



◆ TO START AND TO SHARE ◆

Fire Kissed Broccolini \$14

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

Marinated Shrooms & Festive Olive Sauté \$14.5

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

Glazed Pork Belly Bits \$16.5

crispy pork belly | bourbon chili glaze | fresh
scallion | sesame seed

Filet Bits 'N Fries \$16.5

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

Artisan Bread Service for Two \$9

sourdough boulé | compound butter

Spanish Manchego & Truffle Fries \$14

freshly shaved manchego cheese | basil aioli
white truffle oil

Blistered Shishito & Chickpeas \$15.5

smoked marinated shishitos | cherry whiskey
sauce refried chickpeas

Twice Cooked Octo \$16.5

grilled diced Spanish octopus | blonde frisee
toasted coconut sauce | apricot | taro strips

Shrimp Cocktail \$18

poached jumbo Indonesian shrimp | guajillo
cocktail sauce | basil aioli | shaved shallots
cucumber | baby green onion

Chef's Soup of the Day

seasonal soup specials daily - prices vary

"Cutie" Bites (6) \$14 | (10) \$19

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

"Wide Open" Black Mussels 'N' Wine \$25

steeped mussels | fennel | smoked sausage | shaved parm
creamy wine sauce | grilled bread | **add house pasta \$5**

◆ CLUB HOUSE SALADS ◆

Add protein ◆ Chicken \$12 | Shrimp \$13 | Filet \$15

DSRT House \$18.5

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

DSRT Club Caprese \$19

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

Primo Beet & Kale Salad \$19

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

DSRT Caesar \$18.5

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

Cali Melon \$18.5

h2o melon | heirloom tomato | arugula | shaved
jalapeño | golden balsamic | sea salt
white truffel oil

Club Fresh "NO" Green \$18.5

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