

The Clubhouse

FROM THE FIELD

WEDGE SALAD • 16 SIDE • 8

Blue cheese crumble, heirloom tomatoes, Benton's bacon, crispy onion, blue cheese dressing, balsamic reduction

CAESAR SALAD • 14 SIDE • 7

Romaine lettuce, Caesar dressing, garlic croutons, asiago cheese

Add Marinated Grilled Chicken Breast (7)

Add Grilled Marinated Shrimp (10)

Add Grilled Faroe Island Salmon (15)

🍷 STRAWBERRY BURRATA SALAD • 23

Fresh local strawberries, fresh basil, toasted pecans, arugula, EVOO, prosciutto, white balsamic basil vinaigrette

🍷 ROASTED BEET SALAD • 17

Avocado, walnuts, yogurt, arugula, goat cheese, grapefruit, citrus honey vinaigrette

SOUP DU JOUR CUP 6

Ask your server BOWL 8

SMALL PLATES

LAMB CHOPS • 23

Spiced yogurt, crispy chickpeas, pickled red onions, carrot puree, chimichurri

SEARED SCALLOPS • 23

Cannellini bean puree, truffle, pancetta, crispy potato, chive, roasted mushroom

SHRIMP SCAMPI TOAST • 19

Grilled shrimp, tomatoes, lemon zest, garlic, white wine, basil, sourdough

GRILLED OYSTER • 18

1/2 dozen oysters, garlic butter, parsley, pecorino cheese, breadcrumbs, grilled bread, fresh lemon

SPICY TUNA ROLL • 16

Mango, cucumber, pickled carrots, sriracha aioli, avocado, pickled ginger, soy sauce, wasabi

HERITAGE FARMS PORK BELLY TACOS • 16

Arugula, kimchi, sriracha aioli, toasted sesame seeds

🍷 JOYCE FARMS FRENCHED • 15

CHICKEN WINGS

10 Joyce farms chicken wings, celery, buffalo or BBQ, ranch or blue cheese

ROASTED BRUSSEL SPROUTS • 14

Nueskes bacon, aged balsamic vinegar, aged pure maple syrup

ROSEMARY FOCACCIA BREAD • 9

Aged balsamic, EVOO, cultured butter

ENTREES

TRILLIUM WAGYU BURGER • 19

American Wagyu, red onion jam, white cheddar cheese, arugula, tomato, herb aioli, local sesame seed bun served with fries, sweet potato fries, or fruit

🍷 Option of a gluten free bun

Add Bacon (2)

SHIITAKE SWISS BURGER • 19

American Wagyu, arugula, whole grain dijonaise, truffle, roasted shiitakes, local sesame seed bun served with fries, sweet potato fries, or fruit

🍷 Option of a gluten free bun

✓ COCONUT CHICKPEA CURRY • 26

Jasmine rice, cilantro, tomato jam, mint raita, potatoes, grilled naan bread

JOYCE FARMS AIRLINE CHICKEN BREAST • 28

Creamy orzo, roasted red pepper puree, parmesan cheese, fresh herbs, lemon, feta, roasted tomatoes

SUNBURST FARMS RAINBOW • 32

TROUT ALMONDINE

Whipped potatoes, almond butter sauce, sauteed green beans

MARYLAND STYLE CRAB CAKES • 36

Jumbo lump crab, fried green tomatoes, corn puree, remoulade sauce, potato hash, nueskes bacon, arugula

SEARED SCALLOP CAVATELLI PASTA • 43

Fried leeks, roasted mushrooms, peas, pecorino, truffle shallot cream sauce

🍷 CHILEAN SEA BASS • 44

Roasted shiitakes, roasted tomatoes, lemon zest, nueske's bacon potato hash, grilled asparagus

🍷 GRILLED CERTIFIED ANGUS BEEF FILET

5 OZ • 47 8 OZ • 57

Compound butter, herb roasted garlic mashed potatoes, grilled asparagus

Add a 4-5oz Grilled Maine Lobster Tail (18)

Add Black Truffle Butter (9)

PRIME BONE-IN RIBEYE

20 OZ • 85

Compound butter, herb roasted garlic mashed potatoes, grilled asparagus

Add a 4-5oz Grilled Maine Lobster Tail (18)

Add Black Truffle Butter (9)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Prices do not include Tax (7%) or Service Charge (20%) 🍷 Gluten Free