# All American Club SOMERSET

**GOLD COAST** 

### BREAKFAST

### COLD

BERRY & BANANA SMOOTHIE flax seed, ginger, almond 9	SMOKED FISH PLATE whitefish, sturgeon, salmon, bagel, traditional garnish
GRANOLA & YOGURT fresh fruit, honey12	AVOCADO TOAST radish, pickled carrot, sunflower seed 14 add sunnyside up egg 3
CHIA PUDDING BOWL	, 1 66
coconut, fruit compote, toasted almonds II	

### HOT

STEEL CUT OATMEAL

dried fruit, brown sugar 8	
BUTTERMILK PANCAKES berries, whipped ricotta, walnuts, maple syrup	
HAM & CHEDDAR OMELET potatoes, greens salad13	
THE GOLD COAST BREAKFAST 2 eggs any style, toast, potatoes, choice of breakfast meats	SE.
SEASONAL VEGETABLE OMELET goat cheese, salsa verdeII	Bl
BAKED EGGS spicy tomato, feta, merguez, grilled bread 13	
POTATOES ROSTI garlic sausage, sunny side up eggs, carmelized onion	
BREAKFAST SANDWICH sunnyside egg, cheddar cheese, chicken sausage, english m	uffin 16

CROISSANT.....3 PAIN AU CHOCOLAT .....4 ASONAL FRUIT DANISH ......4 NAMON MORNING BUN .....4 LUEBERRY OAT MUFFIN ......3

SIDES HICKORY SMOKED BACON ......6 BREAKFAST POTATO ......5 TURKEY SAUSAGE ......6 FRESH FRUIT ......5 PORK SAUSAGE ......6 SIDE OF TOAST & PRESERVES .....4

### LUNCH

### SALADS

BABY LETTUCE

VEGETABLE CRUDITE seeded crackers, dips, pickles 26	
½ DOZEN OYSTER apples & yuzu kosho vinegar 16	
VEGETABLE FLATBREAD cauliflower, zucchini, caciocavallo	
STRIPED JACK CRUDO kohlrabi, citrus, pistachio 17	
CHILLED CORN SOUP	

APPETIZERS

## VEGETABLES

brioche, feta, blueberries, olives . . . . . 12

CHARRED BROCCOLI
black garlic, almonds, crispy chicken skin, yogurt
GRILLED MAITAKE MUSHROOMS
watercress, sunflower seeds, miso 13



**GOLD COAST** 

# SANDWICHES

served with a pickle & choice of fries or chips

red onion marmalade, pickles, cheddar, dijonnaise . . . . . . 15

GRILLED CHEESE taleggio, marisa, fig jam . . . . . 13

add: grilled chicken . . . . . 6 grilled hanger steak . . . . . 10 grilled salmon . . . . . 8 grilled shrimp . . . . . 9

cucumbers, radish, feta, egg, champagne vinaigrette . . . . . . 14

ROASTED CARROT & ARUGULA

WOOD GRILLED BEET

SEARED TUNA

walnut, chickpea, bulgar, ubriacone rosso...... 14

green goddess, pistachio, ricotta salata..... 14

HEIRLOOM TOMATOES & PLUM

sprouted grains, yogurt, cucumber vinaigrette . . . . . 21

buffalo mozzarella, olives, pistachio granola..... 14

KALE & BRUSSELS SPROUT

Soup & Sandwich
OF THE DAY

SLOW COOKED LAMB FLATBREAD AND LENTIL SOUP 15

# PASTA

SQUID INK ALLA CHITARRA calamari, prawns, tomato, garlic . . . . . . 17

DUCK LEG GNOCCHETTI kale, mustard, parmesan . . . . . 14

TAGLIOLINI

mushroom bolognese, garlic, pecorino . . . . . 14

ENTRÉES

GRILLED KING SALMON cauliflower, walnuts, fall grapes . . . . . . 29

GRILLED HANGER STEAK horseradish, marble potatoes, baby gem lettuce ...... 25

ROASTED CHICKEN crispy sunchokes, maitake mushroom, corn ...... 23

# SHARED

SMOKED BEET TARTARE cumin yogurt, goat gouda, sunflower, flatbread16
CRISPY CORN & SALT COD FRITTERS malt vinegar aioli 12
VEGETABLE FLATBREAD cauliflower, zucchini, caciocavallo 14
VEGETABLE CRUDITE seeded crackers, dips, pickles 26
CHILLED SEAFOOD PLATTER

# **APPETIZERS**

shiitake mushroom, pickled mustard seed, grilled sourdough 18
STRIPED JACK CRUDO kohlrabi, citrus, pistachio 17
WOOD GRILLED SPANISH OCTOPUS cucumber, sesame, dill16
GREEN CHILE MUSSELS merguez, hominy, grilled sourdough 16
CHILLED CORN SOUP brioche, feta, blueberries, olives 12

All American Club

SOMERSET

**GOLD COAST** 

# SALADS & VEGETABLES

BABY LETTUCE SALAD

DINNER

cucumbers, radish, feta, champagne vinaigrette 12	PAS
HEIRLOOM TOMATO & PLUM SALAD buffalo mozzarella, olives, pistachio granola14	
KALE & BRUSSELS SPROUT SALAD grape, pecorino, cashew, lemon mustard dressing 12	3
WOOD GRILLED BEET SALAD	

CHARRED BROCCOLI black garlic, almonds, yogurt, crispy chicken skin . . . . . . II

GRILLED HEIRLOOM CARROTS smoked feta, dates, nduja . . . . . . II

green goddess, pistachio, ricotta salata......13

GRILLED MAITAKE MUSHROOMS 

## TA

SQUID INK ALLA CHITARRA calamari, prawns, tomato17 / 26
DUCK LEG GNOCCHETTI kale, mustard, parmesan 14 / 22
TAGLIOLINI mushroom bolognese, garlic, pecorino

# FISH

SEARED HALIBUT king trumpet mushrooms, artichoke, radish
GRILLED KING SALMON cauliflower, walnuts, fall grapes 34
SEARED SCALLOPS
celery root, plum, fennel 38

Supper

FOR TWO

WHOLE ROASTED CHICKEN crispy sunchokes, maitake mushrooms, corn 52

WOOD GRILLED WHOLE FISH

charred cucumbers, preserved lemon, warm lentil salad 58



PICKLES, COLE SLAW, RANCH, HONEY MUSTARD......26 limited availability



plant, chinese broccoli, salsa verde 34
RILLED PORK TENDERLOIN & BELLY sunchokes, peaches, feta
AGED DUCK BREAST charred cabbage, beets, hazelnuts 39
DRY AGED RIBEYE horseradish, marble potatoes, baby gem lettuce 55
SOMERSET CHEESEBURGER red onion marmalade, pickles, cheddar, dijonnaise