

Main Dining Room

MENU

APPETIZERS

Crab Cakes – 18
Dungeness Crab, Roasted Pepper Remoulade, Basil Infused Oil

Chef's Selection Oysters
Half Dozen – 18
Served Raw: Lemon Wedge, Horseradish, Cocktail Sauce
Hot: Caramelized Shallot & Bourbon Butter, Crispy Bacon

Beef Tartare – 21
*Wagyu Beef Tenderloin, Pine Nuts, Shallots, Chives, Dijon,
Brioche Toast*

Spicy Steamed Clams – 17
Garlic, Chili Flakes, White Wine, Grilled Bread, Lemon

Foie Gras Mousse – 24
Toasted Brioche, Cornichons, Port Shallot Jam
Suggested Pairing: Dom Perignon, Brut, 2006 – 39 gl

Seafood Tower Display – 135
*Oysters, Poached Prawns, Picked Dungeness Crab
Meat, Lobster Tail, Cocktail Sauce, Clarified Butter,
Champagne Mignonette*

SALADS & SOUPS

French Onion Soup – 8
*San Francisco Sourdough, Caramelized Provolone
& Swiss Cheese*

New England Clam Chowder – 8
Manila Clams, Celery, Bacon, Potato, Fresh Thyme

Caesar Salad – 10
*Tender Romaine Hearts, Garlic, Parmesan,
Tomato Bruschetta, Croutons,
Housemade Caesar Dressing*

The Wedge – 10
*Crispy Iceberg, Vine Ripened Tomato, Bacon,
Creamy Maytag Blue Cheese Dressing*

Smoked Salmon & Burrata Salad – 12
*Pickled Fennel, Bibb Lettuce, Cucumber, Arugula
Pesto, Lemon Vinaigrette, Toasted Brioche*
Suggested Pairing: Veuve Clicquot, Ponsardin, Reims, NV – 23 gl

Warm Napa Cabbage Salad – 11
*Shredded Napa Cabbage, Bacon, Mushrooms, Blue Cheese,
Warm Red Wine Vinaigrette*

ENTRÉES

Snake River Farms Filet – 41
*Artichoke & Lemon Risotto, Porcini Mushrooms,
Red Onion Jam, Green Peppercorn Reduction*

Roasted Rack of Lamb – 40 *GF*
Smoked Cheddar Potato Pavé, Haricot Verts, Truffle Jus

Seared Scallops – 34
*Roasted Winter Squash, Parsnip Puree,
Arugula, Balsamic Fig Jam*

Dungeness Crab Stuffed Petrale Sole – 36 *GF*
*Whipped Potato, Roasted Organic Carrots,
Herb Lemon Beurre Blanc*

King Salmon – 32 *GF*
*Carmelized Fennel & Potato Hash, Fresh Herbs,
Sautéed Spinach, Citrus Herb Beurre Blanc*
Suggested Pairing: Dom Perignon, Brut, 2006 – 39 gl

Seared Sea Bass – 36
*Yellow Tomato & Crab Risotto, Organic Vine Ripened Tomato
Basil Relish, Sausalito Springs Watercress Salad*

Vegan Cauliflower – 26 *V*
*Soy Grilled Tempeh, Pickled Shallots, Arugula Pesto, Tomato
Jam, Toasted Marcona Almonds, Dressed Arugula, Roasted
Heirloom Carrots, Tarragon Mustard Vinaigrette*

Wild Mushroom & Spinach
Enchilada – 25 *GF*
*Roasted Sweet Potato, Charred Onions, Guajillo Chili Sauce,
Avocado, Vella Dry Jack, Roasted Sweet Potato, Orange Jicama,
Cucumber Slaw*

Red Quinoa Tower – 25 *V*
*Grilled Calabrian Tempeh, Roasted Sweet Potato, Avocado,
Broccoli Pesto, Marcona Almonds, Beet Chips*

GF – Gluten Free


V – Vegan

WINES BY THE GLASS


SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, Washington, USA, NV	9
Zonin Prosecco, Brut, Veneto, Italy, NV	10
Louis Bouillot, Rosé, Cremant De Bourgogne, France NV	12
Veuve Clicquot, Ponsardin, Reims, Champagne, France, NV	23
Dom Perignon, Brut, Champagne, France, 2006	39

WHITE


Chateau Pesquie, Les Terrasses, Rosé, Ventoux, Southern Rhone Valley, France, 2017	9
Dr. Loosen, Blue Slate, Reising, Kabinett, Mosel, Germany, 2017	10
Ca'Donini, Pinot Grigio, Venetie, Italy, 2017	10
Domaine Pascal Jolivet, Sauvignon Blanc, Sancerre, France, 2017	13
Paul et Jean-Marc Pastou, Pouilly Fumé AOC, Sauvignon Blanc, France, 2017	10
Groth, Sauvignon Blanc, Napa Valley, 2017	12
Wairau River, Sauvignon Blanc, Marlborough, New Zealand, 2017	10
Duckhorn, Sauvignon Blanc, Napa Valley, 2017	13
Caves D'Esclans, Whispering Angel, Rosé, Côtes de Provence, 2017	13
StFYC, Private Selection, Chardonnay, California, 2015	8
Joseph Drouhin, Chardonnay, Macon-Villages, FR, 2016	9
Wente, Riva Ranch, Chardonnay, Livermore Valley, 2016	11
Williams Selyem, Unoaked Chardonnay, Russian River Valley, 2014	18
Gary Farrell, Olivet Lane, Chardonnay, Russian River Valley, 2015	17
Rombauer, Chardonnay, Carneros, Sonoma 2017	18
Far Niente, Chardonnay, Napa Valley, 2017 	18

RED

MacMurray Ranch, Pinot Noir, Russian River, 2015	12
Martinelli, Pinot Noir, Sonoma Coast, 2014	17
Freeman, Pinot Noir, Sonoma Coast, 2016 	16
Duckhorn Migration, Pinot Noir, Russian River Valley, 2016	17
Goldeneye, Pinot Noir, Anderson Valley, Mendocino, 2015	20
Castello Banfi, Centine, Sangiovese Blend, Toscana IGT, Italy, 2016	9
Château Des Combes, Bordeaux Blend, Bordeaux, France, 2015	12
Provenance, Merlot, Napa Valley, 2015	12
StFYC Private Selection, Cabernet Sauvignon, California, 2015	8
Beringer, Cabernet Sauvignon, Knights Valley, Sonoma, 2016	13
Louis Martini, Cabernet Sauvignon, Napa Valley, 2015	16
Felino, Malbec, Mendoza, Argentina, 2017	13
Seghesio, Zinfandel, Sonoma, 2016	12

 Indicates a member-owned winery.

WINES ON TAP

Dry Creek Vineyard, Sauvignon Blanc, Dry Creek Valley, 2017	11
Cultivar, Cabernet Sauvignon, Napa Valley, 2015 	12
Dry Creek, Zinfandel, Sonoma, 2016	10

COCKTAILS ON TAP

GRILL BAR

Moscow Mule	9
<i>Ketel One Vodka, Top Hat Ginger Beer, Lime</i>	

COCKTAILS

Barrel Aged Orange Manhattan	10
<i>Bulleit Rye (Aged in White Oak Barrels), Noilly Prat Sweet Vermouth, Angostura Orange Bitters, Orange Peel Garnish</i>	
The Perfect Margarita	10
<i>Avion Blanco, Fresh Lime, Lefty O'Doul's Agave Nectar</i>	
Vesper	10
<i>Absolut Vodka, Plymouth Gin, Lillet Blanc, Lemon Peel Garnish</i>	

DRAFT BEER

Marin Brewing Company Mt. Tam Pale Ale	6
Fort Point Westfalia Red Ale	6
Stella Artois Pilsner	6
Ballast Point Sculpin IPA	8
Rugged Coast Harding Rock IPA	8
Allagash White Belgian Style Wheat	8
Magnolia Kalifornia Kolsch	6
Firestone Walker Nitro Merlin	6

BOTTLED BEER

Heineken	5
Becks	5
Anchor Steam	5
Anchor Porter	5
Budweiser	4.5
Miller Lite	4.5
Amstel Light	5
Pacifico	4.5
Corona	5.5
Bitburger Drive, Non-Alcoholic	5
Lagunitas IPA	5.5
Golden State, Mighty Dry Cider	5
Guinness	5