Dinner

House Salad (GF)
Artisanal greens, dried cranberries, candied pecans, heirloom tomatoes, cucumber, and Champagne vinaigrette.
Petit 10 / Entrée 20

Chopped Yacht Club Wedge
Chopped iceberg lettuce, heirloom tomatoes, cucumbers, blue cheese crumbles, crispy bacon, and blue cheese dressing.
Petit 10 / Entrée 20

Caesar Salad
Crisp romaine lettuce, croutons, Caesar dressing, Parmesan tuile, white anchovies, and grilled lemon.
Petit 10 / Entrée 20

Tuna Poke Salad (GF)
Chopped fresh tuna, sushi rice, edamame, carrot, cucumber, avocado, and fried onions. Garnished with a soy ginger drizzle.
Petit 16 / Entrée 32

Crunchy Thai Chicken Salad (GF)
Shredded Nappa cabbage, pulled chicken, avocado, green onion, green papaya, carrots, cucumbers, peanuts, mandarin oranges, and fresh herbs, served with an Asian style peanut dressing.
Petit 16 / Entrée 32
Sub *Crispy Chicken Breast* **+8**

Small Plates

Chicken Souvlaki
Grilled herb marinated chicken, naan bread, lettuce, tomato, red onion, and tzatziki. **19**
Substitute beef tenderloin tips **+9**

Asian Chicken Cakes (GF)
Herb salad, lime pickles, and sweet chili aioli. **18**

Waygu Beef Meatballs and Burrata (GF)
Spicy marinara and microgreens. **19**

Fig and Goats Cheese Tart (V)
Puff pastry crust with poached figs, caramelized onions, goat's cheese, balsamic syrup, and herb salad. **18**

Octopus Carpaccio (GF)
Thinly sliced octopus, diced onion, cucumber, tomato, and seaweed salad. Drizzled with ponzu vinaigrette. **20**

Club Classics

Linguine and Clam Sauce
Whole Manila clams and chopped surf clams sauteed with olive oil, garlic, white wine, Lemon, and parsley over linguine noodles. Served with grilled garlic ciabatta. **28**

Five Pepper Chicken (GF option)
Crispy panko crusted chicken breast filet, beurre blanc, angel hair pasta, mélange of fresh sweet and pickled peppers. **26**

Flatbread (GF)
Crisp cauliflower flat bread topped with sautéed spinach, marinated artichokes, caramelized red onions, basil pesto, and goat's cheese. Garnished with baby arugula salad. **23**

Waygu Smash Burger (GF option)
Twin four ounce Waygu burger patties topped with melted cheddar cheese and roasted garlic aïoli on a grilled brioche bun. Served with baby arugula and crispy fried onions. **23**

Seafood

$MP

"JP" Fish (GF)

Just Plain fish. We receive daily deliveries of the freshest seafood.
Your server will tempt you with this evening's offerings.

Your choices of preparation style are:
Butter seared • blackened • grilled • broiled • fried • a la Francaise
• scampi style • brown butter & almonds
-OR-
Baked with seafood stuffing ($3 additional)

Complemented with the starch and vegetables of the day.
Lemon-caper beurre blanc, tropical fruit salsa, or **fresh herb remoulade** available on request.

Entrees

Steak Frites (GF)
Char-grilled garlic and herb marinated teres major finished with mushroom demi glace.
Served with baby arugula salad and truffle fries. **39**

Steak Au Poivre Bites
Peppered beef tenderloin tips, Trottole pasta, creamy
brandy-peppercorn sauce, sauteed asparagus. **32**

Beef Short Rib (GF)
Guinness braised bone-in beef short rib, accompanied by colcannon
and crispy blue oyster mushrooms. **46**

Duck Leg Confit (GF)
Duck leg confit presented with Salardaise potatoes, Ho Chi Minh mushrooms, and peas.
Finished with citrus and port wine infused duck jus. **41**

Caprese Chicken Saltimbocca
Pan seared prosciutto wrapped chicken breast garnished with balsamic syrup.
Accompanied by basil leaves, heirloom tomatoes, and mozzarella cheese.
Served with charred broccolini and orzo pilaf. **32**

Pan Seared Triple Tail (GF)
Pan seared Gulf triple tail garnished with tarragon beurre blanc.
Served with crispy potato latkes and braised Swiss chard. **48**

Vegetable Rigatoni Bolognese (V)
Sauteed Beyond Beef®, diced celery, onions, carrots, and garlic simmered in red wine with
tomatoes and herbs. Tossed with rigatoni noodles, burrata cheese, and basil leaves. **29**