

# THE PUB

ZACK BRUELL

APPETIZERS		ENTRÉES	
Tomato Soup <i>with goat cheese, basil and croutons</i>	4/6	Asian Rice Bowl <i>served chilled with shrimp, pickled shiitake mushrooms, seaweed salad, avocado and spicy mayo</i>	15
Soup of the Day	4/6	Chicken Pommes Frites <i>with watercress and tarragon butter</i>	16
Calamari Fritti <i>fried calamari with marinara sauce</i>	9	Chicken Ramen Bowl <i>miso-chicken broth with shiitake mushrooms, pulled chicken, seaweed and soft boiled egg</i>	16
Mussels <i>garlic, white wine and tomato broth with toast</i>	9	Salmon <i>grilled with garlic mashed potatoes, broccolini and beurre blanc</i>	18
Arancini Siciliana <i>risotto croquettes with beef and marinara</i>	7	Spaghetti <i>with sautéed squid, pesto and tomatoes</i>	15
Olives and Parmesan <i>marinated in extra virgin olive oil</i>	7	Vegetable Risotto <i>with shiitake mushrooms and seasonal vegetables</i>	15
Tempura Green Beans <i>with spicy aioli</i>	6	Chopped Salad <i>grilled chicken, red onions, tomatoes, carrots, olives, avocado and bacon with ranch dressing</i>	15
Chicken Street Taco <i>grilled flour and corn tortillas topped with chicken, guacamole, salsa, cilantro and sour cream</i>	7	Shrimp Quesadilla <i>shrimp, peppers, onions, salsa, queso fresco, cilantro, guacamole and sour cream with jicama salad</i>	16
SALADS		Strip Steak <i>grilled with garlic mashed potatoes, haricot verte and tomato basil butter</i>	22
Steakhouse Wedge <i>bacon, tomatoes, blue cheese, onions and balsamic vinaigrette and creamy blue cheese dressing</i>	7	Braised Short Ribs <i>creamy polenta, broccolini and cabernet sauce</i>	20
Grilled Romaine <i>with lemon purée, shaved parmesan and croutons</i>	7	Racquet Club Burger <i>aged provolone, caramelized onions and sherry vinegar aioli</i>	11
Arugula Salad <i>with tomatoes, olives, feta and balsamic vinaigrette</i>	6		
Mixed Green <i>with white balsamic vinaigrette</i>	5		

**\*\*Please notify us of any food allergies.**  
 Not every ingredient is listed. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.



# WINE LIST

## SPARKLING

glass bottle

DOP Prosecco \$9 \$27  
*Acinum, "Extra Dry", Veneto, Italy*

NV Sparkling Cremant Rose \$8 \$24  
*Comte de Laube, "Brut," Bordeaux, France*

NV Cava Rose \$32  
*Llopart, Barcelona, Spain*

2006 Champagne \$70  
*Collet "Brut Collection Privee," Ay, France*

NV Champagne \$68  
*Ruinart, Blanc de Blanc, Reims, France*

2013 Petillant Vouvray \$38  
*Domaine Huet, Brut, Loire, France*

## WHITE

glass bottle

White Blend \$7 \$21  
*Domaine de Maubet, Cotes de Gascogne, France*

Chardonnay \$12 \$36  
*Oberon by Michael Mondavi Family, "Los Carneros," Napa Valley, CA*

Pinot Gris \$12 \$36  
*Maysara, "Arsheen," Mcminnville, OR*

Sauvignon Blanc \$12 \$36  
*Hall, Napa Valley, CA*

Kerner \$13 \$39  
*Abbazia de Novocella, Alto Adige, Italy*

Chardonnay \$44  
*Venture Wines, Russian River Valley, CA*

Sauvignon Blanc \$40  
*Vette di San Leonardo, Dolomiti, Italy*

Trousseau Gris \$39  
*Wind Gap Wines, "Fannucchi-Wood Road Vineyard," Russian River Valley, CA*

"Alpine" \$34  
*Savoie Blanc, Maison Philippe Viallet, Savoie, France*

Macabeo-Garnacha Blanca \$40  
*Bodegas Frontonio, "Telescopico," Valdejalon, Spain*

Sancerre \$40  
*Langlois-Chateau, Loire, France*

Chenin Blanc \$30  
*Graziano, Mendocino County, CA*

Pinot Grigio \$40  
*Vigne di Zamo, "Ramato," Friuli, Italy*

## RED

glass bottle

Full Style Red Blend \$10 \$30  
*Airfield Estates, Yakima Valley, WA*

Pinot Noir \$12 \$36  
*Banshee, Sonoma County, CA*

Bordeaux Red Blend \$13 \$39  
*Chateau Gloria, Saint-Julien, France*

Sangiovese \$10 \$30  
*La Gerla, "Poggio gli Angeli," Montalcino, Italy*

Cabernet \$16 \$48  
*Mira Winery, Napa Valley, CA*

Nebbiolo \$13 \$39  
*Paitin, Piedmont, Italy*

Light Style Red Blend \$44  
*Cruse Wine Company, "Monkey Jacket," North Coast, CA*

Pinot Noir \$50  
*Big Table Farm, Willamette Valley, OR*

Super Tuscan Blend \$60  
*Tenuta Le Colonne, Bolgheri Superiore, Italy*

Proprietary Red \$65  
*Buoncristiani Family Winery, "O.P.C.," Napa Valley, CA*

Pinot Noir \$75  
*Raen Winery, Sonoma Coast, CA*

Beaujolais Cru \$64  
*Laurent Martray, "Combiaty," Brouilly, France*

Saint Emilion Grand Cru \$67  
*Virginie de Valandraud, Bordeaux, France*

Zinfandel \$46  
*Frog's Leap Winery, Rutherford, Napa Valley, CA*

Tempranillo \$58  
*Tinto Pesquera, "Reserva," Ribera del Duero, Spain*

Cabernet Sauvignon \$63  
*Inglenook, "Estate Grown," Rutherford, Napa Valley, CA*

Chateauneuf du Pape \$90  
*Vieux Telegraphe, Rhone, France*