

CITRUS LUNCH MENU

APPETIZERS

FRENCH ONION SOUP Sherry Infused Beef Broth, Torn Crouton and Gruyère Gratinée	10
HOUSE GREENS Stone Fruit, Capriny Goat Cheese, Quinoa Granola and Acacia Honey Vinaigrette	15
CLASSIC CAESAR Crisp Romaine Lettuce, Herb Baked Croutons, Double Smoked Bacon and Grana Padano Cheese	14
SOBA NOODLE SALAD with Julienned Vegetables, Shiso, Daikon Cress, Crispy Taro Root and Sweet Soy Vinaigrette	16
WATERMELON AND HALLOUMI SALAD with Pickled Rind, Cucumber, Mint and Jalapeño Pesto, Preserved Lemon Dressing	14
LOUISIANA FRIED CHICKEN BAO Pickled Carrots, Radish, Blue Cheese Dressing and Shaved Celery Salad	9
PEA AND AVOCADO TOSTADA Fresh Peas, Minted Guacamole, Radish, Lime and Queso Cotija	14
LOBSTER MUSHROOM EGG ROLL served with Chili Apricot Dip and Tarragon Emulsion	18
BURRATA CROSTINI Fresh and Oven Roasted Tomatoes, Tomato Vinaigrette, Crisp Basil, Aceto Balsamic with Roasted Garlic Loaf	17
TUNA TARTARE Avocado, Cucumber, Cilantro, Sriracha-Sesame Dressing, Crispy Fried Ginger and Shrimp Chips	17
BEEF SHORT RIB SSAM Fresh Lettuce Wraps, Korean Chili Garlic Paste, Pickled Onion, Toasted Rice and Perilla Chimichurri	18

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies

MAINS

GRAVLAX Cured Salmon with Chive Rösti, Poached Egg, Pickled Red Onions and Mustard Dill Crème Fraiche	20
LOBSTER ARRABIATA Spaghettoni with Baby Artichokes, Chilis and Fresh Basil	37
SUNCHOKE TAGLIATELLI Sautéed Leeks, Wild Mushrooms, Truffle Sunchoke Cream and Goat Cheese	27
CORN MEZZELUNE Grilled and Pickled Corn, Basil Pesto, Chorizo Crumb and Queso Cotija	32
MARGHERITA PIZZA Tomato, Basil and Buffalo Mozzarella	20
FIVE MUSHROOM PIZZA Sautéed Mushrooms, Truffle Panna and Taleggio	22
CLUB HOUSE SANDWICH Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli on Toasted Challah with Fries	16
SMOKED BEEF BRISKET on Sweet Potato Roll, Corn Slaw, Poblano Crema, and House Greens	17
THE “GRAND” BURGER 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries	17
SOUS-VIDE ORGANIC SALMON TARTINE Avocado Hummus, Citrus Segment and Radish Petit Salad, Multigrain Toast with House Made Kettle Chips	18

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