

PLATED DINNER MENU

SMALL PLATE STARTERS

GARLIC PRAWNS	\$18
<i>with Creamy Asparagus Polenta</i>	
FRITO MISTO	\$10
<i>Crispy Squash, Asparagus, and Artichokes with Green Goddess Dipping Sauce</i>	

SPRING & SUMMER

HEIRLOOM TOMATOES, BASIL, AND BURRATA	\$12.5
<i>with Roasted Corn Balsamic Dressing</i>	
FRIED CALAMARI AND WATERMELON SALAD	\$13

FALL & WINTER

THYME ROASTED GRAPES & BURRATA	\$11.5
<i>over Little Gems with Toasted Walnuts and Sherry Vinaigrette</i>	
MINI BAKED BRIE	\$14
<i>with Apple Conserve and House-Made Crackers</i>	
BLACKBERRY CHEVRE SALAD	\$11
<i>with Arugula, Pistachios, and Black Pepper Dressing</i>	
CRAB CAKE	\$22
<i>with Spicy Creole Remoulade</i>	

PLATED DINNER SALADS

TRADITIONAL CAESAR	\$8
<i>Hearts of Romaine, Sourdough-Herb Croutons and Grana Padano with House Made Caesar Dressing</i>	
CLASSIC MIXED GREENS	\$10
<i>Local Mixed Greens, Carrots, Radishes and English Cucumbers with House Made Balsamic Vinaigrette</i>	
THE WEDGE	\$10
<i>Iceberg Wedge topped with Point Reyes Blue, Grape Tomatoes and Crumbled Maple Bacon with House-Made Blue Cheese Dressing</i>	

PLATED DINNER SALADS

NAPA VALLEY

\$12

*Local Mixed Spring Greens, Green Apples, Candied Walnuts,
Dried Cranberries and Crumbled Chevre with Maple-Apple Vinaigrette*

CLUBHOUSE

\$12

*Mixed Greens, Chopped Pecans, Mandarin Oranges, Radishes, Grapes,
Point Reyes Blue Cheese with Sherry Dressing*

MIDDLE EASTERN

\$12

*Hearts of Romaine, Fresh Mint, Black Olives, Cherry Tomatoes,
Green Onions, Cilantro, Feta and Pita Croutons, with Lime Vinaigrette*

DINNER SOUPS

CLUBHOUSE CLAM CHOWDER

\$8

*Fresh Clams, Red Potatoes, Garden Fresh Herbs, Cream and
Fried Leeks, served with a Sourdough Toast Point*

LOBSTER BISQUE

\$11

*Fresh Maine Lobster, Sherry Cream Reduction, Garlic, and Tomatoes
topped with Crème Fraîche and Fresh Chives*

WHITE MINESTRONE

\$8

*Creamy White Beans, Broccolini, Green Beans, Corn, Shallots,
House-Made Vegetable Broth, Finished with a Fresh Herb Drizzle*

SPRING & SUMMER

HEIRLOOM TOMATO

\$8

*Heirloom Tomatoes, Garlic, Fresh Basil,
served with a Parmesan Crisp*

CREAMY ARTICHOKE

\$11

*Roasted and Puréed Artichoke Hearts
with Toasted Hazelnuts and Shaved Radish*

FALL & WINTER

WILD MUSHROOM BISQUE

\$10

*Rich Elegant Purée of Assorted Wild Mushrooms and Cream,
finished with White Truffle Oil*

ROASTED BUTTERNUT SQUASH

\$8

*Silky Butternut Squash Purée with House-Made Vegetable Broth,
Finished with Lime Crema and Toasted Walnuts*

PLATED DINNER ENTRÉES

All Entrées are accompanied by Fresh-Baked Bread and Butter

SPRING & SUMMER

PAN-SEARED PETITE FILET MIGNON **\$52**

*Filet Mignon with Red Wine Demi Glace,
Served with Braised Belgium Endives & Crispy Prosciutto*

STUFFED BREAST OF CHICKEN **\$38**

*Chicken Breast stuffed with Sun-Dried Tomatoes, Artichokes, Spinach, and Chèvre,
with Citrus Beurre Blanc, served with Smashed Yukon Gold Potatoes,
Garlic Confit and Roasted Cauliflower*

LEMON DIJON HALIBUT **\$38**

*Halibut Roasted with Lemon Dijon and Dill,
served with Black Rice Pilaf and Garlic Roasted Broccoli*

PORK TENDERLOIN **\$36**

*Maple-Chili Rubbed Grilled Pork Tenderloin
served with Lima Bean and Corn Succotash*

CAULIFLOWER STEAK (VEGAN) **\$27**

*Charred Cauliflower Steak, served with Spring Pea Purée,
Roasted Radish, Cherry Tomato*

WILD MUSHROOM RAVIOLI (VEG) **\$30**

*Wild Mushroom-Stuffed Ravioli with House Made Basil Pesto,
topped with Grana Padano and Green Bean Fritto Misto*

SPRING & SUMMER DUETS

PETITE FILET MIGNON AND TIGER PRAWNS **\$75**

*Petite Filet Mignon topped with Zinfandel Beurre Rouge
and sautéed Tiger Prawns in Toasted Garlic Butter
served with Smashed Yukon Gold Potatoes and Roasted Baby Carrots with Mint*

STUFFED BREAST OF CHICKEN AND PAN-SEARED SALMON **\$65**

*Chicken Breast stuffed with Sun-Dried Tomatoes, Spinach, Artichokes and Chèvre,
topped with Citrus White Wine Sauce and
Pan-Seared Salmon topped with Dill and Chervil Vinaigrette,
served with Wild Mushroom Risotto and Roasted Broccolini*

PLATED DINNER ENTRÉES

All Entrées are accompanied by Fresh-Baked Bread and Butter

FALL & WINTER

PAN-SEARED PETITE FILET MIGNON	\$52
<i>Filet Mignon with Red Wine Demi Glace, Served with a Wild Mushroom Croquette</i>	
BRAISED BEEF SHORT RIBS	\$55
<i>Beef Short Ribs braised in Savory Red Wine and Herb Reduction, served with Herb Spaetzle and Brussels Sprout Gratin</i>	
SIGNATURE CHICKEN PICCATA	\$32
<i>Chicken Breast Dusted in Flour, Pan-Seared with White Wine and Capers, served with Parsnip Purée and Haricots Verts</i>	
MAINE LOBSTER TAIL	AQ
<i>Butter-Poached Maine Lobster Tail with Grilled Lemon and Drawn Butter, served with Smashed Red Bliss Potatoes and Roasted Baby Carrots</i>	
BUTTERNUT SQUASH LASAGNA (VEG)	\$30
<i>Roasted Butternut Squash Layered with Broccoli Rabe, Lasagna Noodles, Ricotta, and Bechamel, and Parmesan</i>	
MOROCCAN VEGETABLE TAGINE (VEGAN)	\$28
<i>Root Vegetables and Garbanzo Beans simmered with Warming Spices in House-Made Tomato Broth, finished with Preserved Lemon and Parsley Persillade</i>	

FALL & WINTER DUETS

PETITE FILET MIGNON AND CRAB CAKE	\$72
<i>Petite Filet Mignon with Red Wine Demi Glace and a Traditional Clubhouse Crab Cake with Spicy Tartar Sauce, served with Crème Fraîche Whipped Potatoes and Brussels Sprouts</i>	
BRAISED BEEF SHORT RIBS AND PAN-SEARED SCALLOPS	\$92
<i>Beef Short Ribs braised in Savory Red Wine and Herb Reduction, topped with Demi-Glace and Pan-Seared Scallops with Citrus Remoulade, served with Mascarpone Polenta and Haricot Verts</i>	
FRESH MAINE LOBSTER AND PETITE FILET AU POIVRE	AQ
<i>Poached Maine Lobster served with Drawn Butter and Petite Filet Mignon with Fresh Cracked Peppercorn Rub and Brandy Demi Glace, served with Au Gratin Potatoes with Point Reyes Blue and Minted Peas</i>	