



CLUB DINING

Dinner

SMALL PLATES

CHIPS, SALSA & GUACAMOLE V GF	14
Tortilla Chips Salsa Molcajete Guacamole	
GRILLED PRAGER BROTHERS SOURDOUGH VG	8
Cultured Butter Maldon Salt	
KANPACHI CRUDO GF	21
Persimmon AgroDolce Mint Radish Espellette Pepper Pickled Chiles	
CEVICHE GF	17
White Seabass Tomato Red Onion Cucumber Citrus Tostada	
SHRIMP COCKTAIL GF	22
Jumbo Shrimp Cucumber Radish Cocktail Sauce	
HUMMUS V	16
Sumac Woodfired Flatbread	
CUP OF SOUP BOWL OF SOUP	7 13

TRIED & TRUE

CLUB BURGER	24
<i>Vegan Impossible patty available upon request</i> Cheddar Cheese Burger Sauce Lettuce Tomato Onion House Pickle Choice of Fries or House Salad	
FRENCH DIP	22
Shaved Ribeye Swiss French Roll Horseradish Cream Au Jus Choice of Fries or House Salad	
FISH TACOS	24
Crispy Battered Fish Shaved Cabbage Pico de Gallo Cilantro-Lime Crema Black Beans Spanish Rice	

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FREE

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.

Woodfired

HOUSE FENNEL SAUSAGE PIZZA 21

Stracciatella | Roasted Garlic Puree
Chard Greens | Hot Honey

FUNGHI BIANCA PIZZA 21 **VG**

Roasted Mushrooms | Fontina
Fior di Latte Mozzarella
Confit Garlic | Fresh Oregano

MARGHERITA PIZZA 19 **VG**

Crushed Organic Tomatoes
Fior di Latte Mozzarella
Fresh Basil Leaves

🔥 FRA DIAVOLO PIZZA 21

Calabrese Salami | Pickled Peppers
Scamorza | Confit Garlic | Hot Honey

PESTO PIZZA 21 **VG**

Mozzarella Cheese | Oven Roasted Tomato
Toasted Pine Nuts

PEPPERONI PIZZA 21

Crushed Organic Tomatoes | Mozzarella Cheese
Ezzo Pepperoni

CHEESE PIZZA 18 **VG**

Crushed Organic Tomatoes | Mozzarella Cheese

DINNER ENTREES

POTATO GNOCCHI

Fennel Sausage | Broccoli Rabe
Pecorino Cheese | Calabrian Chili Butter

BRAISED BEEF SHORT RIB **GF**

Mashed Potatoes | Braised Chipollini Onion
Shaved Carrot Salad | Beef Jus

WINE GLAZED BUTTER FISH **GF**

Grilled Savoy Cabbage | Grape Reduction
Grape and Gooseberry Salad

FILET MIGNON **GF**

Roasted Brussels Sprouts | Pancetta
Mashed Potatoes | Honeynut Squash Puree

SALMON **GF**

Haricots Verts | Sauce Gribiche | Smoked Trout Roe

ROASTED JIDORI HALF CHICKEN **GF**

Crispy Baby Yukon Potatoes | Bloomsdale Spinach
Pickled Onions | Calabrian Chimichurri

ROASTED CAULIFLOWER **VG GF**

Cauliflower Puree | Pepita Gremolata
Sultanas | Parmesan

GARDEN GREENS

Waygu Bavette +19 | Chicken + 13 | Salmon +15 | Shrimp +16

COBB SALAD **GF**

Chopped Turkey | Avocado | Applewood Bacon
Hard Boiled Egg | Tomato | Blue Cheese Crumbles
Romaine | Iceberg | Blue Cheese Dressing

ROASTED PEAR SALAD **GF VG**

Seasonal Pears | Chopped Endive | Goat Cheese
Sherry Agave Vinaigrette | Toasted Marcona Almonds

ITALIAN CHOPPED SALAD 🔥

Chopped Romaine | Radicchio | Cucumber
Cherry Tomato | Chickpeas | Pepperoncini
Spicy Calabrese Salami | Fresh Mozzarella
Herb Vinaigrette | Parsley Breadcrumb

CAESAR SALAD

Petite Romaine | Brioche Croutons | Parmesan Snow

HOUSE SALAD **V GF**

Baby Lettuce Mix | French Breakfast Radish | Cucumber
Tomato | Champagne Vinaigrette

SIDES

MAINE LOBSTER TAIL

Drawn Butter

CRUSHED POTATOES **V GF**

Crushed Baby Yukons | Calabrian Chimichurri

HARICOTS VERTS **V**

Tarragon Vinaigrette | Herbed Breadcrumbs

ROASTED ROOT VEGTABLES **V GF**

Honeynut Squash Puree | Crispy Sage

MASHED POTATOES **VG GF**

Peppercorn Demi-Glace | Chives

FRENCH FRIES **V GF**

ONION RINGS **V**

EST.



1935



CLUB DINING

Specialty Cocktails

MEMBERS ONLY 16

Stranahan’s NY LJBTC Bourbon
Demerara | Orange Bitters

LIME IN THE COCONUT 16

1800 Coconut Tequila | Oat Milk
Lime | Almond | Orange Blossom | Eucalyptus

BIANCA MARTINI 16

Hendrick’s Gin | Sauvignon Blanc
Elderflower | White Balsamic

TEE THYME 16

Del Maguy Mezcal | Yellow Chartreuse
Lime | Peach | Thyme

APEROL SPRITZ 15

Aperol | Prosecco | Blood Orange | Soda

OVER PAR 16

Amaro Nonino | Lemonade | Iced Tea | Cardamom

THE PERFECT SERVE 16

Pinot Grigio | Peach Schnapps
Pear | Yuzu

SAILOR’S DELIGHT 16

Mijenta Blanco | Montelobos
Ginger Liqueur | Lime | Barebera

LJBTC MAI TAI 16

Don Q 151 Rum | Cane Run Rum
Henry’s Special Mix | Meyer’s Dark Rum Float

Beverages

DRAFT BEER

Stella Artois	9
Modelo Mexican Lager	9
Stone IPA	9
Pizza Port California Honey Ale	9
Coronado Orange Avenue Wit	9
Seasonal Rotation	9

SPARKLING

Caposaldo, Prosecco – Veneto, IT

Roederer Estate, Brut – Anderson Valley, CA

Taittinger La Francaise, Brut – Champagne, FR

WHITE | ROSE

Sancerre, Pierre Riffault – Loire Valley, FR

Sauvignon Blanc, Better Half – Marlborough, NZ

Chardonnay, Trefethen – Napa Valley, CA

Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR

Rosé, Sainte Marguerite, Symphonie- Provence, FR

GL | BTL

14 | 54

18 | 72

29 | 114

18 | 70

14 | 54

16 | 62

21 | 82

19 | 77

RED

Barbera D’Asti Bricchi, Scarpa, – Piedmont, IT

Pinot Noir, Coeur de Terre – Willamette, OR

Pinot Noir, En Route – Russian River Valley, CA

Bordeaux, Les Cadrans de Lassègue Grand Cru – St.Emillion, FR

Cabernet Sauvignon, Franciscan – Napa Valley, CA

Cabernet Blend, Pure Paso, J Lohr - Paso Robles, CA

Cabernet Sauvignon, Post & Beam – Napa Valley, CA

Merlot Blend, SeaQuelle, Dry Creek – Dry Creek Valley, CA

Red Blend, Vina Cobos Cocodrilo Corte – Mendoza, AR

GL | BTL

22 | 88

17 | 66

25 | 98

22 | 86

15 | 58

16 | 62

23 | 90

21 | 82

20 | 79

BOTTLED BEER

Coors Light	8
Pacifico	8
Corona	8
Guinness	8
Green Flash West Coast IPA	8
Best Day Brewing Non-Alcoholic	8

SPIRIT FREE

BUNNY SLOPE 12

Pineapple | Coconut | Ginger Ale | Vanilla | Lime

VIRGIN ISLANDS 12

Passionfruit | Pineapple | Lime | Vanilla | Cinnamon

Wine