF/V**

Garganelli Bolognese ragu with veal, pork and beef, Parmigiana & thyme | 18

Crab Cakes vegetable sauté, tomato fondue, fingerling potatoes | 29

Pan Roasted Halibut eggplant, green curry, ginger~tomato chutney | 29 **GF**

Chicken Milanese arugula salad, bufala mozzarella, balsamic dressing | 25

The Club Burger dry aged short rib blend, choice of cheese, French fries-**or**-salad, bakery fresh roll | 14* **GF** roll available

Beef Stroganoff slow cooked beef stew, mushrooms, pearl onions, touch of sour cream, buttered noodles | 27

Steak Frites dry aged Roseda Farm New York strip, French fries, sauce 'au poivre' | 29* **GF** with salad substitution

Braised Lamb Neck fried oysters, Southern grits, overnight tomatoes | 29

SIDES

Brussels Sprouts lemon yogurt, pomegranate, mint, sumac | 9 **V**

Hominy Grits Cheddar, cracked pepper, fried cage free hen egg | 9 * **V**

Fingerling Potatoes garlic, rosemary | 7 **GF/DF/V**

Haricot Verts garlic, tomatoes | 8 **DF/V**

* Consuming undercooked or raw shell eggs, meat or seafood may increase your risk to food borne illness.

GF Denotes **GLUTEN FREE**

V Denotes **Ovo-Lacto Vegetarian**

DF Denotes **DAIRY FREE**

Please note our fried items share common frying oil and may contain certain allergens

If you have a severe allergen, please inform your server.