

Longboards

Bar & Grill

Small Plates

Soup, local corn chowder, apple wood smoked bacon, fresh chives.	7.
Caesar Salad, hearts of romaine, creamy dressing, Romano cheese and house-made croutons. (White Spanish anchovy on request.)	9.
Caprese Salad, house-made mozzarella cheese, heirloom tomatoes, aged balsamic vinegar, extra virgin olive oil, fresh basil.	9.
Asian Pear Salad, Maytag blue cheese, local greens, toasted hazelnuts, balsamic vinaigrette.	9.
Beet Salad, Sierra Valley Farms beets, mixed greens, Cypress Grove goat cheese, candied walnuts, lemon herb vinaigrette.	9.
Antipasti, Molinari cured meats, marinated and grilled vegetables, assorted cheeses.	11.
Ahi Trio, coconut and green onion fried roll; sashimi with seasoned steamed rice; Ahi avocado terrine, Mandarin orange sake sauce and orange chili aioli.	14.
Fried Mozzarella, house-made mozzarella cheese, breaded, sun dried tomato pesto, basil oil.	8.
Bruschetta Sampler, Maytag blue cheese with marinated local beets and walnuts, caponata with Spanish anchovy, Cypress Grove goat cheese with local cucumber and tomato relish.	8.
Ricotta Gnocchi, wild mushroom and Parmesan cream sauce, with hazelnuts and truffle oil.	9.
Romano Beans, oven roasted, with heirloom cherry tomatoes, Tuscan olive oil, sea salt.	7.

Large Plates

Seafood Angel Hair Pasta, Hawaiian Mahi Mahi, jumbo Atlantic sea scallops, white shrimp, olives, tomato sauce, fresh basil.	19.
Ricotta Gnocchi, wild mushroom and Parmesan cream sauce, with hazelnuts and truffle oil.	17.
Penne with Prawns, fresh cherry tomato, roasted garlic, fresh oregano, white wine and butter sauce.	19.
Linguine Carbonara, roasted Fulton Valley Farm chicken, pancetta, Parmesan, egg, garlic, cream, local sugar snap peas.	17.
Risotto, creamy Italian rice with Romano beans, roasted corn, caramelized onions, Grana Padano cheese.	19.
Chicken Saltimbocca, Fulton Valley free range chicken breast wrapped with fresh sage and prosciutto, lemon caper sauce, mascarpone and chive mashed potatoes, braised local greens.	17.
Fresh Hawaiian Mahi Mahi, pan seared, local pepper polenta cake, orange chili aioli, local rattlesnake beans with toasted almonds.	22.
Buffalo Short Ribs, braised in red wine and vegetables, butternut squash and potato puree, red wine reduction, horseradish cream sauce.	24.
Breaded Pork Cutlet, with smoked mozzarella, marinated roasted peppers, braised red cabbage, mascarpone and chive mashed potatoes.	16.
Mixed Grill, pan seared jumbo Atlantic sea scallop, marinated local peppers; grilled NY strip steak with wild mushroom demi glace; pan seared fresh Hawaiian pomfret, cucumber and tomato vinaigrette, roasted local farm potatoes.	24.
Certified Angus Rib-eye, grilled, wild mushroom and red wine reduction, cheddar cheese and caramelized onion au gratin potatoes.	32.

Ask about our ribs!

Side Dishes ~ each 5.

Mascarpone and chive mashed potatoes.	Truffle and Parmesan French fries.
Penne with marinara sauce.	Braised local mixed greens with garlic.

An 18% gratuity will be added to parties of 8 or more except for Golf & Dinner and Stay, Play & Dine packages.
Corkage fee \$15. Separate checks cannot be accommodated for parties of 8 or more.