



Raw Bar

Oysters on the Half Shell 18
honeycrisp apple mignonette

Shrimp Cocktail 16
cocktail sauce, horseradish & lemon

Wine Pairing

Adriano Adami Garbel "DOC" Prosecco Treviso, Italy NV 57

Appetizers

Pumpkin Velouté 12
lobster, vanilla mascarpone, pumpkin seed oil

Baby Gem Lettuces 13
blood orange, Great Hill blue cheese, hazelnuts,
banyuls vinaigrette

Tuna Tartare 16
puffed rice, mango, daikon, yuzu

Wild Mushroom Strudel 15
rosemary-mascarpone polenta, asparagus,
truffle vinaigrette

Short Rib Strozzapretti 18/ 36 (entree size)
blistered radicchio, sherry, hazelnut,
Parmigiano Reggiano

Wine Pairings

Duckhorn Vineyards, Sauvignon Blanc, Napa Valley 2018 61

Cherry Pie "Tri-County" Pinot Noir, Monterey, Sonoma and
Santa Barbara 2017 59

Entrees

Roasted Ora King Salmon 38
cauliflower, Sicilian pistachio puree,
orange vinaigrette

Roasted Skate Wing 36
braised fennel, almonds, capers,
lemon beurre blanc

Pan Seared Scallops 40
pickled cranberries, parsnip puree, charred
endive, brown butter

Rack of Lamb 44
apple chutney, braised radicchio, apple-curry jus

Marrow-Crusted Filet Mignon 42
pommes fondant, Swiss chard,
roasted mushrooms, Bordelaise

**Kabocha Squash and Goat Cheese
Agnolotti** 32
brown butter, walnut picada,
Parmigiano Reggiano

Wine Pairings

Ferrari Carano, Sonoma County California 2017 56

Château Lalande-Borie Saint-Julien, Bordeaux 2011 78
OR

Halter Ranch Cabernet Sauvignon, Paso Robles 2014 64

♥ **This Menu is for One Time Use**

Desserts

Vermont Sour Cream Cheesecake 10
blood orange gelée, caramelized pineapple

Pumpkin Crème Brûlée 10
maple sugar, candied cranberries, pecans

Triple Chocolate Layer Cake for Two 16
praline crumble, hazelnut anglaise

Key Lime Tart 12
white chocolate, juniper, brown sugar

Don't forget about our mEat Market, Celebration and Game Day Packages | 617.946.2828

*All food and beverage 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. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48205 0320 SS