

PANZANELLA SALAD 10

Fresh Mozzarella, Roasted Tomatoes, Wild Arugula, Aged Balsamic Drizzle

SEASONAL ORGANIC MIXED GREENS 9

Candied Cashews, Cypress Grove Chevre, Berry Vinaigrette
Add Shrimp or Grilled Organic Chicken Breast 17

CAESAR SALAD 8

Hearts of Romaine and Focaccia Garlic Croutons
Add Shrimp or Grilled Organic Chicken Breast 17

FRENCH ONION SOUP 9

Served Traditional Style with Gruyere Cheese Gratin

SEAFOOD CHOWDER 10

Little Neck Clams, Scallops, and Dungeness Crab Meat

SOUP OF THE DAY 8

MIXED NUTS 6

Spiced Peanuts, Hickory Almonds, Crispy Pecans, Wasabi Peas, Candied Cashews, Pistachios

CHARCUTERIE 14

Thin Slices of Cured Meats, Pate, Cornichons, Artisan Breads

DOMESTIC AND INTERNATIONAL CHEESE SELECTION

Three for 10 Five for 15

BISTRO FRIES 7

House Seasoned Fries with Choice of Parmesan and Parsley, Garlic or Salt and Pepper

MAC AND CHEESE 12 half order 8

Gruyere, Mascarpone, Parmigiano Reggiano Topped with Toasted Breadcrumbs

CHICKEN STICKS 11

Grilled Marinated Chicken, Cucumber and Cilantro Salad
Served with a Spicy Peanut Sauce

BAJA FISH TACOS 16

Three Soft Tacos with Crispy California White Bass, Guacamole, Pico de Gallo

THAI SPICED STEAMED MUSSELS 15

Kafir Lime, Lemon Grass, Red Curry

FLAT BREAD 15

Grilled Artichokes, Olives, Fresh Mozzarella, Wild Arugula

LEVEL THREE SLIDERS 13

Choice of

AMERICAN KOBE BEEF, PEPPERJACK and CRISPY ONION RINGS
PULLED PORK WITH TANGY SLAW
DUNGENESS CRAB CAKE, SPICY REMOULADE, CRISP ICEBERG

CLASSIC CLUB HOUSE SANDWICH 16

Roast Turkey, Hobbs' Apple wood Smoked Bacon, Bibb Lettuce, Vine Ripened Tomatoes

JW BURGER 17

Bacon, Grilled Onion, Cheddar, Bibb lettuce, Tomato

NY STEAK SANDWICH 22

Roasted Tomato, Arugula, and Blue Cheese on Ciabatta

MINI DESSERTS \$4 each OR 3 FOR \$10

DOUBLE CHOCOLATE BREAD PUDDING
VANILLA CRÈME BRÛLE
WARM APPLE TURNOVER, TAHITIAN VANILLA CUSTARD
ICE CREAM SANDWICH
CARMELIZED PEAR SUNDAE

PRIX FIXE MENU

THREE COURSE PRIX FIXE \$39

1 Preview, 1 Feature, 1 Encore

Paired with Wine \$15

PREVIEWS

ENDIVE AND FUJI APPLE SALAD

Point Reyes Blue, Toasted Walnuts 9

-paired with Casa Lapostolle Sauvignon Blanc

Or

ROASTED CARROT PUREE WITH BRIE

Sunchokes and Thyme 9

-paired with Snap Dragon Chardonnay

Or

PAN SEARED SEA SCALLOPS

Sautéed Chanterelle Mushrooms, Chorizo and Fresh Basil 16

-paired with Chalone Estate Pinot Noir

OR

AHI TUNA TATAKI

Green Papaya, Avocado and Yuzu Dressing 14

-paired with Chalone Estate Pinot Noir

~~~

### FEATURES

#### PORTOBELLO RAVIOLI

Petit Vegetables, Chef Mix Mushrooms, Napa Verjus 27

-paired with Dynamite Merlot

Or

#### SEARED KING SALMON

Lobster Risotto, Sauce American 28

-paired with Stellina Di Notte Pinot Grigio

Or

#### ROSEMARY ROASTED ORGANIC CHICKEN

Potato gnocchi, Garlic Braised Greens and natural jus 26

-paired with Moon Mountain Chardonnay

Or

#### ALE BRAISED BEEF SHORTRIBS

Sweet Pea and Truffle Potato Mash, Vidalia Onion Crisps 26

-paired with Rosenblum Zinfandel

Or

#### PEPPER-CRUSTED FILET MIGNON

Brandy Jus, House Cut Fries, Upland Cress 38

-paired with Casa Lapostolle Cabernet Sauvignon

~~~

ENCORES

DOMESTIC AND INTERNATIONAL ARTISAN CHEESE SELECTION

Domestic and International 10

-paired with Domaine Chandon Brut

Or

Meyer Lemon and Green Tea Pain Grille

Orange Panna Cotta, Huckleberry Compote 9

-paired with St. Michelle Riesling

*a la carte prices indicated in bold