

Aperture

LUNCH MENU

FOR THE TABLE

ORGANIC CHICKPEA HUMMUS

imported olive oil, za'atar, grilled pita, local farm vegetable crudite | 14

TUNA POKE

ahi sushi grade tuna, spicy mayo, mango, avocado, fresh seaweed, arcadian greens, sushi rice | 18

ARTISANAL CHEESE BOARD

chef's selection of three cheeses, seasonal accoutrements,, truffle lavender honey | 17

HOUSEMADE CHARCUTERIE

chef's selection three artisanal meats, seasonal accoutrements,, truffle lavender honey | 17

AHI TUNA TACOS

raw sushi grade tuna, avocado, spicy mayo, corn tortilla | 14

MEMBER FAVORITES

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

 NUT ALLERGY

BUTCHER CUT WITH SEASONAL ACCOMPANIMENTS

CHEF SELECTED, FOR ONE | MP

CHEF SELECTED, FOR TWO | MP

SALADS & SOUPS

CHILLED TOMATO SOUP

thai basil, melon, extra virgin olive oil | 10

CAESAR SALAD

parmesan reggiano, white spanish anchovies, baby romaine, foccacia croutons 8 | 14

CHEF SALAD

frisee lettuce, mixed greens, prosciutto, toasted walnuts, apple cider dressing 9 | 16

MARKET SALAD

arcadian greens, heirloom tomatoes, cucumber, carrots, choice of dressing 8 | 14

PROTEIN ADDITIONS

grilled chicken | 8

salmon | 14

shrimp | 14

Curated Menu by

Sylva Senat, Executive Chef

Timothy Blair, Chef De Cuisine

SANDWICHES

GRILLED CHICKEN SANDWICH

garlic caulilini, fresh mozzarella, basil aioli, lettuce, tomatoes
choice of pommes frites or mixed greens | 17

APERTURE BURGER

house brisket blend, cheddar cheese, house made pickles, lto, brioche
choice of pommes frites or mixed greens | 19

IMPOSSIBLE BURGER

impossible "meat" patty, vegan coconut yogurt, micro greens, beef steak tomatoes, mesclun greens, brioche bun
choice of pommes frites or mixed greens | 20

ROASTED TURKEY BLT

roasted turkey, applewood smoked bacon, lto, spicy mayo, lost bread with mixed greens | 16

SIDES

PARMESAN TRUFFLE FRIES

truffle garlic oil, parmesan, sea salt | 10

SESAME CAULILINI

thai bird chili, sweet soy, sea salt | 8

FINGERLING POTATOES

pickled red onion, spicy mayo | 8

CHARRED CARROTS

sumac creme fraiche, sherry gastrique | 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS