

DINNER

SMALL PLATES

CRISPY BRUSSELS & SWEET PEPPERS*GF,VG jalapeño romesco, balsamic syrup, toasted almonds	14
CONFIT CARROTS*GF,VG harissa, whipped chevre, cilantro, crispy shallots, peanuts	14
BEEF KABOBS*GF yogurt slaw, calabrian chili, spices	14
DUNGENESS CRAB CAKE preserved lemon, aioli and warm pea vine salad	17
ONE POUND STEAMED CLAMS* spanish chorizo, chickpea, preserved lemon, grilled bread	14
ARTISAN CHEESE CURED MEATS* marinated olives, hummus, panzanella, grain mustard	17

FLATBREADS

PEPPERONI mozzarella, pepperoni	13
TRUFFLE MUSHROOMS*VG forage wild mushrooms, roasted garlic, truffle oil	14
CHICKEN & AVOCADO chipotle ranch, tomato, cilantro	15
MARGHERITA*VG mozzarella, tomato, basil	12
SAUSAGE & OLIVES red onions, fresh basil, Italian sausage	15
ALL MEAT assorted craft cured meats, arugula and chili flakes	15

SOUPS & SALADS

SANDWICHES

add to any salad: crab cake +8, chicken breast +4,
steak kebabs +7, petite salmon filet +8, ahi tuna +7

JOSE'S CHILI chuck steak, ground beef, and aromatics	5/8
SOUP OF THE DAY chef's daily creation	5/8
DREAMLINER BURGER brioche bun, smoked bacon, lettuce, tomato, onion, swiss cheese	14
PRIME RIB DIP rustic roll, shaved prime rib, caramelized onion, swiss cheese, herb garlic aioli	15

RIDGE GREEN SALAD field greens, tomatoes, mozzarella, carrots, white balsamic vinaigrette	10
CLASSIC CAESAR SALAD romaine hearts, crumbled focaccia croutons, Parmesan, grilled lemon	10
CHOP SALAD*GF avocado, cucumber, feta, roasted peppers, bacon, grilled chicken, basil vinaigrette	15
WEDGE SALAD bacon, pickled onions, blue cheese, blue cheese dressing, tomato, apples	14

DINNER MAINS

all meat served with chef's daily seasonal vegetables

SEAFOOD & VEGETABLES

SEARED SCALLOP*GF roasted carrot, hallal spiced yogurt, cauliflower, confit potato	35
AHI POKE BOWL*GF cucumber, ginger, soy marinated egg, sesame, chilies, pickled mushrooms, dashi, garlic fired rice	20
TEMPURA BATTERED FISH & CHIPS hand cut ling cod, house tartar sauce, field green salad	16
CREATIVE PACIFIC KING SALMON*GF pea vines, snap and green peas, little potatoes, lemon, brown butter	33
CAULIFLOWER STEAK*GF,VG sesame butter, grilled radicchio, fig preserve, caper	19
PRIMAVERA & FINNOCHIONA PASTA fennel sausage, pea vines, snap peas, Parmesan, spicy bread crumbs	22

MEAT

18oz PRIME BONE-IN NY STRIP*GF smoked mashed potatoes, classic demi	38
BRAISED BEEF SHORT RIBS*GF smoked mashed potatoes, pan roasted mushroom, red wine demi	34
STEAK FRITES hanger steak, crispy fries, blue cheese aioli, compound butter	21
GRILLED DOUBLE PORK CHOP*GF jalapeno, romesco, cheddar grits, port wine demi	31
BONE IN CHICKEN BREAST*GF kale and yukon potato gratin, please allow some extra time	28
8 oz BEEF FILET smoked mashed potato, peppercorn sauce	32

GF: Gluten Free

V: Vegan

VG: Vegetarian

An automatic 20% taxable service charge will be added to your bill regardless of the size of your party. Of that amount, 75% will be paid directly to your service personnel and the remaining 25% will be retained by the Club to provide competitive wages and benefits for our team members.

Gluten free bread options available upon request. *Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

