

Starters

&

Small Plates

PROSCIUTTO WRAPPED

JUMBO ASPARAGUS

Herb crème fraiche, crispy fried egg
Black truffle vinaigrette

DUCKTRAP SMOKED SALMON

Fingerling potato tart, red onion
jam, lemon hollandaise, capers

SPINACH & BACON SALAD* **

House croutons, cooked egg
Point Reyes blue cheese
Traditional Caesar dressing

COD FINGERS

Grilled lemon,
Roasted jalepeno mayonnaise

BGC HOUSE SALAD*

Asparagus, pickled ginger, carrots
Feta, craisins, herb vinaigrette

SEARED AHI TUNA NICOISE

Grilled toast points, tapenade,
Boquerones, green bean salad,
Hard cooked egg

SOUPS

Vichyssoise - bacon, scallion

Du jour - prepared daily

**"Our focus during the summer months
will be lighter and simpler food, we will offer more
starch and vegetable choices.**

Mix and Match, Share or try several *Small Plates*.

**Thanks again for all your encouragement and
support."**

Chef Ethan

Entrees

SEARED ATLANTIC SALMON

Fresh summer vegetables, fried capers
Soy-brown butter sauce

GRILLED RACK OF LAMB*

Chevre whipped potatoes
Roasted garlic demi glace
Balsamic drizzle

THREE CHEESE VEGETABLE RIGATONI

Roasted red peppers, asparagus
Grilled red onion, fresh herbs

HERB & BACON CRUSTED FILET*

Wilted spinach
Point Reyes blue cheese sauce
Ruby port reduction, crisp onion straws

DAILY CATCH

Black truffle gnocchi, trumpet mushrooms
herb butter sauce

PARMESAN CRUSTED CHICKEN

Artichoke hearts, bacon, mushrooms
Capers, lemon beurre blanc

Sides

BROWN BUTTER-SHALLOT
WHIPPED MASHED POTATOES

LOBSTER "MAC & CHEESE"
Boursin & Gruyere

SUMMER SQUASH & ZUCCHINI
PARMESAN

"TRUFFLED"
PARMESAN FRENCH FRIES

SAUTEED PEAS
Trumpet Mushrooms,
Crispy Prosciutto

ASPARAGUS TIPS
Mornay Sauce

ORANGE GLAZED CARROTS
Toasted cumin

*All entrées served with a choice of glazed
carrots, parmesan fries, asparagus tips or
brown butter-shallot whipped mashed potatoes*

Casual Fare

Clubhouse Burger
Lettuce, Tomato, Onion,
Toasted Bun, Choice of Cheese,
Bacon, Sautéed Onions,
Mushrooms

Crab Cake Sandwich
Lettuce, Tomato, Onion,
Toasted Bun,
Red pepper rouille

Executive Chef Ethan Snider

** Signifies that these particular items can be ordered in a smaller portion*

20% Gratuity & 7% Tax will be added.

••Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness