



◆ TO START AND TO SHARE ◆

Artisan Bread Service for Two \$8

sweet brown boulé | compound butter

Marinated Shrooms & Festive Olive Sauté \$13.5

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

Fire Kissed Broccolini \$12.5

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

Twice Cooked Octo \$16.5

grilled Spanish octopus | blonde frisee | toasted coconut sauce | table side pour
| fresh passion fruit | taro root crisps

Spanish Manchego & Truffle Fries \$11.5

freshly shaved manchego cheese | basil aioli | white truffle oil

The "Cutie" Chicken Pops (6) \$13.5 | (10) \$18.5

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

Poppysseed 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 \$10 Shrimp \$12 Filet \$14

DSRT House \$17.5

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

DSRT Caesar \$17.5

romaine hearts | crisp white anchovy |
spanish pumpkin seeds

Club Classic \$18.5

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

Cali Melon \$17.5

h2o melon | heirloom tomato | arugula | shaved
jalapeño | white truffle oil | golden balsamic

DSRT Club Caprese \$18.5

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

Club Fresh "NO" Green \$17.5

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

Primo Beet & Kale Salad \$16.5

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