LUNCH | CLUB

APPETIZERS

DEVILED EGGS *truffles, radish $14*

POTATO PILLOWS *california sturgeon caviar $20*

STEAK TARTARE *olive crostini, dressed tableside $20*

SPICED PUMPKIN SOUP *crème fraîche, aleppo pepper, pepitas $14*

MARKET SALAD *castelfranco, cotton candy grapes, pomegranate $18*

CAESAR SALAD *torn croutons, parmesan $16*

OYSTERS, CLAMS, ETC.

OYSTERS *on the half shell $4.75/each*

CLAMS CASINO *bacon, calabrian chili butter, breadcrumbs $16*

SCALLOP CRUDO *winter citrus, coconut lime emulsion, chili crisp $24*

SHRIMP COCKTAIL *lemongrass aioli $20*

MAIN DISHES

CHICKEN COBB SALAD
chopped romaine, avocado, egg, smoked bacon, blue cheese, cherry tomato, red wine vinaigrette
$24

"MIKE'S POOL HALL BURGER"
pumpernickel, jack cheese, caramelized onion
served open-faced with french fries
$35

LOCAL PETRALE SOLE MEUNIÈRE
Zuckerman's farms potatoes, pearl onion confit, brown butter, shallot, capers
$36

CHICKEN HASH à la BIX
creamed leeks & chanterelles, wild rice
$34

FRIED CHICKEN SANDWICH
hot honey, garlic aioli, fennel slaw, served with french fries
$28

LOBSTER SPAGHETTI
"Bisque Moderne" caramelized fennel, tarragon
$49

EXECUTIVE CHEF: ANTHONY TADEO

A 6.5% SURCHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE SALES TO SATISFY GOVERNMENT EMPLOYER MANDATES.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.