

# RESERVE

## APPETIZERS

### Asian Seared Scallops

3 scallops / sautéed root vegetables / coconut-ginger carrot purée / herb oil

### Steak Tartare\*

onions / capers / anchovy / quail egg / grilled baguette

### Salt Sampler\*

shrimp crudo / tuna tataki / beef carpaccio / loyal raw oyster

### Edamame Truffle Dumplings

white truffle oil / shallot soy broth

## SALADS

### Caesar

prepared tableside

### Greek

feta / kalamata / pepperoncini / onion / tomato / pita crouton

### Antipasto Salad

frisée / prosciutto / artichoke / green pepper / tomato / kalamata / parmesan / basil oil

### Balsamic Wilted Kale Salad

baby kale / red onion / portobello / pancetta / heirloom tomato / marcona almonds / parmesan / balsamic

## TO SHARE

### Cold Seafood Tower\*\*

shrimp / oysters / king crab / lobster claw / mignonette

## SIDES

### Lobster Mac & Cheese

### Kale with Brocolini & Mushroom

### Crispy Cauliflower

### Herb Risotto

### White Cheddar & Gruyere Potato Gratin

### Grilled Asparagus

 GLUTEN FREE

 VEGETARIAN

\*This item may be served undercooked. \*\*No discounts apply to this item, may be served undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
All food and beverage purchase 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.

## ENTRÉES

### PASTA AND GRAINS

#### **Sautéed Gnocchi**

shallot brown butter poached lobster / tri-colored asparagus / asiago / crawfish cream sauce / tarragon oil

#### **Braised Short Rib Ravioli**

truffle / blistered cherry tomato / pecorino / cognac jus

#### **Zucchini 'Pasta'** 🌿

zucchini noodles / mushroom ragout / sun-dried tomatoes

#### **Gluten Free Pasta Primavera** 🌿

gluten free fusilli / seasonal vegetables / fresh basil / marinara

### SEAFOOD

#### **Shrimp & Seared Diver Scallops** 🌿

smoked jalapeño-gouda grits / red pepper coulis / fennel / poached heirloom tomato / chardonnay crema

#### **Black Cod**

Crushed fingerlings / wilted spinach / baby cress / chive butter / white wine gastrique

#### **Crispy Skin Salmon** 🌿

Spicy lentil-pancetta ragout / whole grain mustard / wilted broccolini

#### **Branzino Sovereign** 🌿

artichoke barigoule / kalamata / porchini / sun dried tomato / kaffir-lime coulis

### BUTCHER BLOCK

#### **Herb Crusted Lamb Rack**

sweet potato soufflé

#### **Dry-Aged Strip**

potato dauphinoise / roasted leek

#### **Grilled Ribeye\***

gualjillo-roasted garlic butter / white cheddar & gruyere gratin / grilled asparagus

#### **Coffee Braised Short Rib**

ancho chili / parmesan polenta pearls / baby kale & spinach / veal demi-glace

**Hollandaise**

**Béarnaise**

**Foie Gras Butter**

**Herb Demi-Glace**

**Jack Daniels Honey Cream**

## SAUCES

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