



CLUB DINING

Dinner

SMALL PLATES

CHIPS, SALSA & GUACAMOLE V GF	14
Salsa Molcajete	
PRAGER BROTHERS SOURDOUGH VG	8
Cultured Butter Maldon Salt	
AHI CRUDO GF	21
Watermelon Chile Vinaigrette Avocado Pickled Onion Olive Oil Cherry Tomato	
FISH AGUACHILE GF	18
Local White Fish Aguachile Verde Persian Cucumber Red Onion Avocado Tortilla Chips	
SHRIMP COCKTAIL GF	22
Jumbo Shrimp Persian Cucumber 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> Sesame Seed Bun Cheddar Secret Sauce Lettuce Tomato Onion House Pickle Choice of French Fries or House Salad	
FRENCH DIP	22
French Roll Shaved Ribeye Swiss Grilled Onions Horseradish Cream Au Jus Choice of French Fries or House Salad	
FISH TACOS	24
Crispy Battered Fish Shaved Cabbage Pico de Gallo Cilantro-Lime Crema Black Beans Spanish Rice	

Woodfired

Our pizzas are individually prepared and served as soon as they leave the oven—timing may vary

HOUSE FENNEL SAUSAGE PIZZA 21

Stracciatella | Confit Garlic
Chard Greens | Hot Honey

FUNGHI BIANCA PIZZA 21 **VG**

Roasted Mushrooms | Fontina | Mozzarella
Confit Garlic | Fresh Oregano

MARGHERITA PIZZA 19 **VG**

Crushed Organic Tomatoes
Mozzarella | Fresh Basil Leaves

CHEESE PIZZA 18 **VG**

Crushed Organic Tomatoes | Mozzarella

FRA DIAVOLO PIZZA 21

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

ROASTED CORN PIZZA 21 **VG**

Corn Cream | Smoked Mozzarella
Blistered Tomato | Roasted Corn | Oregano
Calabrian Lemon Vinaigrette

PEPPERONI PIZZA 21

Crushed Organic Tomatoes | Mozzarella
Ezzo Pepperoni

CHARRED EGGPLANT PIZZA 21 **VG**

Mozzarella | Confit Garlic | Charred Eggplant
Blistered Tomato | Oregano | Feta | Olive Oil

DINNER ENTREES

WHOLE GRILLED BRANZINO **GF**

45

Tomato Butter | Arugula | Heirloom Tomato | Grilled Lemon

POTATO GNOCCHI

36

Fennel Sausage | Calabrian Cream | Charred Eggplant
Tomato | Feta | Basil

SALMON **GF**

36

Haricots Verts | Sauce Gribiche | Smoked Trout Roe

GRILLED LOCAL SWORDFISH **GF**

39

Corn Cream | Roasted Corn | Basil
Cherry Tomato | Pickled Onion

FILET MIGNON **GF**

53

Roasted Broccolini | Mashed Potatoes
Peppercorn Demi | Pickled Red Onion

LOBSTER PAPPARDELLE

54

Calabrian Butter | Fennel | Tomato
Parmesan | Crispy Capers

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

Wagyu Bavette +20 Chicken + 13 Salmon +15 Shrimp +16	
COBB SALAD GF	24
Romaine Iceberg Chopped Turkey Avocado Applewood Bacon Hard-Boiled Egg Cherry Tomato Blue Cheese Crumbles Blue Cheese Dressing	
HEIRLOOM TOMATO SALAD	21
Goat Cheese Peach Mint Pangrattato Heirloom Tomato Sherry Agave Vinaigrette	
ITALIAN CHOPPED SALAD GF	22
Romaine Radicchio Persian Cucumber Cherry Tomato Chickpeas Pepperoncini Spicy Calabrese Salami Fresh Mozzarella Parsley Breadcrumb Herb Vinaigrette	
CAESAR SALAD	18
Romaine Brioche Croutons Parmesan Snow	
HOUSE SALAD V GF	15
Baby Lettuce Mix French Breakfast Radish Cherry Tomato Persian Cucumber Champagne Vinaigrette	

SIDES

CRUSHED POTATOES V GF	9
Baby Yukons Calabrian Chimichurri	
HARICOTS VERTS V	9
Tarragon Vinaigrette Herbed Breadcrumbs	
ROASTED BROCCOLINI	9
Tomato Butter Crispy Shallots	
MELTED EGGPLANT VG	9
Oregano Vinaigrette Pangrattato Feta Basil	
FRENCH FRIES V GF	9
ONION RINGS V	9

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

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.

EST.



1935



CLUB DINING

SPARKLING

Prosecco, Caposaldo – Veneto, IT	GL BTL
Brut, Roederer Estate – Anderson Valley, CA	14 54
Brut, Taittinger La Française – Champagne, FR	18 72
Brut, Taittinger La Française – Champagne, FR	29 114

WHITE | ROSÉ

Sancerre, Pierre Riffault – Loire Valley, FR	GL BTL
Sauvignon Blanc, Whitehaven – Marlborough, NZ	18 70
Chardonnay, Frank Family Vineyards – Carneros, CA	14 54
Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR	19 77
Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR	21 82
Rosé, Sainte Marguerite, Symphonie – Provence, FR	19 77

RED

Barbera D’Asti Bricchi, Scarpa – Piedmont, IT	GL BTL
Pinot Noir, En Route – Russian River Valley, CA	22 88
Pinot Noir, En Route – Russian River Valley, CA	25 98
Bordeaux, Les Cadrans de Lassègue Grand Cru – St.-Émilion, FR	22 86
Cabernet Sauvignon, Franciscan – Napa Valley, CA	15 58
Cabernet Sauvignon, Post & Beam – Napa Valley, CA	23 90

Specialty Cocktails

LJBTC MAI TAI 16

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

OAXACAN ON THE BEACH 16

Mezcal | Habanero Tequila | Passion Fruit
Pomegranate | Lime

LIME IN THE COCONUT 16

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

SUN KISS SPRITZ 15

Hendrick’s Gin | Campari | Lemon | Prosecco

BIANCA MARTINI 16

Hendrick’s Gin | Sauvignon Blanc
Elderflower | Bianca Balsamic

LEILANI 16

Effen Cucumber Vodka | Hibiscus
Lime | Mint | Ginger

MEMBERS ONLY 16

Stranahan’s NY LJBTC Bourbon
Demerara | Orange Bitters

Beverages

DRAFT BEER

9

- Stella Artois
- Modelo Mexican Lager
- Stone Delicious IPA
- Pizza Port California Honey Ale
- Coronado Orange Avenue Wit
- Seasonal Offering

BOTTLED BEER

8

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

SPIRIT FREE

LEHUA 12

Hibiscus | Lime | Cucumber | Ginger Beer

VIRGIN ISLANDS 12

Passionfruit | Pineapple | Lime | Vanilla | Cinnamon