

DINNER

APPETIZERS

BBQ BRISKET TOSTADAS | 22 (GF)

Pickled Red Onions, Diced Mango, Jalapeno Ranch, Micro Cilantro, Queso Fresca

TUNA, MANGO & AVOCADO TOWER | 20 (GF)

Rice Crackers, Dehydrated Lime Powder, Basil Oil

EVERYTHING SEASONED PRETZEL NUGGETS | 16

Beer Cheese Sauce

LOADED TATER TOTS NACHOS | 17

Chorizo Cheese Sauce, Bacon Bits, Sour Cream, Pico, Scallions

BUFFALO CAULIFLOWER BITES | 14

Ranch Dip

FIELD CLUB WINGS (8) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili, Garlic Parmesan, Orange Miso, Lemon Pepper, BBQ, Apricot Chipotle

SOUPS & SALADS

CHILLED OR HOT SOUP DU JOUR | 7 (GF)

FRENCH ONION SOUP | 10

FC WEDGE | 18 (GF)

Buttermilk Blue Cheese Dressing, Heirloom Cherry Tomato, Pickled Red Onion,

Applewood smoked Lardons, Blue Cheese Crumbles

BABY ROMAINE CAESAR | 15

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic Dressing, House Made Focaccia Croutons

SESAME CRUSTED COLD TUNA & ASIAN NOODLE SALAD | 24 (GF)

Edamame, Cilantro, Watermelon Radish, Carrots, Roasted Peanuts, Peppers, Scallions, Peanut Butter Dressing

WARM CHICKEN SALAD | 22 (GF)

Goat Cheese, Herb Marinated Chicken Breast, Dried Cranberries, Baby Artisanal Lettuces,

Candied Pecans, Champagne Vinaigrette

FC CHOPPED SALAD | 20 (GF)

Cave Aged Cheddar, Chick peas, Peppers, Granny Smith Apples, Watermelon Radish, Crispy Black Eyed Peas,

Cucumber & Jicama, tossed with Champagne Vinaigrette. Add chicken +8 or Salmon +12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

 VEGETARIAN  VEGAN
(GF) GLUTEN FREE

HANDHELDS

Handhelds served with house made chips, french fries, or fresh fruit. There will be a split plate fee for all entrees, please inquire with your server.

8 OZ HOUSE GROUND WAGYU BURGER | 19

Buttered Brioche, Lettuce, Tomato, Bermuda Onion, and choice of Cheese

BURGER OF THE MONTH | 22

Ask your server for this month's details!

CRAB MELT | 24

Lump Crab Salad, Melted Swiss, Avocado, Bacon, Buttered Texas Toast

SALMON B.L.T | 22

Avocado, Buttered Sourdough, Boston Lettuce, Jersey Tomatoes

FRIED BUTTERMILK CHICKEN SANDWICH | 19

Boston Lettuce, Tomato, Buttered Brioche, Hot Honey, Pimento cheese

TRUFFLE RIBEYE CHEESESTEAK | 22

Crispy Onions, Truffle Aioli, Toasty Garlic Hoagie, Cheddar, French Fries

ENTRÉES

All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.

U/8 DRY DAY BOAT SCALLOPS | 48 (GF)

Ginger Carrot Puree, Lentils, Yuzu Orange Miso Marmalade

LAMB LASAGNA | 36

Rosemary Bechamel, Mint Ricotta, Cave aged Smoked Cheddar

DUCK FRIED RICE | 34

Maitake Mushrooms, Bok Choy, Edamame, 7-minute Egg, Hoisin Ginger, Sesame Oil, Cilantro

CHIMICHURRI SKIRT STEAK | 42 (GF)

Sweet Potato Rosti, Frisee, Pomegranate seeds, Cotija, Saba

BLACKENED SWORDFISH | 38 (GF)

Maple Brussels tossed with Asian Pear, Walnut Red Pepper Romesco Sauce

48-HOUR SOUS VIDE SHORT RIB | 44 (GF)

Parmesan Risotto, Honey Glazed Baby Carrots, Vegetable Jus

MAINE LOBSTER & COLOSSAL CRAB RAVIOLI | 48

Corn Nage, Asparagus, Crispy Basil

BUTCHER BLOCK

Create your own entree - select one Protein, one Starch and/or Vegetable and choose your sauce! All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server. Additional butcher block sides are \$8 a piece.

PROTEIN

Frenched Chicken Breast | 32

U/8 scallops | 48

Prime Skirt steak 10oz | 42

Prime NY strip steak 10oz | 44

Prime filet mignon 7oz | 44

Swordfish | 38

Prime Hangar Steak 8oz | 34

STARCH & VEGETABLE

Carrot-Ginger Puree

Lentils

Sweet Potato Rosti

Maple Brussels Sprouts

Parmesan Risotto

Honey Glazed Baby Carrots

SAUCES

Cognac Demi

Yuzu Orange Miso Marmalade

Chimichurri

Walnut Red Pepper Romesco

Vegetable Jus

Chicken Jus