



◆ TO START AND TO SHARE ◆

Artisan Bread Service for Two \$5

sweet brown boulé | compound butter

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

The "Cutie" Chicken Pops \$13.5

lightly fried chicken wings | bourbon chili glaze | quick pickled cucumber | buttermilk crème

Filet Bits 'N Fries \$16.5

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

Coconut Cured Scallops \$19

maine scallops | toasted coconut cream | green goosberry salsa |
Smashed Cucumber | Fried Taro Root

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 | grilled bread

Chef's Soup of the Day

seasonal soup specials daily - prices vary

◆ CLUB HOUSE SALADS ◆

Add protein ◆ Chicken \$9 Shrimp \$11 Filet \$14

DSRT House \$17

wild mixed greens | shaved fennel | pomegranate seeds
feta cheese | pine nuts | house vinaigrette

DSRT Caesar \$17

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

Primo Beet & Kale Salad \$18

goat cheese whip | roasted beets | italian kale |
blackberry vinaigrette | toasted hazelnut

DSRT Club Caprese \$18

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

Club Classic \$18

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