



THE PUB

ZACK BRUELL

APPETIZERS		ENTRÉES	
Tomato Soup <i>goat cheese, basil and croutons</i>	4/6	Chicken Pommes Frites <i>watercress and tarragon butter</i>	16
Soup of the Day	4/6	Chicken Ramen Bowl <i>miso-chicken broth with shiitake mushrooms, pulled chicken, scallions, seaweed and soft boiled egg</i>	16
Calamari Fritti <i>fried calamari with lemon and marinara sauce</i>	9	Salmon <i>seared with fennel root, smashed fingerlings and red pepper purée</i>	18
Mussels <i>garlic, white wine, tomato, butter and fennel with toast</i>	9	Linguine <i>shrimp "meatballs", broccoli rabe and marinara</i>	15
Arancini Siciliana <i>risotto croquettes with short rib and marinara</i>	7	Cauliflower Steak <i>carrot ginger purée, green beans, red quinoa and basil pesto</i>	14
Olives and Parmesan <i>marinated in extra virgin olive oil</i>	7	Tofu Steak <i>roasted vegetables and miso sauce</i>	14
Tempura Green Beans <i>spicy aioli and hoisin soy sauce</i>	6	Chopped Salad <i>grilled chicken, red onion, tomatoes, carrots, olives, avocado and bacon with ranch dressing</i>	15
Focaccia with Olives <i>charred onions, marinara and sundried tomatoes</i>	7	Chicken Quesadilla <i>chicken, peppers, onions, salsa, queso fresco, cilantro, guacamole and sour cream with jicama salad</i>	14
Homemade Hummus <i>red peppers and feta with grilled pita bread</i>	6	Racquet Club Burger <i>aged provolone, caramelized onions served with a pickle</i>	11
Smoked Salmon <i>frisée, parmesan brioche with a lemon caper vinaigrette</i>	9	Strip Steak <i>smashed fingerlings, broccoli rabe and moustarda</i>	11
SALADS		Braised Short Ribs <i>creamy polenta, broccolini and cabernet sauce</i>	20
Steakhouse Wedge <i>bacon, tomatoes, blue cheese, red onions, balsamic vinaigrette and creamy blue cheese dressing</i>	7	Trout <i>rice pilaf, broccolini, cauliflower purée and lemon beurre blanc</i>	20
Grilled Romaine <i>lemon purée, shaved parmesan, tomatoes and croutons</i>	7	Chicken Salad Sandwich <i>lettuce, tomato and pickle on choice of bread</i>	10
Arugula <i>cucumber, tomato, feta, fresh mint, oregano and lemon vinaigrette</i>	6		
Mixed Green <i>carrots, tomatoes, cucumbers and radish</i>	6		
<p>**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.</p>			

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

Sancerre \$13 \$40
Langlois-Chateau, Loire, France

Kerner \$13 \$39
Abbazia de Novecella, 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

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
Peroncelli

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
Inglonook, "Estate Grown," Rutherford, Napa Valley, CA

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