

# DINNER MENU

## STARTER

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

## SALADS

<b>Heirloom Apple Salad</b> <b>V</b>	<b>\$16</b>
Field Greens, Candied Pecans, Toasted Wheat Berry, Goat Cheese, Jicama, Creamy Lemon Dressing	
<b>Cobb Salad</b> <b>GF</b>	<b>\$19</b>
Rotisserie Chicken, Field Greens, Nueske's Bacon, Roasted Corn, Sliced Avocado, Soft Boiled Eggs, Heirloom Tomatoes, Blackberries, Charred Scallion Vinaigrette	
<b>Caprese</b> <b>V</b>	<b>\$16</b>
Local Heirloom Tomatoes, Burrata, Aged Balsamic	
<b>Caesar</b> <b>V</b>	<b>\$14</b>
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

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

## SIDES \$8

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

### 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

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

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

THE  
TERRACE  
RESTAURANT

**COCKTAILS**

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

**WINES BY THE GLASS**

<b>Sparkling</b>	
Prosecco, La Marca, Italy .....	\$11
Champagne, Veuve Clicquot "Yellow Label" Brut .....	\$34
<b>White</b>	
Chardonnay, Mer Soleil Reserve, Santa Barbara .....	\$15
Chardonnay, Quilt, 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
<b>Red</b>	
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**

<b>Sparkling</b>	
Prosecco, La Marca, Italy .....	\$44
Brut, Chandon, Champagne, France .....	\$67
Moet & Chandon, "Imperial" NV, Champagne .....	\$150
Champagne, Veuve Clicquot "Yellow Label" Brut .....	\$160
Champagne, Dom Perignon 2008 .....	\$420
<b>White</b>	
Chardonnay, Mer Soleil Reserve 2017, Santa Barbara County .....	\$60
Chardonnay, Quilt, 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
<b>Red</b>	
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