

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$28/\$24

An array of 4 artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, house-made pickles, honey, fruit preserves, marinated olives, pickled grapes & crackers.

CHARCUTERIE PLATE \$26/\$24

A savory assortment of 3 cured meats, accompanied by one cheese, a house-made rilette or pâté, marinated olives, pickled grapes, whole grain mustard, house-made pickles, pistachios, herbed Marcona almonds, & crackers.

LIVE KUSSHI OYSTERS \$29/\$27

6 Raw shucked West coast Oysters from Deep Bay, British Columbia, Vancouver. Small, gem-like oysters with slight brine & a smooth finish with notes of fresh cucumber. Served with red wine Mignonette sauce & a wedge of lemon. GF, DF

TUNA TARTARE \$16/\$14

AAA grade Yellow fin tuna diced & lightly dressed with mustard aioli, atop creamy avocado mousse. Garnished with fried capers, sliced cornichons, chives, breakfast radish, & grated, cured egg yolk. Served with thin sliced baguette toasted with Herbs de Provence.

THAI HEIRLOOM TOMATO SALAD \$14/\$12

Super sweet, farm fresh heirloom tomatoes with sliced cucumbers, topped with Cotija cheese, Thai basil, crispy rice noodles, dressed with Peanut lime dressing. \*Contains Peanuts\* GF, Veg upon request

SOUDOUGH NAAN \$10/\$8

Served with romesco sauce consisting of 24 Carrot Farms red pimento peppers and parsley, and pepitas.

MAINS

RETAIL \$/CLUB \$

NIÇOISE SALAD WITH SEARED AHI TUNA

\$20/\$18

Tender butter lettuce with blanched green beans on top of a tonnato aioli, topped with poached Marble potatoes, cherry tomatoes, olives, hard-boiled egg, dressed in red wine vinaigrette and topped with Fines herb and seared Ahi tuna. DF, GF  
\*NO SUBSTITUTIONS OR MODIFICATIONS\*

BLUE OYSTER MUSHROOM SPAGHETTI

\$24/\$22

Cool Mushroom Farms Blue Oyster mushrooms served over al dente spaghetti tossed in a Zebra tomato pistou, topped with basil pesto, toasted pine nuts, grated parmesan, and garnished with chopped chives. V, DF & Veg upon request

BEER BRAISED PORK SHANK

\$28/\$26

Bone-in whole pork shank with Solid Ground beer, bacon, apples, glazed baby carrots tossed in honey mustard sauce on a bed of creamy polenta, and topped with parsley persillade bread crumbs. DF

CRISPY PORK SCHNITZEL

\$22/\$20

6 oz. house-cured pork loin is crusted in panko and fried until crispy. Served with a warm German bacon potato salad, sweet & sour coleslaw, & a horseradish remoulade. DF

PRIME RIB DINNER

\$42/\$40

10 oz. cut of slow roasted ribeye, served with mashed potatoes, creamed corn, Starfield red wine beef au jus, side of horseradish, and freshly baked Popovers. GF upon request.

SWEET TREATS

RETAIL \$/CLUB \$

RED WINE POACHED PEAR PAVLOVA \$12/\$10

Coconut chocolate pudding, whipped cream, hazelnuts, crispy meringue, with red wine vanilla syrup drizzled on top. GF, DF upon request.

APPLE BRANDY MOUSSE \$14/\$12

Apple shaped white chocolate and cocoa butter shell filled with a rich white chocolate apply brandy mousse. Garnished with walnuts and house made caramel sauce. GF

PUMPKIN SPICE MOCHI DONUTS \$12/\$10

Delicious mochi donuts baked with pumpkin spice and pumpkin puree topped with pecan praline and served with honey crème fraiche.  
Extra Donut \$4. GF

SIDES

GERMAN POTATO SALAD \$8

POMME PUREE \$5

SWEET & SOUR COLESLAW \$5

SNACKS

HOUSE-MARINATED OLIVES \$5

HERBED MARCONA ALMONDS \$MP

HOUSE-PICKLED VEGETABLES \$4

DIRTY CHIPS (2OZ) – Assorted Flavors \$2

GLUTEN FREE CRACKERS \$7 – \$9

RUSTIC BAKERY CRACKERS \$6 – \$10

CHUAO CHOCOLATE BARS \$7

MITICA CHOCOLATE COVERED FIGS \$10

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER \$3

SAN PELLEGRINO ITALIAN SODA — Asstd. Flavors \$2.5

MARTINELLI'S APPLE JUICE \$3

HARNEY & SONS BLACK TEA \$4

V – Vegetarian Veg – Vegan  
GF – Gluten Free DF – Dairy Free