

STARTERS		ON THE GREENS		HANDHELDS		FLATBREADS		
11	CHICKEN WINGS (GF) Served With Crudit� & Buttermilk Ranch or Gorgonzola Dip. Your choice of sauce: Buffalo Hot (D), Carolina BBQ, Dry Cajun, Medium (D), Honey Garlic, Korean BBQ, Sriracha Honey	17	CAESAR SALAD (P, D, SF) Romaine Hearts, Creamy Caesar Dressing, Smoked Bacon, Focaccia Crouton, Grana Padano, Grilled Lemon	19	WHISTLE BURGER (P, D) Beef Patty, Aged White Cheddar, Bourbon Bacon Jam, Leaf Lettuce, Beefsteak Tomato, Pickle, Roasted Garlic Aioli, Sesame Burger Bun	18	PISTACHIO MARGARITA (N, D) 🐾 Pistachio Pesto, Stracciatella, Grape Tomatoes, Maldon Salt, Olive Oil, Ripped Basil	
18	SNACK (4 PIECE) 26 SHARE (12 PIECE) HOUSE (8 PIECE) 50 PLATTER (24 PIECE)	16	SPRING SALAD (GF, V, D) Mixed Greens, Smoked Tomato Vinaigrette, Carrot Curl, Shaved Beet & Radish, Grape Tomato, Roasted Feta	19	TRUFFLE MUSHROOM BURGER (D) Beef Patty, Truffle Gouda, Roasted Mushrooms, Arugula, Porcini & Truffle Aioli, Sesame Burger Bun	18	POTATO AND CHEESE (D) Mornay, Thin Sliced Potato, Red Onion, Mozzarella, Grana Padano, Chive, Chili Oil	
19	CLUB NACHOS (GF, D) Seasoned Tortilla Chips, Cheese Blend, Pico de Gallo, Black Bean Salsa, Lime Chipotle Crema, Scallion, Cilantro, Pickled Onion ADD - CHICKEN, SHREDDED BRISKET \$8 GUACAMOLE \$4	16	ARUGULA & ASPARAGUS SALAD (GF, V, D) Arugula, Sugar Snap Pea, Cucumber Ribbon, Asparagus Curl, Stracciatella, Lemon & Dill Vinaigrette, Dill Sprig	19	TURKEY CLUB (P) 🐾 Smoked Turkey Breast, Smoked Bacon, Sundried Tomato Aioli, Leaf Lettuce, Beefsteak Tomato, Pickled Red Onion, Toasted White	20	KOREAN BBQ (D) Korean BBQ Sauce, Tempura Chicken Bites, Toasted Sesame Seeds, Grilled Broccoli, Red Pepper, Red Onion, Scallion, Crispy Chow Mein Noodle	
15	CALAMARI (SF, GF) Cornmeal Crusted Calamari & Pepperoncini, Grilled Lemon, Gochujang & Ponzu Aioli	16	ROASTED & RAW BEET SALAD (GF, D, V) 🐾 Roasted & Raw Garden Beets, Watercress, Raspberry Beet Pur�e, Sherry & Maple Gastrique, Horseradish Cr�me Fra�che	20	BRISKET SANDWICH (D) Smoked Brisket, Carolina BBQ Sauce, Buttermilk Fried Onion, Bread & Butter Pickle, Potato & Scallion Bun	AFTER 5		
15	FRIED OYSTER MUSHROOMS (GF, VG) 🐾 Oyster Mushroom, Seasoned Batter, Toasted White & Black Sesame Seeds, Scallion, Vegan Ponzu Aioli, Furikake Seasoning	ADD: SEARED TROUT \$10 CHICKEN BREAST \$8 SHRIMP (5PC) \$7 FLAT IRON STEAK (6oz) \$12	BOWL IN ONE		17	BLACK BEAN & SWEET POTATO (V) Black Bean & Sweet Potato Patty, Vegan Chipotle Aioli, Pickled Red Onion, Onion Sprout, Pico de Gallo, Potato & Scallion Bun	22	SHRIMP + NDUJA (P, D, SF) 🐾 Shrimp, Nduja, Rigatoni, Stracciatella, Sundried Tomato, Cream, Garlic, Shallot, Basil, Olive Oil, White Wine, Crushed Chili
16	KOREAN CHICKEN BITES (GF) Marinated Chicken Bites, Tempura Batter, Korean BBQ Sauce, Chili Crunch, Scallion, Grilled Lime	22 BLACKENED CHICKEN BOWL (GF, D) 🐾 Blackened Chicken Breast, Romaine Hearts, Pico de Gallo, Black Bean Salsa, Crispy Shallot, Cotija Cheese, Southwest Dressing, Crispy Tortilla Strip		18	BRIE & BACON (P, D) Brie, Smoked Bacon, Beefsteak Tomato, Grana Padano, Mozzarella, 3-yr Gouda, Spicy Ketchup, Sourdough	26	TROUT (D, SF) Pan Seared Skin-on Steel Head Trout, Fingerling Potato, Spring Pea Pur�e, Asparagus, Shaved Radish, Crispy Fried Oyster Mushroom	
20	PESTO BURRATA (D, N, V) Burrata, Grilled House Made Focaccia, Pistachio Pesto, Olive Oil, Maldon Salt, Ripped Basil, Grape Tomato	23	TUNA POKE BOWL (GF, SF) Diced Tuna, Jasmine Rice, Pickled Cucumber, Carrot Curls, Edamame, Avocado, Scallion, Pickled Honey Mushroom, Lime Sesame Vinaigrette, Gochujang & Ponzu Aioli, Furikake Seasoning	20	LOBSTER ROLL (SF, D) Lobster Meat, Shaved Radish, Chive, Celery, Granny Smith Apple, Old Bay Aioli, Grilled Lime, Buttered Brioche Bun	22	PANEER TIKKA MASALA (D, V) Basmati Rice, Grilled Paneer, Tikka Masala, Red Pepper, Red Onion, Buttered Grilled Naan, Mint & Cilantro Yogurt, Cilantro	
20	SHRIMP TACO (SF, D) Flour Tortilla, Cabbage & Apple Slaw, Tempura Fried Shrimp, Pineapple & Mango Pico de Gallo, Grilled Lime, Cilantro, Lime Chipotle Crema	24	STEAK & BLUE BOWL (GF, D) 🐾 Flat Iron Steak, Arugula, Avocado, Grape Tomato, Red Onion, Grilled Oyster Mushroom, Chive, Gorgonzola Dressing	18	PRESSED MUFFALETTA SANDWICH (P, D) 🐾 Mortadella, Salami, Copa, Capicola, Smoked Provolone, Olive Spread, Pepperoncini, Potato & Scallion Bun	24	KOREAN BEEF NOODLE BOWL 🐾 Korean BBQ Beef, Chow Mein Noodle, 6-Minute Soy Egg, Pickled Cucumber & Carrot, Marinated Shiitake Mushroom, Roasted Broccoli, Red Pepper, Scallion, Toasted Sesame Seed	
16	DIP TRIO (VG) Pico de Gallo, Black Bean Dip, Guacamole, Spiced Corn Chip, Crudit�	GLUTEN FRIENDLY (GF) VEGETARIAN (V) CONTAINS PORK (P) VEGAN (VG) CONTAINS NUTS (N) SEAFOOD (SF) CONTAINS DAIRY (D) CLUB FAVOURITES 🐾		ALL THE ABOVE SERVED WITH HOUSE GREENS OR HOUSE CUT FRIES UPGRADE TO A CAESAR \$5		23	BRISKET MAC & CHEESE (D) Cavatappi Noodles, Mornay, Grana Padano, Gouda, Caramelized Onion, Tater Tot Crumble, Brisket Spice, Chive	
14	POLENTA FRIES (GF, D, V) 🐾 Polenta Fries, Grana Padano, Spicy Tomato Sauce, Basil			BREAKFAST (AVAILABLE ALL DAY)		THE CUB MENU (12 AND UNDER)		
22	CHEESE & CHARCUTERIE PLATE (P, D) Cheese, Charcuterie Meat, Pickled Vegetables, House Whiskey Mustard, Apple & Thyme Compote, Grilled House Focaccia			10 BREAKFAST SANDWICH (P, D) Smoked Bacon, Fried Egg, Bacon Jam, Aged White Cheddar, Tomato, Toasted Sesame Seed Bun		★ ★ ★ 16 FOR EACH MEAL ★ ★ ★ KIDS CHEESEBURGER SLIDERS (D) KIDS CHICKEN TENDER KIDS MAC & CHEESE, TATER TOT CRUMBLE (D) KIDS GRILLED CHICKEN & VEGETABLE KIDS PIZZA CHEESE OR PEPPERONI (D, P) <small>*ALL THE ABOVE ARE SERVED WITH CRUDIT�, FRIES & FOUNTAIN DRINK</small>		
					11 BREAKFAST BAGEL (P, D) Plain Bagel, Omelette, Shaved Ham, Smoked Bacon, Green & Red Pepper, Red Onion, Gouda			