

BAR MENU

Served from 4pm-11:30pm

Soup of the Day 9.00

French Onion Soup Gratinée 10.00

Cheese Plate for Two 18.00

Caesar Salad

With Parmesan, Anchovies, Sourdough Croutons 10.00

Capay Valley Organic Lettuces

Tossed with Fuji Apples, Candied Walnuts

Mountain Gorgonzola and Dried Cranberries, Golden Balsamic Vinaigrette 12.00

Roasted Beets, Oranges and Wild Arugula

With French Feta, Pomegranate Seeds, Roasted Red Onion Confit, Walnuts

Pomegranate Syrup Drizzle 16.00

Prawn Cocktail

Three Jumbo Prawns with Horseradish Cocktail Sauce 15.00

Scottish Smoked Salmon

With a Cornmeal Blini, Crème Fraîche

Sweet and Spicy Mustard Sauce, Capers 15.00

Dungeness Crab Cake

Sweet Corn Salsa, Crispy Artichokes, Creamy Caper Vinaigrette 16.00

Venison & Black Bean Chili

With Cheddar Cheese, Honey-Spiced Onion Crisps

Small 10.00 Large 14.00

Single Decker Clubhouse Sandwich

With Allumette Potatoes 15.00

Chicken Pot Pie

Baked in Sherry Laced Cream with Puff Pastry 17.00

With a Shot of Spanish Sherry 3.00

“Line Caught” Albacore Tuna Panini Melt (Low Mercury)

With Petite Basque Cheese, Toasted Pecans, Celery

Light Lemon Yogurt Dressing 15.00

Grilled Chicken Panini

Gorgonzola Dolce, Pesto, Apple Wood Smoked Bacon, Wild Arugula 16.00

Moroccan Spice Lamb Burger

With Harissa Fries, Mint Raita,

Roasted Red Onion-Beet-Orange Relish 16.00

Grilled Chuck Burger with Allumette Potatoes 16.00

With Cheese add 1.00

~~~\*\*\* AVAILABLE UNTIL 10:00PM\*\*\*~~~

**~POT ROAST~**

**Old Fashioned, Home Style, Just the Way You Like it**

*Slow Braised with Guinness Stout, Mashed Potatoes,*

*Caramelized Shallots, Garlic Toast 18.00*

**\*\*\* Lobster Macaroni and Cheese\*\*\***

*Maine Lobster, Pasta Shells, 3 Cheeses in a Truffled Cream Sauce 24.00*