

**MONARCH BAY CLUB**  
**DINNER**  
***STARTERS***

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**SOUP OF THE DAY**

CHEF'S DAILY INSPIRATION

8

**BAY CLUB SEASONAL HOUSE SALAD**

RATATOUILLE, BUTTER LETTUCE, FRISÉE, SWEET & SOUR GLAZE, HOUSE VINAIGRETTE

12

**PICKLED BEETS**

FINES HERBS, ALMOND BUTTER, HEARTS OF CELERY, GOAT CHEESE, PROSCIUTTO, MÉLANGE OF SEASONAL GREENS

14

**BLOW TORCHED YELLOW FIN TUNA**

YUZU, GAZPACHO SALSA, EXTRA VIRGIN OLIVE OIL, BASIL SPROUTS

18

**OYSTERS**

CLASSIC MIGNONETTE

3 EACH

**AVOCADO TRIO**

PICKED, PUREED, & FRIED

SPOT PRAWNS MARINATED PERUVIAN-STYLE, CORN, CUCUMBER, CILANTRO

16

**BAY CLUB CAPRESE**

HEIRLOOM TOMATO, ORGANIC MILK CURD, DRIED OLIVE, BASIL, BALSAMIC GLAZE

15

**HOUSE MADE PORK SAUSAGE PIZZETTA**

FRESH MOZZARELLA, ANISE HYSSOP, ESCAROLE, SHAVED PECORINO, NECTARINE CHUTNEY, SPICY VINAIGRETTE

16

**STEAK TARTARE**

QUAIL EGG, THYME, BRANDY, TOMATO, FRIED CAPERS, SHALLOTS

16

## ***ENTREES***

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### **VEGETARIAN PASTA**

EGGPLANT RAGU, PIQUILLO PEPPERS, CASTELVETRANO OLIVES, RICOTTA SALATA

21

### **PAN ROASTED *CALIFORNIA* WHITE SEABASS**

CHORIZO, CREAM OF WHITE-CORN SUCCOTASH, MISO-CLAM JUS

33

### ***SCOTTISH ORGANIC* SALMON**

ENGLISH PEAS, FRIED POTATO, BACON, TRUFFLE SAUCE

30

### **CHARMOULA MARINATED SWORD FISH**

ZUCCHINI, PARSLEY-ONION SALAD, GRAPE TOMATO, LEMON BUTTER SAUCE

28

### ***JIDORI* CHICKEN 'OYAKO'**

POACHED EGG, SHITAKE MUSHROOM, BOKCHOY, CARROT, CORIANDER-  
GINGER BROTH

28

### ***WOODLAND FARM* DUCK BREAST**

CONFIT LEG CASSEROLE, WHITE BEANS, PICKLED GRAPES, PORT REDUCTION

34

### ***NATURAL* TOP SIRLOIN**

SWISS CHARD, BABY CARROTS, PARSLEY ROOT PUREE, THYME JUS

32

### ***NATURAL* BEEF TENDERLOIN**

POTATO PUREE, KING OYSTER MUSHROOM, SAUTÉED SPINACH, BONE MARROW  
JUS

38

### ***LAMB PORTER HOUSE***

GREEN BEANS, GREEN ONION, FRIED ROSEMARY, DIJON MUSTARD GNOCCHI,  
ROSEMARY JUS

39

### ***KUROBUTA PORK OSSO BUCCO***

SAUTÉED SAVOY CABBAGE, SUGAR PEAS, CHILI FLAKES, WALNUT,  
PEACH COMPOTE

32