

## SMALL BEGINNINGS

MARKET INSPIRED SOUP | 12

Server to describe

DUNGENESS CRAB CAKE | 18

Roasted sweet peppers / Parmesan foam / corn pudding / micro greens

CHIPS AND GUACAMOLE <sup>g</sup> | 15

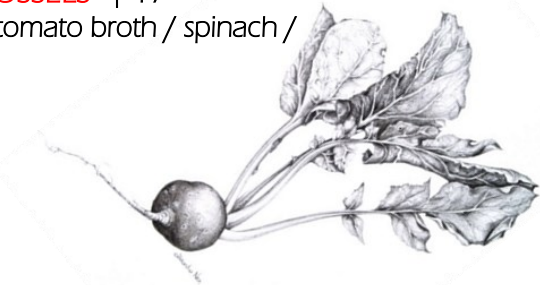
Guajillo dusted tortillas / radishes / cotija cheese / salsa roja

CRISPY LEMON CALAMARI | 16

Old Bay Spice / espelette pepper / spicy aioli

STEAMED MUSSELS <sup>g</sup> | 17

Nduja / spicy tomato broth / spinach / grilled bread



## MAINS

RIGATONI | 18

San Marzano tomato / padano crumble / basil

SPRING RISOTTO | 22

Asparagus / spinach / leek puree / English peas / wild mushrooms / watercress

CHITARRA | 24

Bolognese / market mushrooms / porcini butter

PAN ROASTED HALIBUT<sup>g</sup> | 32

Morel mushrooms / sugar snap peas / English peas / pea tendrils / Morel mushroom jus

ORGANIC HALF CHICKEN | 28

Fulton Valley organic chicken / Oaxaca stuffed Anaheim / avocado / cilantro / pepitas

BRINED BERKSHIRE PORK CHOP <sup>g</sup> | 32

Soft polenta / apricot chutney / charred broccolini

BUTTER BASTED FILET MIGNON <sup>g</sup> | 38

Spinach / fingerling potatoes / peppercorn jus

SHORT RIBS "BOURGUIGNON" <sup>g</sup> | 36

Pomme purée / roasted carrots / carrot top salad

STEAK FRITES <sup>g</sup> | 39

Certified black angus strip loin / charred onions / chimichurri / parmesan fries / piquillo pepper aioli

All of our ingredients are sourced from the best possible locations. We do our best to support local family farms which practice sustainable agriculture.

Executive Chef - Ricardo Jarquin  
 Chef De Cuisine - Pablo Jacinto  
 Sous Chef - Nick Williams

## FROM THE GARDEN

CAESAR | 16 add chicken or shrimp | 21

Torn croutons / crispy bacon / Grana Padano / chives

ROASTED BABY BEET SALAD | 15

Butter lettuce / arugula / chervil / goat cheese / toasted walnuts / Meyer lemon vinaigrette

SPRING VEGETABLES <sup>g</sup> | 14

Spring radish / asparagus / carrots / cucumbers / olives / grilled radicchio / dill-thyme yogurt sauce

POWER SALAD <sup>g</sup> | 15

Kale / dried cranberries / Marcona almonds / bacon / poppy seed dressing

AVOCADO AND LITTLE GEM SALAD <sup>g</sup> | 16

Radish / cotija cheese / cilantro / tortilla crisp / jalapeño lime dressing

## The Clubhouse AT SILVERADO

We honor the tradition and history of Silverado Country Club with these monthly classics

ASIAN CHICKEN SALAD | 18

Vermicelli noodles, Napa and green cabbage / chicken / Fresno peppers / toasted peanuts / sesame tahini dressing

COQ AU VIN | 30

Fulton Valley organic chicken / bacon / red wine / onions / mushrooms / pomme puree

POMME PUREE <sup>g</sup> | 7

French butter / roasted garlic / jus

HEIRLOOM CARROTS <sup>g</sup> | 7

Spicy aioli / feta / carrot top salad

TRUFFLE FRIES <sup>g</sup> | 7

Parmesan / white truffle oil / chives

SAUTEED SPINACH <sup>g</sup> | 7

Garlic / chili flakes / butter

CHARRED ASPARAGUS <sup>g</sup> | 7

Lemon / parmesan / chervil

## ON THE SIDE

<sup>g</sup> indicates this menu item is made without gluten or can be prepared without gluten  
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.