

SOUPS, SALADS & APPETIZERS



TODAY'S SOUP
500 | 700

LOW COUNTRY CREAMY CRAB SOUP
crowd-pleaser since the '80s
800 | 1,360

SHRIMP COCKTAIL
six shrimp, horseradish sauce
2,000

CRAB CAKES
snow crab, okra, apple slaw, rémoulade
1,760

FRIED CALAMARI
cajun rémoulade
1,400

CLASSIC CAESAR SALAD
1,000 | 1,500
+ grilled steak 900
+ grilled shrimp 700
+ grilled chicken or smoked bacon 500

MARKET GREENS
local lettuces, feta, quinoa, avocado, olives, egg, tomato, onion
choice of dressing: balsamic vinaigrette | oregano vinaigrette | house | creamy ranch
1,200 | 1,700

CALIFORNIA COBB SALAD
grilled chicken, bacon, avocado, blue cheese, egg, tomato, iceberg lettuce
1,080 | 1,580

CHINESE SALAD
cashew nuts, fried chow mein, radicchio, cilantro, hoisin-sesame dressing
1,080 | 1,580
add complimentary tofu or chicken

BURGERS & SANDWICHES

SMASH DOUBLE CHEESEBURGER
bacon-fig jam, sweet pickle aioli, lettuce, tomato, stout brioche bun
1,800

Hand-formed and served on a fresh-baked sesame seed bun, our burgers come with a choice of potato salad, coleslaw, onion rings, french fries or cajun fries.

THE CLUB'S CLASSIC CHEESEBURGER
cheddar, lettuce, tomato, red onion
1,600
add bacon +200

THE WORKS BURGER
jones dairy farm dry-aged bacon, avocado, cheddar, lettuce, tomato, red onion
2,000

MUSHROOM SWISS BURGER
lettuce, tomato, red onion
1,800

CAJUN-SPICED GRILLED CHICKEN BURGER
andouille jalapeño sausage, cheddar cheese, lettuce, tomato, onion, mayonnaise
1,700

SANTA FE VEGGIE BURGER
meat-free patty, charred avocado, cheddar, thyme-roasted onion, tomato, chimichurri, mayonnaise, lettuce
1,700

REUBEN SANDWICH
corned beef, gruyère, sauerkraut, russian dressing, rye bread
1,700
nyc-style +800

CLUB SANDWICH
smoked chicken, bacon, avocado, lettuce, tomato, mayo, white or wheat
1,600

BRUNCH CLASSICS

All our eggs are sourced from farms in Iwate Prefecture.

CRAB CAKE EGGS BENEDICT
snow crab cakes, old bay hollandaise sauce, hash browns, maple sausage or rosemary bacon
2,600

CLASSIC EGGS BENEDICT
ham, hollandaise sauce, hash browns, maple sausage or rosemary bacon
2,600

HUEVOS RANCHEROS
three fried eggs, cheese quesadilla, chili, refried beans, sour cream, tomato salsa
2,100

FRENCH TOAST
chantilly cream, fresh berries, hash browns, maple sausage or rosemary bacon
2,300

MUSHROOM AND SPINACH OMELET
swiss cheese, roasted tomatoes, micro green salad, toast
1,960

DENVER OMELET
cheddar, ham, bell peppers, onions, hash browns, toast, maple sausage or rosemary bacon
2,000

BRUNCH BOOSTERS

TWO MAPLE SAUSAGES
350

TOAST
white or wheat
130

HASH BROWNS
350

STEAKS & ENTRÉES

TENDERLOIN*
220-day, grape- and long-grain-fed, australia
5oz (140g) 5,950

RIB EYE*
double r ranch, usda prime
16oz (455g) 6,900
12oz (340g) 5,900

LAMB CHOPS
spiced yogurt
3,600

GRILLED HALF CHICKEN
sumac, roast potatoes, wilted kale, pine nuts, pomegranate molasses
2,400

FRESH CATCH OF THE DAY
seasonal side
3,300

SHRIMP ALFREDO
fettucine, garlic bread
2,500

NAKED BURRITO BOWL
quinoa, guacamole, pico de gallo, cheddar, bell peppers, cilantro, corn, beans, honey chipotle dressing
1,500
+ grilled steak 900
+ grilled shrimp 700
+ smoked pulled pork 600
+ grilled chicken 500

*today's side and seasonal vegetables +280

SIDES

BROCCOLI
sautéed | steamed
520

SPINACH
garlic-sautéed | steamed
860

SAUTÉED MUSHROOMS
fresh herbs, white wine, lemon, sea salt
900

MASHED POTATOES
520

HAND-DIPPED ONION RINGS
500

FRENCH FRIES or CAJUN FRIES
500

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.

🥜 nuts & tree nuts 🥛 dairy 🥚 egg 🌾 gluten-free 🌱 vegetarian 🐟 fish & shellfish 🍲 soy 📌 signature dish