

DINNER

SHAREABLE

RAZOR CLAMS 15
piccata sauce

CRISPY BRUSSELS SPROUTS 10
shaved parmesan cheese, romesco sweet
chili vinaigrette

RIDGE CHARCUTERIE +
CHEESE BOARD 15
salumi meats, mt. townsend creamery cheese
becher's cheddar, point reyes farmstead cheese
co. blue cheese, croccantini, marcona almonds

TEMPURA PRAWNS 12
honey harissa aioli, vegetable ribbons

TITO'S DRUNKEN CLAMS* 15
grilled rustic bread

WINGS 10
garlic hoisin, buffalo

DEVEILED EGGS 8
chef-inspired rotating flavors, pickled vegetables

ADDITIONS

BRUSSELS & BROWN BUTTER 4

TWICE COOKED FINGERLING
POTATOES 4

BEEF FAT FRIES 6

CARROT RISOTTO 6

SUNCHOKES & SPINACH 5

CORN CAKE 5

MAINS

PRIME ANGUS BEEF TENDERLOIN 30
petite filet, corn cake, broccolini

DIVER SCALLOPS & PRAWNS 32
white beans, pole beans, pea vines

ROAST HALF CHICKEN 23
white bean purée, wilted garlic spinach

KING SALMON 25
pea purée, roast sun chokes, spring onions, fennel

14OZ RIBEYE 30
house rub, broccolini, twice cooked fingerling potatoes, pine nut
truffle butter, demi

PRIME ANGUS STEAK CHEESE BURGER 25
house-made brioche bun, house ground steak 14oz burger, cheddar fondant,
thick cut Nueskies bacon, arugula, beef talo fried potatoes

CARROT RISOTTO 18
watercress, shallots, feta
add scampi prawns 7

GREENS

SPICY CHICKEN SALAD 13
chicken, cabbage, watercress,
green onion, peanuts, apricot,
bean sprouts, jalapeño
vinaigrette

CHOP 12
romaine, tomatoes, salami, chicken,
green onions, chickpeas, smoked
mozzarella, herb balsamic

ICEBERG WEDGE 10
bacon, tomatoes, red onion, crumbled
blue cheese, blue cheese dressing

CLASSIC CAESAR 8
romaine, parmesan crisps, garlic
croutons

GREEK 10
feta cheese, mixed olives, tomato, red
onion, cucumber, zucchini, oregano,
pepperoncini, piquillo mint vinaigrette

BRAISED BEEF AND BLACK BEAN
CHILI 4 | 7
corn chips, sour cream, shredded cheddar
cheese, scallions

SOUP OF THE DAY 4 | 7

EXECUTIVE CHEF Adam Johnson

SOUS CHEF Brandon Near

An automatic service charge of 20% will be added to your bill, regardless of the size of your party. Of that amount, 75% will be paid directly to the servers, bussers, and bartenders serving you 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.

