

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$26/\$24

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

CHARCUTERIE PLATE \$24/\$22

A savory assortment of cured meats! Comes with one rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers. GF upon request

SMOKED SALMON PLATE \$28/\$26

Hickory cold-smoked Atlantic salmon, cream cheese mousse topped with trout roe and chives, 24 Carrot Farms arugula salad dressed with Banyuls vinaigrette, & house made sourdough naan.

BEETS & BURRATA DIP \$14/\$12

24 Carrot Farms beets, roasted & dressed in a house-made pistachio pesto, served on a bed of creamy burrata cheese & topped with slices of prosciutto, drizzled with pistachio pesto. Served with house-made toasted French bread. V upon request

THAI HEIRLOOM TOMATO SALAD \$14/\$12

Fresh heirloom tomatoes from 24 Carrot Farms, sliced cucumbers, cotija cheese, Thai basil, cilantro leaves, & crispy rice noodles, dressed with a peanut-lime dressing. GF

SUMMER TRUFFLE MIXED GREEN SALAD \$14/\$12

A delicious, seasonal salad! Shaved market vegetables, mixed green salad, cherry tomatoes, shaved parmesan cheese, & a summer truffle vinaigrette. GF & V, Veg upon request

MAINS

RETAIL \$/CLUB \$

PATHFINDER MUSHROOM BOLOGNESE

\$22/\$20

Seared Pathfinder oyster mushrooms sourced locally from Cool mushroom farms, in a mushroom tomato sauce served over creamy polenta, & topped with 24 Carrot Farms arugula. Served with house-made Focaccia. Veg & V. GF upon request

CRISPY PORK SCHNITZEL

\$20/\$18

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

CREAMY SHRIMP PICCATA

\$24/\$22

A delicious taste of summer! 6 oz. of oven roasted shrimp, Brentwood corn, spinach, marinated cherry tomatoes over farfalle pasta with a creamy lemon caper piccata sauce.

PRIME RIB DINNER

\$38/\$36

10 oz. cut of roasted ribeye, served with mashed potatoes, creamed corn, Starfield red wine beef au jus, and a side of horseradish for dipping. GF

SWEET TREATS

RETAIL \$/CLUB \$

PEACH MOCHI DONUTS \$12/\$10

Crafted with naturally gluten free sweet mochi flour & studded with fresh peaches, served with peach white chocolate sauce, & peach-ginger compote. Served with honey crème fraiche for dipping. Extra Donut \$4. GF

CHOCOLATE TRIFLE \$10/\$8

Made fresh daily & completely in-house! A decadent dessert of chocolate chiffon cake doused in a Starfield red wine syrup, layered with velvety chocolate mousse & a citrus syllabub made with Spirit of the Gods.

WHITE CHOCOLATE PANNA COTTA \$12/\$10

MUST HAVE!! Totally made from scratch! Silky white chocolate custard, topped with fresh sliced strawberries, a spiced red wine gelee, chocolate covered rice crispies & chopped hazelnuts. GF

SIDES

SUMMER VEGETABLE SUCCOTASH \$6

GERMAN POTATO SALAD \$8

POMME PUREE \$5

SWEET & SOUR COLESLAW \$5

HOUSE-MADE FOCACCIA BREAD \$4

SNACKS

HOUSE-MARINATED OLIVES \$5

HERBED MARCONA ALMONDS \$MP

CORNICHONS \$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

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

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER	\$3
SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors	\$2.5
MARTINELLI'S APPLE JUICE	\$3
HARNEY & SONS BLACK TEA	\$4