



APPETIZER

Charred Octopus 15

marinated octopus, kumquat,
pine nut relish, fried leeks, almond purée
created and prepared for you by
Grill Chef Gage Hess

ENTRÉES

Pan Seared Snapper (gf) 34

snapper, cilantro rice,
pineapple-cabbage slaw,
tropical beurre blanc
created and prepared for you by
Line Chef Beth Goodwin

Spicy Sausage Rigatoni 28

italian sausage, bell peppers, onion,
arrabbiata sauce, house made rigatoni
created and prepared for you by
Sauté Chef Tucker Waskey

Oxtail Ravioli 28

braised oxtail and cheese ravioli,
wild mushroom sauce
created and prepared for you by
Sauté Chef Tucker Waskey

★ **NET PAR FEATURES** ★

*In our ongoing effort to continue adding value
for SLCC members, here are this week's features
priced at our cost of goods*

***Gratuity for Net Par and BOGO items
is calculated at full value cost***

NET PAR APPETIZER

Date Jam Crostini 6.28

goat cheese spread, date jam,
candied pistachios
created and prepared for you by
Line Chef Beth Goodwin

NET PAR ENTRÉE

Mushroom Crusted Salmon 18.02

pan seared salmon, wild mushroom crust,
bok choy, lemon gel sauce
created and prepared for you by
Sauté Chef Tucker Waskey

WINE FEATURE

**Croix Estate La Cinghiale Red Blend
Russian River Valley**

15/glass

*Red blend of Syrah, Grenache and Mourvedre.
This ripe, black fruited, sexy, peppery beauty has
loads of fruit, full body, no hard edges, and a great
finish. It's a mouth filling, flamboyant wine
produced by Kirk Venge's Sonoma estate Croix.*

Selecting One Menu | Dining Experience Reminder

Timing food orders from two different kitchens with two vastly different menus is very difficult and will offer a significant effect on all members' food delivery times.

We strongly encourage ordering from ONE MENU to provide you and your guests the best dining experience.

Should you still choose to order from both menus, we ask that you understand your meals will likely not arrive at the same time.