

## SMALL PLATES

<b>CHIPS, SALSA &amp; GUACAMOLE</b> <b>V GF</b>	14
Tortilla Chips   Salsa Molcajete   Guacamole	
<b>GRILLED PRAGER BROTHERS SOURDOUGH</b> <b>VG 8</b>	
Cultured Butter   Maldon Salt	
<b>HIRAMASA CRUDO</b> <b>GF</b>	21
Japanese Hiramasa   Thai Coconut Vinaigrette Pickled Onion   Pickled Serrano   Thai Basil   Mint	
<b>FISH AGUACHILE</b> <b>GF</b>	18
Local White Fish   Aguachile Verde   Persian Cucumber Red Onion   Avocado   Tortilla Chips	
<b>SHRIMP COCKTAIL</b> <b>GF</b>	22
Jumbo Shrimp   Cucumber   Radish   Cocktail Sauce	
<b>HUMMUS</b> <b>V</b>	16
Sumac   Woodfired Flatbread	
<b>CUP OF SOUP   BOWL OF SOUP</b>	7   13

## TRIED & TRUE

<b>CLUB BURGER</b>	24
<i>Vegan Impossible patty available upon request</i>	
Cheddar Cheese   Burger Sauce   Lettuce   Tomato Onion   House Pickle   Choice of Fries or House Salad	
<b>FRENCH DIP</b>	22
Shaved Ribeye   Swiss   French Roll Horseradish Cream   Au Jus Choice of Fries or House Salad	
<b>FISH TACOS</b>	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  
Mozzarella Cheese  
Confit Garlic | Fresh Oregano

### MARGHERITA PIZZA 19 **VG**

Crushed Organic Tomatoes  
Mozzarella Cheese  
Fresh Basil Leaves

### 🔥 FRA DIAVOLO PIZZA 21

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

### SWEET CHILE PIZZA 21

Pepper Jam | Goat Cheese | Arugula  
Spring Squash | Cherry Tomato

### PEPPERONI PIZZA 21

Crushed Organic Tomatoes | Mozzarella Cheese  
Ezzo Pepperoni

### CHEESE PIZZA 18 **VG**

Crushed Organic Tomatoes | Mozzarella Cheese

## DINNER ENTREES

### BRAISED BEEF SHORT RIB **GF** 45

Creamy Polenta | Tomato Braised Gigante Beans | Beef Jus

### POTATO GNOCCHI 36

Fennel Sausage | Charred Asparagus  
Spinach Herb Cream | Spring Peas | Lemon | Parmesan

### SALMON **GF** 36

Haricots Verts | Sauce Gribiche | Smoked Trout Roe

### GRILLED LOCAL SWORDFISH 39

Leek & Garlic Soubise | Charred Spring Peas  
Lemon Gremolata

### FILET MIGNON **GF** 53

Roasted Asparagus | Mashed Potatoes  
Peppercorn Demi | Pickled Red Onion

### LOBSTER PAPPARDELLE 54

Fennel | Leeks | Spring Peas  
French Radish | Citrus Butter Sauce

### ROASTED JIDORI HALF CHICKEN **GF** 34

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

### ROASTED CAULIFLOWER **VG GF** 23

Cauliflower Puree | Pepita Gremolata  
Sultanas | Parmesan

## GARDEN GREENS

Waygu Bavette +20   Chicken + 13   Salmon +15   Shrimp +16	
<b>COBB SALAD</b> <b>GF</b>	24
Chopped Turkey   Avocado   Applewood Bacon Hard Boiled Egg   Tomato   Blue Cheese Crumbles Romaine   Iceberg   Blue Cheese Dressing	
<b>ROASTED BEET SALAD</b> <b>GF</b>	21
Whipped Goat Cheese   Toasted Seed Crunch Wild Arugula-Frisée   Sherry-Agave Vinaigrette	
<b>ITALIAN CHOPPED SALAD</b> <b>GF</b>	22
Chopped Romaine   Radicchio   Cucumber Cherry Tomato   Chickpeas   Pepperoncini Spicy Calabrese Salami   Fresh Mozzarella Herb Vinaigrette   Parsley Breadcrumb	
<b>CAESAR SALAD</b>	18
Petite Romaine   Brioche Croutons   Parmesan Snow	
<b>HOUSE SALAD</b> <b>V GF</b>	15
Baby Lettuce Mix   French Breakfast Radish   Cucumber Tomato   Champagne Vinaigrette	

## SIDES

<b>CRUSHED POTATOES</b> <b>V GF</b>	9
Crushed Baby Yukons   Calabrian Chimichurri	
<b>HARICOTS VERTS</b> <b>V</b>	9
Tarragon Vinaigrette   Herbed Breadcrumbs	
<b>ROASTED ASPARAGUS</b> <b>VG</b>	9
Horseradish Crème Fraîche   Crispy Shallots	
<b>MASHED POTATOES</b> <b>VG GF</b>	9
<b>FRENCH FRIES</b> <b>V GF</b>	9
<b>ONION RINGS</b> <b>V</b>	9



# 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

### BIANCA MARTINI 16

Hendrick's Gin | Sauvignon Blanc  
Elderflower | White Balsamic

### DAYGLO SPRITZ 16

Tanqueray Gin | Grapefruit | Moscato

### OH, THE GARDEN YOU'LL GROW 16

Uncle Ed's Damn Good Jack Fruit Vodka  
Peach | Cucumber | Lime | Ginger Beer

### GOLDEN HOUR SOUR 16

Sagamore Rye | Amaretto  
Lemon | Fee Foam

### OAXACAN ON THE BEACH 16

Mezcal | Habanero Tequila | Passion Fruit  
Pomegranate | Lime

### LEILANI 16

Effen Cucumber Vodka | Hibiscus  
Lime | Mint | Ginger

### 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

Piper Heidsieck, Brut Cuvee – FR

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

22 | 86

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

#### LEHUA 12

Hibiscus | Lime | Cucumber | Ginger Beer

#### VIRGIN ISLANDS 12

Passionfruit | Pineapple | Lime | Vanilla | Cinnamon

Wine

EST.



1935