

SERRANO COUNTRY CLUB

From the Garden

Small / Large

Seasonal Serrano Salad \$8 / \$10

Mixed greens, candied walnuts, fresh strawberries, blue cheese crumbles, house balsamic vinaigrette

Vegan & dairy-free accommodations available · Vegetarian

House Caesar \$8 / \$10

Chopped romaine hearts, Caesar dressing, herbed croutons, Parmesan cheese

Gluten-free accommodations available

Steakhouse Wedge \$10 / \$13

Iceberg lettuce, applewood smoked bacon, cherry tomatoes, red onions, blue cheese dressing

Gluten-free · Vegetarian accommodations available

Cobb Salad \$14 / \$18

Chopped romaine hearts, smoked turkey breast, avocado, blue cheese crumbles, bacon, hard-boiled egg, cherry tomatoes, choice of dressing

Blue cheese · Thousand island · Ranch · Balsamic vinaigrette · Caesar · Italian

Shrimp Louie \$12 / \$19

Heirloom lettuces, cucumber, avocado, hard-cooked egg, cherry tomatoes, asparagus, black tiger shrimp, thousand island dressing

Gluten-free · Dairy-free

Enhance Your Salad

Add any of the following to make an entrée

Grilled 6 oz Chicken Breast \$10

4 oz Ora King Salmon (grilled, blackened, or steamed) \$14

5 Grilled Prawns \$15

Grilled 4 oz Chunk Foods™ Steak (plant-based) \$16

6 oz Ora King Salmon (grilled, blackened, or steamed) \$20

Grilled 4 oz Filet Mignon \$25

Soups

Cup / Bowl

New England Style Clam Chowder \$8 / \$10

Chopped clams, Yukon Gold potatoes, bacon, dill, oyster crackers

Chilled Street Corn Soup \$8 / \$10

Cotija Cheese, Tajin, Lime, Micro Cilantro

NEW

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Shareables for the Table

Zucchini Chips	\$10
<i>Lemon-roasted garlic aioli, Parmesan, parsley</i>	
<i>Contains egg</i>	
Roasted Garlic Hummus	\$10
<i>House-made hummus served with grilled flatbread</i>	
<i>Vegan</i>	
Artisan Cheese Plate	\$22
<i>Cypress Grove Midnight Moon Gouda, Shaft Blue Cheese, Chèvre, French Brie, served with grilled bread and accoutrements</i>	
<i>Vegetarian</i>	
Chicken Wings	\$12 / \$24
<i>Carrots, celery, bleu cheese dressing</i>	
<i>6 or 12 piece</i>	

Small Plates

Lobster Wonton Tacos	NEW	\$21
<i>Avocado, Mango Puree, Pickled Red Onions, Micro Cilantro</i>		
Wagyu Tartare	NEW	\$19
<i>Truffle Pizza Crunch, Yuzu-Sesame Dressing, Crispy Rice Cakes</i>		
Strawberries & Burrata		\$16
<i>Charred fennel, Marcona almonds, toasted baguette</i>		
Agnolotti alla Sobelini		\$18
<i>Ricotta, saucisson sec, pepperoni, Pecorino Romano, Calabrian chile marinara, Sobelini pizza crunch</i>		

Light Entrées

Design your entrée with a choice of protein and side

Grilled 6 oz Chicken Breast	\$12
4 oz Ora King Salmon (grilled, blackened, or steamed)	\$19
5 Grilled Prawns	\$20
Grilled 4 oz Chunk Foods™ Steak (plant-based)	\$21
Grilled 4 oz Filet Mignon	\$30
7 oz Grilled Skirt Steak	\$40

Choice of Side

Roasted Vegetables · Grilled Asparagus · Sautéed Garlic Spinach · Fingerling Potatoes · Quinoa · Basmati Rice

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Clubhouse Casual

- Al Pastor Chicken Tacos** \$16
Yellow onion, cilantro, tomatillo-chipotle salsa, guacamole, queso fresco on Nixtaco blue corn tortillas, with choice of side
- Serrano Nachos** \$16
Pepper jack cheese, al pastor style chicken, tomatoes, pico de gallo, pickled jalapeños, chipotle crema, house salsa, guacamole
Gluten-free
- Tuna Poke Bowl** \$19
Edamame, shredded carrots, avocado, scallions, cucumber, micro cilantro, served over warm sushi rice with wasabi dressing
Dairy-free
- Black Tiger Shrimp Scampi** \$24
Angel hair pasta, cherry tomatoes, spinach, Parmesan Reggiano, lemon garlic sauce
- Beer Battered Fish & Chips** \$23
Alaskan cod, crispy fried russet potatoes, malt vinegar, coleslaw, tartar sauce, lemon
- Grilled Ora King Salmon** \$28
Grilled asparagus, Meyer lemon orzo
Dairy-free
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Sandwiches & Burgers

Served with your choice of side: side salad, coleslaw, french fries, sweet potato fries, curly fries, onion rings, cottage cheese, or fresh fruit

- California Club Sandwich** \$15
Smoked turkey, Black Forest ham, applewood smoked bacon, avocado, tomatoes, alfalfa sprouts, mayonnaise, lettuce
- Reuben Sandwich** \$18
Corned beef, sauerkraut, thousand island, Swiss cheese, marbled rye
- Prime Rib French Dip** \$18
Thinly sliced prime rib, melted Swiss, ciabatta roll, creamy horseradish, au jus
- Blackened Chicken Sandwich** \$16 NEW
Cabbage Slaw, Sliced Tomato & Chipotle Crema on Griddled thick cut sourdough bread with choice of side
- All beef burgers are made with Mishima Wagyu beef and served on a griddled brioche bun*
- 8 oz Grilled Wagyu Burger** \$18
Shredded iceberg lettuce, burger sauce, bone marrow, caramelized onions, choice of cheese and side
Cheddar · Pt. Reyes Toma · Swiss · American · Brie · Blue Cheese
- Classic Cheeseburger** \$17
8 oz grilled Wagyu patty, lettuce, tomato, onion, choice of cheese and side
Cheddar · Pt. Reyes Toma · Swiss · American · Brie · Blue Cheese
- Presidential Sliders** \$14
Three 2 oz Wagyu sliders, sharp cheddar, Shaft Blue Cheese, pickled jalapeño, Roma tomato, ketchup, mustard, dill pickle spear, french fries, secret sauce
- Impossible Burger** \$18
Plant-based vegan burger patty, lettuce, tomato, avocado, red onion, choice of side
Vegan · Dairy-free · Gluten-free bun available +\$1
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Dinner Entrées

Wednesday – Sunday · 5:00 pm – 9:00 pm

Morel Mushroom Risotto	\$28
<i>English peas, pea shoots, mushroom butter, grilled spring onion, Pecorino Romano</i> <i>Vegetarian</i>	
Stuffed Airline Chicken Breast	\$32
<i>Ramp & morel mousseline, Nantes carrots, English peas, creamed barley</i>	
14 oz Grilled Pork Chop	\$32
<i>Asparagus, English peas, crispy polenta, piccata sauce</i> <i>Gluten-free</i>	
Roasted Alaskan Halibut	\$41
<i>Vichyssoise, trout roe, herbs, dauphinoise potatoes, King Richard leeks</i> <i>Gluten-free</i>	
Grilled Lamb Chops	\$46
<i>Fava bean pesto, pistachio gremolata, spring onion agrodolce, ramp salsa verde</i>	

From the Grill

Served à la carte

7 oz Skirt Steak	\$35
14 oz Double R Ranch Ribeye	\$50
16 oz Double R Ranch New York Strip	\$60
8 oz Filet Mignon	\$51
10 oz Filet Mignon	\$61

Choice of Sauce

Red Wine Demi-Glaze · Black Garlic Au Jus · Bacon Demi-Glaze · Creamy Horseradish · Ramp Salsa Verde · Béarnaise

Finishing Touch

Roasted Vegetables	\$6	Baked Potato	\$8
Mashed Potatoes	\$6	Garlic Spinach	\$5
Grilled Asparagus	\$8	Parmesan Risotto	\$6

Thank you for dining with us

EXECUTIVE CHEF · RAY SILVA