

## SOUP & SALAD BAR

11am–8:30pm

### RAW POWER

more than 30 varieties of veggies, fruits, proteins, pulses and nuts and soup of the day

### ADULTS · 1,490

combine with any main, sandwich, pasta or pizza (in-restaurant consumption only) · 350

### BIG KIDS (AGES 7–11) · 590

### LITTLE KIDS (AGES 3–6) · 310

## SOUPS, SALADS & APPETIZERS

### CHINESE CHICKEN SALAD · 1,060 | 1,540

chicken breast, cucumber, celery, peppers, cherry tomatoes, crispy noodles, cashew nuts, cilantro and hoisin-sesame dressing

575 kcal | 864 kcal  

### GREEK SALAD · 600 | 1,000

cucumber, tomato, feta cheese, red onion, kalamata olives and red wine-oregano dressing

328kcal | 655 kcal   

add quinoa · 190 | 120 kcal

### CAESAR SALAD · 650 | 970

romaine lettuce, garlic croutons, bacon, grana padano cheese and classic caesar dressing

635 kcal | 892 kcal   

### ITALIAN BUFFALO MOZZARELLA CAPRESE · 1,300

tomato, basil and extra virgin olive oil

640 kcal   

### SOUPS OF THE DAY · 350


### WHOLESOME VEGETARIAN SOUP · 350


check tag for calorie count 

### HUMMUS WITH PIZZA CHIPS · 990

617 kcal 

Ingredient Guide

 = dairy


 = nuts

 = egg

 = soy

 = gluten-free


 = vegetarian

 = fish or shellfish

## BURGERS & SANDWICHES

served with one side

### 5oz CLASSIC BURGER • 1,200

signature chuck, clod and brisket blend with iceberg lettuce, onion, tomato, brooklyn brine pickles and burger sauce 616 kcal  

add american red cheddar • 140 | 80 kcal

add cherrywood-smoked bacon • 100 | 131kcal

add avocado • 140 | 57 kcal




### CLUBHOUSE SANDWICH • 1,190

cherrywood-smoked bacon, smoked turkey, ham, iceberg lettuce, tomato and mayonnaise on white or 10-grain whole wheat toast

560 kcal   

add avocado • 140 | 57 kcal



### BLT • 690 | 1,150

cherrywood-smoked bacon, iceberg lettuce, tomato and mayonnaise on white or 10-grain whole wheat toast 291 kcal | 582 kcal   

add avocado • 140 | 57 kcal

### BALSAMIC-ROASTED PEPPER AND QUINOA

#### WHOLE WHEAT WRAP • 1,400

with avocado, feta cheese, sun-dried tomatoes, house-made hummus and spiced yogurt sauce 705 kcal  

#### ROASTED EGGPLANT AND FALAFEL WHOLE WHEAT WRAP • 1,400

with tomato, spiced yogurt sauce, cucumber and spinach 738 kcal   

## SIDES

FRENCH FRIES 864 kcal  • 280

CAJUN FRIES 864 kcal  • 330

ONION RINGS 592 kcal   • 330

MASHED POTATOES 390 kcal   • 310






CREAMY COLESLAW 275 kcal     • 280

STEAMED BROCCOLI 95 kcal  • 430



STEAMED WHITE OR BROWN RICE 227 kcal  • 260

## HEARTY BOWL








### QUINOA AND WOK-SAUTÉED EDAMAME AND BROWN RICE BOWL • 1,300

fried falafel, garlic-roasted sweet peppers, avocado, cilantro, spiced yogurt sauce and cashew nuts 891 kcal     

### CHINESE FRIED CHICKEN RICE BOWL • 1,390

with black vinegar sauce and wok-sautéed vegetables 931 kcal  

Ingredient Guide

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish or shellfish

## MAINS

*served with seasonal veggies and your choice of french fries, cajun fries, mashed potatoes or steamed white or brown rice*

### 8oz CHARGRILLED NEW YORK STRIP STEAK · 3,510

with french dijon mustard or classic parsley butter

790 kcal  

### 4oz CHARGRILLED RIB EYE STEAK · 1,570

411 kcal 

### PAN-ROASTED LEMON- AND HERB-MARINATED HOKKAIDO SALMON STEAKS · 2,200

661 kcal 

### CHARGRILLED CAJUN-SPICED IWATE CHICKEN BREAST · 1,500

543 kcal 

### 7oz CHARGRILLED NEW ZEALAND LAMB CHOPS · 2,670

three chops with balsamic glaze

597 kcal 

## PASTA & NOODLES

*choice of spaghetti, fusilli or whole wheat or gluten-free penne*

### MARINARA · 1,130 | 1,570

simple tomato and garlic sauce, basil and cherry and semi-dried tomatoes

784 kcal | 1,176 kcal 

### ARRABBIATA · 1,030 | 1,460

spicy chili and garlic marinara sauce

792 kcal | 1,188 kcal 

### BEEF BOLOGNESE · 1,380 | 1,900

classic meat sauce with butter and cream

1,125 kcal | 1,687 kcal 

### CARBONARA · 1,380 | 1,900

bacon, ham, cream sauce, egg, grana padano cheese and black pepper

1,109 kcal | 1,663 kcal  

### COD ROE SPAGHETTI · 1,130 | 1,570

with butter and japanese seaweed


740 kcal | 1,110 kcal   


### YAKISOBA NOODLES · 700

wok-sautéed pork, vegetables, pickled red ginger and sweet-savory soy sauce

950 kcal  

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## FROM THE OVEN

### MARGHERITA PIZZA · 1,380

san marzano tomato sauce, mozzarella, basil and grana padano cheese

906 kcal   

### FOUR CHEESE AND FIG PIZZA · 1,590

bacon, mozzarella, grana padano cheese, camembert and blue cheese

1,079 kcal  

### SICILIAN EGGPLANT PIZZA · 1,450

san marzano tomato sauce, mozzarella, anchovies, basil, olives, capers, oregano and semi-dried tomatoes

956 kcal   

### MARINARA PIZZA · 1,030

san marzano tomato sauce, garlic, oregano and basil

673 kcal 

### PEPPERONI PIZZA · 1,510

san marzano tomato sauce, pepperoni, mozzarella, cherry tomatoes and grana padano cheese

989 kcal  

### EGGPLANT PARMESAN · 1,620

san marzano tomato sauce, basil, mozzarella, grana padano cheese and garlic toast

936 kcal    

### HAM AND ASPARAGUS CALZONE · 1,590

mozzarella and grana padano cheese

899 kcal  

## ANTIPASTI BUFFET

*selection of classic italian hors d'oeuvres*  
weekends | 5–8:30pm

### BUFFET ONLY

ADULTS · 1,750

BIG KIDS (ages 7–11) · 870

LITTLE KIDS (ages 3–6) · 430

INFANTS (2 & under) · free

### WITH ANY ENTRÉE








ADULTS · 890

BIG KIDS (ages 7–11) · 450

LITTLE KIDS (ages 3–6) · 240

INFANTS (2 & under) · free

Ingredient Guide

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## FOR KIDS

**CUCUMBER MAKI SUSHI ROLLS** · 270 (5) | 520 (10)

102 kcal | 204 kcal   

**CHICKEN NUGGETS** · 360 (4) | 670 (8)

with french fries

465 kcal | 607 kcal  

**BREADCRUMBED CHICKEN TENDERS** · 360 (4) | 670 (8)

with french fries and honey mustard mayonnaise

410 kcal | 579 kcal   

**CHEESE PIZZA SLICE** · 270

simple tomato sauce and cheese topping

240 kcal  

**GRILLED CHEESE SANDWICH** · 490

with french fries

402 kcal   

add ham · 150 | 501 kcal

**CHICKPEA AND FAVA BEAN GRILLED CHEESE SANDWICH** · 600

with wholesome vegetarian soup








325 kcal    gluten-free item from gluten-using bakery

**YAKISOBA NOODLES** · 390

wok-sautéed pork, vegetables, pickled red ginger and  
sweet-savory soy sauce

950 kcal  

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## PASTA • 430

spaghetti, fusilli or whole wheat or gluten-free penne and steamed broccoli

### PLAIN

302 kcal 

### BUTTER

400 kcal  

### MARINARA

simple tomato sauce

392 kcal 

### BEEF BOLOGNESE

classic meat sauce

487 kcal

### HAM AND BACON CREAM

with grana padano cheese

465 kcal  

## UDON NOODLES • 390

with soy broth, japanese seaweed and green onions 482 kcal  

add two shrimp tempura • 320 | 244 kcal

add mixed vegetable tempura • 220 | 158 kcal

## GRILLED IWATE CHICKEN • 540

4oz breast with steamed broccoli and steamed white or brown rice


357 kcal 

## RIB EYE STEAK • 1,050

4oz us rib eye steak with your choice of french fries or steamed white or brown rice



786 kcal  

## BURGER • 520

3oz patty with french fries 310 kcal   

add cheese • 70 40 kcal

## MACARONI AND CHEESE • 430

with melted monterey and cheddar cheese 430 kcal  

## POACHED HOKKAIDO SALMON • 900

with steamed broccoli and steamed white or brown rice 290 kcal 

## JUMBO COMBO • 990

kids' main with steamed broccoli, corn and carrot sticks

add grilled rib steak • 350








add poached hokkaido salmon • 200

**side:** french fries, mashed potatoes or steamed white or brown rice

**dessert:** fruit salad, soft-serve ice cream or jell-o

**drink:** milk, apple juice or orange juice

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## DESSERTS

### CLASSIC AMERICAN APPLE PIE · 830

pie crust and sweet, cinamon-baked apples

663 kcal   

### THE CLUB'S CARROT CAKE · 590

with cream cheese frosting

525 kcal  

### SIGNATURE ICE CREAM MUD PIE · 700

coffee ice cream, chocolate cake crust and toasted pecan nuts

558 kcal   

### CHOCOLATE LAYER CAKE · 570

rich chocolate cake and semi-sweet chocolate frosting

790 kcal  

### SOUR CHERRY CHEESECAKE · 570

baked sour cream cheesecake and graham cookie crust

710 kcal  

### RAINBOW CUPCAKE · 190

with chantilly cream

157 kcal  

### JELL-O · 190

two-layer fruit jelly and chantilly cream

65 kcal 

### À LA MODE IT · 100

with any dessert

145 kcal  

### COLD SCOOP · 150 | 300

vanilla soft-serve ice cream 418 kcal

orange gelato 103 kcal 

add toppings (chocolate candies, sprinkles or choco cookie crumbs)

• 25 per topping  

### BEN & JERRY'S MINI CUPS · 300

vanilla 230 kcal 



chocolate fudge brownie 259 kcal 

cherry garcia 248 kcal 


chunky monkey 276 kcal  


cookie carnival 234 kcal 

cotton candy 233 kcal 

waffle cone dream 252 kcal  

Ingredient Guide

 = dairy


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 = vegetarian

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## **DRINK BAR\***

*\*unlimited refills*

**ADULTS & BIG KIDS (ages 7 & above) · 560**

**LITTLE KIDS (ages 3–6) · 320**

includes soda, apple juice, orange juice, chocolate milk (hot and iced), whole and low-fat milk, segafredo zanetti coffee and mighty leaf tea (hot and iced)

## **SOFT DRINKS**

*\*unlimited refills*

**FRESH-SQUEEZED ORANGE JUICE · 410 | 870**

**HOMEMADE VANILLA COKE · 540**

vanilla bean cordial and coca-cola

**HOMEMADE GINGER ALE · 650**

black pepper ginger cordial, fresh lemon and soda

**HOMEMADE LEMON SQUASH · 540**

fresh lemon juice, simple syrup and soda

**ARNOLD PALMER\* · 430**

iced tea and lemonade

**WILKINSON SPICED GINGER ALE (bottle) · 430**

**SODA\* · 220 | 430**

coca-cola, coke zero, sprite, lemonade or canada dry ginger ale

**CANNED SODA · 390**

coke zero, diet ginger ale, dr. pepper or root beer

**JUICE · 280 | 540**

apple, cranberry, orange, grapefruit or tomato

**MILK · 210 | 410**

whole, low-fat, nonfat or soy

**CHOCOLATE MILK · 220 | 430**

hot or iced



## WATER

SAN PELLEGRINO (sparkling) · 670 (500 ml) | 1,230 (1 L)

PERRIER (sparkling) · 540 (330 ml)

ACQUA PANNA (still) · 670 (500 ml) | 1,230 (1 L)

FUJI (still) · 150 (500 ml)

## SHAKES

VANILLA, CHOCOLATE, STRAWBERRY · 280 | 540

add toppings (chocolate candies, sprinkles or choco cookie crumbs)

one topping · 50 | two toppings · 80 | three toppings · 100

## SMOOTHIES

MANGO TANGO · 260 | 520

128 kcal | 256 kcal

MIXED BERRY · 260 | 520

116 kcal | 231 kcal

### HOMEMADE SMOOTHIES

*healthy hits of fresh ingredients and goodness*

ALMOND AND BANANA PROTEIN · 700

banana, almond milk, chopped almonds, whey protein powder and cinnamon

534 kcal

COCONUT AND SPINACH · 650

coconut water, low-fat cottage cheese, spinach, mango, banana and flaxseed

178 kcal

AÇAÍ POWER · 650

açaí berry juice, strawberries, raspberries, banana, soy milk, orange juice and granola

276 kcal

## COFFEE & TEA

*\*unlimited refills*

### SEGAFREDO ZANETTI COFFEE

COFFEE\* · 430

ESPRESSO\* · 430

CAFFÉ LATTE · 460

CAPPUCCINO · 460

add caramel syrup · 50

add chocolate syrup · 50

MOCHA · 510

### MIGHTY LEAF TEA

ICED\* · 310

blend tea or calypso mango iced tea

HOT · 310

organic mint melange, chamomile citrus, ginger twist,  
white orchard, organic hojicha, organic spring jasmine, organic breakfast,  
organic darjeeling, organic earl grey or decaf earl grey

## BEER

### ON TAP

SUNTORY THE PREMIUM MALT'S · 850

### BOTTLED

ANCHOR STEAM · 1,030

San Francisco, ABV: 4.9%, IBU: 33

BAIRD BREWING TEIKOKU IPA · 1,080

Shizuoka, ABV: 6.5%, IBU: 55

ASAHI SUPER DRY · 760

Japan, ABV: 5%, IBU: 16

SUNTORY ALL-FREE · 540

alcohol-free

## MOCKTAILS

### MARGARITA · 810

with lime cordial; your choice of straight up, frozen or on the rocks

### MOJITO · 810

lime juice, simple syrup and spearmint

### PIÑA COLADA · 810

coconut purée, pineapple juice and simple syrup

## COCKTAILS

### GIN AND TONIC · 970

beefeater, lime and tonic water

### MOSCOW MULE · 970

absolut vodka, lime, pepper-ginger cordial and soda

### HIGHBALL · 970

chivas regal 12-year-old scotch whisky and soda

### MARTINI · 1,190

absolut vodka or beefeater gin, dolin de chambéry dry  
vermouth and olives

### MARGARITA · 1,190

el jimador blanco tequila, cointreau, lime cordial and your choice  
of straight up, frozen or on the rocks

### MOJITO · 1,190

bacardi carta blanca rum, lime juice, simple syrup and spearmint

### PIÑA COLADA · 1,190

malibu coconut rum, coconut purée, pineapple juice and simple syrup

## BUBBLES

**NV CHANDON · 970 | 5,180**

*Australia*

refreshing, casual sparkler showing plump fruit on the palate and a crisp finish

**NV MOËT & CHANDON BRUT IMPÉRIAL · 1,740 | 9,940**

*Champagne, France*

pear, orange, toasted grain and sweet butter with orchard fruit flavors and a hint of smokiness

**2014 SCHRAMSBERG BLANC DE BLANCS · 7,560**

*North Coast, California*

lively aromas of citrus fruit, quince, and honeysuckle with notes of buttered toast and anise

## WHITES

**2016 MONTGRAS CHARDONNAY · 650 | 3,020**

*Colchagua Valley, Chile*

tropical exuberance and refreshingly quaffable

**2016 SOHO WINE CO SAUVIGNON BLANC · 970 | 4,860**

*Marlborough, New Zealand*

juicy lime and zesty orange with hints of lemongrass and passionfruit

**2016 DOMAINE DE FONDRÈCHE VENTOUX BLANC · 1,190 | 5,520**

*Côtes du Rhône, France*

grenache blanc, roussanne and clairette meld seamlessly in this floral white wine

**2015 BOGLE VINEYARDS CHARDONNAY · 1,190 | 5,720**

*California*

clean and refreshing with citrus, celery and pithy green apple flavors

**2011 JOHAN VINEYARDS FARMLANDS WHITE · 5,620**

*Willamette Valley, Oregon* **N**

elegant, dry and savory blend of chardonnay and gruner veltliner

**2015 STAG'S LEAP KARIA CHARDONNAY · 10,700**

*Napa Valley, California*

rich and textured with graceful aromas of white peach and honeysuckle

## REDS

**2016 MONTGRAS CABERNET SAUVIGNON · 650 | 3,020**

*Colchagua Valley, Chile*

rich, concentrated blackberry, plum and exotic spices

**2014 CAPPONE CHIANTI CLASSICO · 1,190 | 5,400**

*Tuscany, Italy*


signature dark fruit and gentle cocoa flavors in this sangiovese

**2015 BOGLE VINEYARDS CABERNET SAUVIGNON · 1,190 | 5,830**

*California*


full-bodied and richly abundant in dried cherries, vanilla bean and spicy oak

**2016 AU BON CLIMAT TSUBAKI PINOT NOIR · 1,470 | 7,000**

*Santa Barbara, California* 

fruits galore on a soft bed of oak and spice

**2016 ALTA ALELLA GARNATXA · 5,620**

*Catalonia, Spain* 

juicy berry fruit and violets abound in this low-alcohol

organic cuvée

**2016 MATAHIWI ESTATE PINOT NOIR · 5,830**

*Wairarapa, New Zealand*

plum and cherry flavors, fresh hay, grainy pepper and smoky oak finish

**2014 KENDALL-JACKSON GRAND RESERVE CABERNET  
SAUVIGNON · 9,500**

*Sonoma County, California*

bold aromas of black currant and blackberry, accented by toasted oak and mocha

## SEASONAL WINES

**2017 JOSEPH DROUHIN CHABLIS RÉSERVE DE VAUDON · 860 | 4,110**

*Chablis, France*

lemon and grapefruit aromas, dry, fruity palate and a pleasantly long aftertaste

**2016 THE SEVEN DEADLY ZINS · 860 | 4,110**

*Lodi, California*

jammy berry, oak and spice aromas, with dark currant and toffee flavors