

FOUNDERS' ROOM



Le Premier Cours

Roasted Brussels and Pancetta

garlic, herbs 9.

Grilled Foie Gras

grilled pear 18.50

Catalan Prawns

chillies, garlic, lemon, served in a cast-iron pan 14.75

Crab Cakes

spicy aioli 14.

Gary's soup 6.

360 Salad

candied walnuts, cranberries, feta, balsamic vinaigrette 6.

Le Sandwich

Chipotle Lobster Wrap

A, L, T 18.

House-ground Steak Burger

applewood bacon, cheddar cheese, steak fries 15.

Grilled Chicken Sandwich

Bacon tomato jam 17.

Turkey, Avocado

focaccia, L, T 15.

Le Salades

Classic Caesar 12.

720

candied walnuts, cranberries, feta, balsamic vinaigrette 10.

Choose Either

Chicken 5.

Prawns 6.

Salmon 6.

Steak and the Wedge 19.

Le Plat Principal

Fresh Pasta, Garlic Shrimp

Olive Oil, Lemon Peel, Basil 22.

Grilled Ahi Tuna

Heirloom Tomatoes, Pesto, Burrata Cheese 24.

Peppered New York Steak

Arugula, lemon, parmesan 19.



Executive Chef

Ron Garrido

Sous Chef

Gary Kawanami

All food purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.