

DINNER MENU

STARTER

Fire Roasted Guacamole V	\$15	Jumbo Shrimp Cocktail GF	\$7 per piece
Roasted Corn Relish, Candied Sunflower Seeds, Warm Tortillas		Key Lime Cocktail Sauce, Horseradish, Lemon	
<i>Add Market Fresh Vegetables \$5</i>		Grilled Chicken Wings GF	\$13
Grilled Artichokes V GF	\$16	Roasted Garlic Vinaigrette, Pecorino Cheese	
Artichoke & Garlic Vinaigrette		Meatballs Al Forno	\$14
Whipped Goat Cheese & Olive Spread	\$15	Ricotta, Sunday Gravy	
Local Goat Cheese, Castelvatrano Olives, Market Vegetables, Cracker Lavash		French Onion Soup	\$9
		Seasonal Soup of the Day	\$9

SALADS

Heirloom Apple Salad V	\$16
Field Greens, Candied Pecans, Toasted Wheat Berry, Goat Cheese, Jicama, Creamy Lemon Dressing	
Cobb Salad GF	\$19
Rotisserie Chicken, Field Greens, Nueske's Bacon, Roasted Corn, Sliced Avocado, Soft Boiled Eggs, Heirloom Tomatoes, Blackberries, Charred Scallion Vinaigrette	
Caprese V	\$16
Local Heirloom Tomatoes, Burrata, Aged Balsamic	
Caesar V	\$14
Little Gem Lettuce, Crispy Capers, Parmigiano-Reggiano, Asiago Crostini	
<i>Add Grilled Chicken \$8, Local Fish \$14</i>	
<i>Poached Lobster \$17</i>	

HAND TOSSED PIZZAS

Margherita Pizza V	\$16
San Marzano Tomatoes, Mozzarella Di Bufala, Torn Basil	
Pepperoni	\$17
Spicy Pepperoni, San Marzano Tomatoes, Mozzarella, Calabrian Chili, Wild Oregano	
Bianca V	\$15
Roasted Garlic, Mozzarella, Lemon Ricotta, Wild Oregano	

SIDES \$8

Heirloom Tomatoes V GF	Crispy Brussel Sprouts
Roasted Carrots GF	Roasted Broccolini GF
Roasted Lemon Potatoes V GF	Three Cheese Polenta GF
Grilled Asparagus V GF	

MONDAY

Wagyu Meatloaf **\$19**
 Tomato Glaze, Wild Mushroom, Cipollini, Whipped Mashed Potato, Roasted Corn

TUESDAY

Colossal Chicken Pot Pie **\$18**
 Pulled Chicken, Carrots, Peas, Crisp Puffed Pastry

WEDNESDAY

BBQ Rib Night **\$21**
 St. Louis Style Ribs, Dry Spice, Coca Cola BBQ Sauce, Cornbread, Cellar Root Slaw

THURSDAY

Seafood Cioppino Stew **\$25**
 San Francisco Sourdough

FRIDAY

Lobster Bash **\$36**
 1½ Main Lobster, Split Broiled/Stuffed Lemon, Melted Butter, Steamed New Potatoes

SATURDAY

Prime Rib Roast **\$32**
 14oz. Cut, Baked Potato, Horseradish Jus

SUNDAY

Chicken Parmesan **\$22**
 Scamorza & Fontina Cheese, Pomodoro Sauce, Spaghetti Alla Chitarra

ENTRÉES

Clubhouse Burger	\$17
Sharp Cheddar, Beefsteak Tomato, Bibb Lettuce, Red Onion, Brioche Bun	
Naked Burger GF	\$19
Heirloom Tomato, Maplebrook Farms Burrata, Basil Pesto, Field Greens Salad, Crispy Prosciutto	
Local Fish Tacos	\$24
Tomato-Mango Relish, Chipotle Aioli, Avocado, Flour Tortilla	
Catch of the Day	MKT
Locally Sourced, Chef's Inspiration	
Rigatoni Giganti Alla Bolognese	\$15/29
Slowly Simmered Veal, Beef & Pork Ragu, Tomato, Pecorino Toscano	
Tomato & Basil Pasta	\$14/28
Spaghetti Alla Chitarra, Parmigiano-Reggiano, Greek Olive Oil	
Roasted Chicken	\$26
Crushed Olive-Oregano Vinaigrette, Crispy Yukon Potatoes	
Bistecca GF	\$39
Creekstone Farms Black Angus NY Strip, Bone Marrow Butter, Aged Balsamic, Parmigiano-Sage Potatoes	
Salmon Steak GF	\$27
Lemon-Dill Butter, Simple Tomatoes	

GF = Gluten Free | **V** = Vegetarian

THE
TERRACE
RESTAURANT

COCKTAILS

Boca Blush \$19 Rosebud Infused Titos, Rock Angel Rose	Waldorf Signature Margarita \$25 Casa Dragones Blanco Tequila, Combier Liqueur, Agave, Himalayan Sea Salt Rim	Rosa 1530 \$21 Codigo Rose Tequila, Pineapple, Lime, Jalapeño
Strawberry Garden \$18 Effen Cucumber Vodka, Strawberries, Prosecco	Tropical Sangria \$18 Sauvignon Blanc, Don Q Coconut Rum, Peach Schnapps, Fresh Pineapple Juice	Fall-Spiced Old Fashion \$22 Makers Mark, Apple, Cinnamon

WINES BY THE GLASS

Sparkling	
Prosecco, La Marca, Italy	\$11
Champagne, Veuve Clicquot "Yellow Label" Brut	\$34
White	
Chardonnay, Mer Soleil Reserve, Santa Barbara	\$15
Chardonnay, Quilt 2016, Sonoma Coast	\$17
Pinot Grigio, Terlato 2017, Friuli Colli Orientali DOC	\$17
Sauvignon Blanc, Kim Crawford 2018, New Zealand	\$14
Rosé, Rock Angel 2018, Provence	\$16
Red	
Merlot, Ferrari-Carano 2016, Sonoma Coast	\$14
Pinot Noir, King Estate "Acrobat" 2016, Oregon	\$16
Pinot Noir, Belle Glos, Las Alturas Vineyard 2018, Santa Maria Valley	\$24
Cabernet Sauvignon, Columbia Crest H3	\$15
Cabernet Sauvignon, Oberon 2017, Napa Valley	\$19
Super Tuscan, Ruffino Modus 2016, Toscana	\$18

WINES BY THE BOTTLE

Sparkling	
Prosecco, La Marca, Italy	\$44
Brut, Chandon, Champagne, France	\$67
Champagne, Moët & Chandon "Imperial" NV, Champagne, France	\$150
Champagne, Veuve Clicquot "Yellow Label" Brut	\$160
Champagne, Dom Perignon 2008	\$420
White	
Chardonnay, Mer Soleil Reserve 2017, Santa Barbara County	\$60
Chardonnay, Quilt 2016, Sonoma Coast	\$72
Chardonnay, ZD Wines 2017, Napa Valley	\$86
Chardonnay, Cakebread 2018, Napa Valley	\$105
Pinot Grigio, Castello Banfi "San Angelo" 2018, Tuscany, IGT	\$42
Pinot Grigio, Terlato 2017, Friuli Colli Orientali DOC	\$85
Sauvignon Blanc, Kim Crawford 2018, New Zealand	\$59
Rosé, Rock Angel 2018, Provence	\$75
Red	
Merlot, Ferrari-Carano 2016, Sonoma Coast	\$56
Merlot, Thorn 2016, Napa Valley	\$110
Pinot Noir, King Estate "Acrobat" 2016, Oregon	\$48
Pinot Noir, Meiomi 2017, Santa Lucia Highlands	\$60
Pinot Noir, Belle Glos, Las Alturas Vineyard 2018, Santa Maria Valley	\$120
Pinot Noir, Metaphora Wines 2016, Napa Valley	\$195
Cabernet Sauvignon, Oberon 2017, Napa Valley	\$65
Cabernet Sauvignon, Prisoner "Cuttings" 2017, Napa Valley	\$99
Cabernet Sauvignon, Stag's Leap Winery, Napa Valley	\$124
Red Blend, Prisoner, Napa Valley	\$93
Super Tuscan, Ruffino Modus 2016, Toscana	\$84

BEER

Barrel of Monks , 1926 Wit, Boca Raton	\$10
Funky Buddha , Hop Gun, IPA, Florida	\$9
Peroni , Pale Lager, Italy	\$9
Corona Extra , Pale Lager, Mexico	\$9
Bud Light , Light Lager, USA	\$9
Heineken , Pale Lager, Holland	\$9
Stella Artois , Pilsner, Belgium	\$9