



◆ TO START AND TO SHARE ◆

**Artisan Bread Service for Two \$5**

cracked pepper | honey butter

**Twice Cooked Octo \$16.50**

Grilled Spanish octopus | cherry whiskey glaze | refried chickpeas | blistered shishito

**Fire Kissed Broccolini \$12.5**

sweet chili | open flame grilled broccolini | toasted almonds | goat cheese

**Spanish Manchego & Truffle Fries \$11.5**

freshly shaved manchego cheese | basil aioli | white truffle oil

**Smoked Salmon Tacos \$14.5**

house smoked salmon belly | fris e | strawberry salsa | cr me

**Filet Bits 'N Fries \$16.5**

tender seared filet nuggets | roasted crimini mushrooms | house demi-glaze | blue cheese | fresh parsley

**Marinated Shrooms & Festive Olive Saut  \$12.5**

citrus peel | fresh thyme | crimini mushroom | golden balsamic | grilled bread

**California Melon Gazpacho \$10.5**

seasonal melon | cucumber | agave | crispy prosciutto | smoked red oil

**Poppyseed Crusted Albacore\* \$16.5**

lightly seared albacore | avocado puree | watercress | paprika oil | citrus segment

**"Wide Open" Black Mussels 'N' Wine \$20**

steeped mussels | fennel | dijon | Chablis | basil aioli | parmesan grilled bread

◆ CLUB HOUSE SALADS ◆

Add protein ◆ Chicken \$10 Shrimp \$11 Filet

**DSRT House \$17**

wild mixed greens | shaved fennel | stone fruit |  
feta cheese | pine nuts | house vinaigrette

**Club Classic \$18**

baby gem lettuce | prosciutto | fried capers |  
blue cheese | pickled fresno chiles | baby  
tomatoes | smoked tomato dressing

**DSRT Club Caprese \$18**

heirloom tomatoes | fresh buffalo mozzarella |  
basil & pine nut dressing | crispy parmesan flakes |  
chicken chicharron

**Cali Melon \$17**

h2o melon | heirloom tomato | arugula |  
shaved jalape o | white truffle oil | golden  
balsamic

**DSRT Caesar \$17**

romaine hearts | crisp white anchovy |  
spanish pumpkin seeds | parmesan crisp

**Club Fresh "NO" Green \$17**

english cucumber | heirloom tomato | fennel |  
red beets | house vinaigrette | feta