

Appetizers

Carnitas Quesadilla

Citrus Braised Pork
Cotija Jack Cheddar Blend
Pickled Onions, Green Onions
Salsa Verde, Sour Cream 12

Crab Dip

Old Bay, Toasted Panko
Cucumbers, Ritz Crackers 18

Shrimp Cocktail *GF*

Poached Shrimp
Cocktail Sauce, Lemon 14

Crispy Buffalo Cauliflower *V*

Lightly Fried Cauliflower
Frank's Red Hot Buffalo Sauce
Carrots, Celery, Bleu Cheese Dressing 11



Zuni-Changa

Fried Turkey Roll, Chopped Bacon
Pepper Jack Cheese, Flour Tortilla
Raspberry Chipotle Sauce 15

Basket of Fried Goodness *V*

Traditional Fries, Sweet Potato Fries
or Steak Fries 7
Onion Rings 9

Pick 2 of the above for a Mixed Basket +\$2

Soup

SDYC Clam Chowder

cup 7 bowl 9

1886 Chili *GF*

cup 7 bowl 9

Soup du Jour

cup 6 bowl 8

Tomato Bisque *VG GF*

Basil Oil
cup 5 bowl 7

Add Grilled Cheese Sandwich *V*

Cheddar & Swiss on Sourdough 4

Chicken Wings

Choice of Buffalo
Lemon Pepper Rub
or Garlic Parmesan Sauce
Celery, Carrots, Blue Cheese Dressing 14

Seasonal Flatbread *V*

Heirloom Tomatoes, Fresh Mozzarella
Pesto, Smoked Sea Salt
Fresh Basil 13

Baja Flatbread

Pollo Asado, Lime Crema, Avocado
Queso Fresco, Cotija Cheese
Refried Black Beans
Crispy Tortilla Strips 14

Italian Flatbread

Tomato Sugo, Pepperoni, Italian Sausage
Bell Peppers, Onions, Mozzarella 14

Fried Sesame Calamari

Sesame Seed Battered Calamari
Thai Chili Sauce, Jalapeño Tartar Sauce
Asian Slaw 15

Wagyu Sliders

Dill Pickles, Chipotle Aioli
American Cheese, Caramelized Onions
Brioche Bun 14

Basket of House Chips *V*

Served With Ranch 5

Chips and Salsa *VG 5*

Add Guacamole 4



Salads

Summer Seasonal Salad *V GF*


Arugula, Heirloom Tomatoes
Fresh Mozzarella, EVOO
Levain Crisp, Basil Oil, Sea Salt
Balsamic Reduction 15

Greek Salad

Grilled Chicken, Chopped Romaine
Tomatoes, Cucumbers, Red Onion
Bell Pepper, Kalamata Olives, Feta
Red Wine Vinaigrette 13

Shrimp Louie *GF*

Adobo Shrimp, Chopped Romaine &
Iceberg, Tomato, Hardboiled Egg
Cucumber, Kalamata Olives, Avocado
Louie Dressing 17
Add Crab Salad 5



Enhance any of our salad selections with the following protein options:

Grilled Chicken Breast 6
Grilled or Blackened Salmon 11
Grilled & Chilled Adobo Shrimp 9
Grilled Portobello 4

Poke Bowl *GF*

Fresh Ahi Tuna, Seasonal Greens
Tamari, Green Onion, Sesame Seeds
Sesame Oil, Nori, Cucumber, Radish
Pickled Ginger, Sea Salt over Sticky Rice 17

Southwestern Power Bowl *VG GF*

Tofu Asado, Black Beans, Grilled Corn
Avocado, Tomato, Chopped Romaine
Red Quinoa, Radish, Crispy Tortilla Strips
Cilantro Lime Dressing 16

SDYC Traditional Cobb *GF*

Chopped Romaine & Iceberg, Turkey
Tomato, Avocado, Bacon, Egg
Blue Cheese Crumbles
Champagne Dressing 15

Classic Caesar Salad

Romaine Lettuce
Parmesan, Garlic Croutons
Homemade Creamy Caesar 10



Sandwiches and Entrees

Summer Thai Curry *VG/GF*

Baby Squash, Kale, Summer Sweet Onion
Grilled Corn, Mushrooms, Cherry Tomatoes
Rice Noodles, Peanuts, Cilantro, Lime 18

Beer Battered Fish & Chips

Icelandic Cod, Jalapeño Tartar, Asian Slaw
Choice of Regular, Sweet Potato or Steak Fries 16

BBQ Pulled Pork Sandwich

Slow Smoked Pork, Housemade BBQ Sauce
Country Coleslaw, Pickle Chips
on Toasted Brioche, Choice of Side 17

Roasted Tuscan Veggie Wrap *V*

Portobello, Red Peppers, Grilled Zucchini and
Red Onion, Sun-Dried Tomato Pesto Aioli
Goat Cheese, Spring Mix, Balsamic Reduction
Wrapped in Lavash, Choice of Side 14

Classic Deli

Pick your Bread:

Wheat, Rye, Marbled Rye, Sourdough, White
Gluten Free Bun

Pick your Protein:

Tuna Salad, Chicken Salad, Corned Beef
Boar's Head™ Meats: Roast Turkey
Ham, Roast Beef

Pick your Fillers:

Cheddar, Swiss, Pepper Jack, Provolone
American, Onion, Pickle, Mayonnaise, Mustard,
Dijon, Lettuce, Tomato
Choice of Side 13

Half-Classic Deli & Cup of Soup 12

Baja Fish Tacos

Fried or Grilled Cod, Pico de Gallo, Cabbage
Jalapeño Tartar Sauce, Lime, Queso, Salsa 14
sub Fried Cauliflower

Daily Catch *GF*

Seasonal Fresh Fish, Roasted Fingerling Potatoes
Summer Vegetables, Lemon Caper Butter Sauce MP

Grilled Reuben

Homemade Corned Beef
Grilled Marble Rye, Swiss Cheese, Sauerkraut
Russian Dressing, Choice of Side 14

Nashville Hot Chicken

Pickled Brined Crispy Chicken Breast
Nashville Sweet & Hot Glaze
Chipotle Mayo, Coleslaw, Sliced Pickles
Brioche Bun, Choice of Side 16

Seared Albacore Sandwich

Seared Albacore Tuna, Asian Slaw, Cucumbers
Pickled Onion, Sesame Soy Mayo 19

French Dip

Hoagie Roll with Slow Roasted Prime Rib Swiss
Caramelized Onions, Horseradish Cream Au Jus
Choice of Side 22

Butcher Boy Burger

Half-Pound Angus Beef Burger, LTOP
Secret Sauce, Choice of Side 14
sub Impossible™ Burger +3 | sub Chicken Breast +1
add Bacon +2 | add Cheese +.75 | add Avocado +3
add Fried Egg +3 | add Sautéed Mushrooms +1
add Sautéed Onions +.50



Sides

French Fries

Sweet Potato Fries

Steak Fries

Fruit

Asian Cole Slaw

Creamy Cole Slaw

Sub Onion Rings +3

Sub Mix Fries +2

Sub Cup of Soup +3

Sub Bowl of Soup +5

Sub Side Salad +4

Sub Side Caesar +4

Bailey's Cheesecake

Chocolate Ganache, Mocha Whipped
Cream, Chocolate Pearls 11

Banana Bread Pudding

Fried Plantain, Pepita Brittle
Vanilla Ice Cream, Lechera 10

Chocolate Lava Cake

Vanilla Ice Cream
Whipped Cream 12



Dessert

Mango Mousse Cake

Vanilla Wafer Crust
Passion Fruit Curd, Blackberries 10

Turtle Pie

Vanilla Ice Cream, Pecans, Caramel
Chocolate Cookie Crust, Chocolate Sauce 11

Ice Cream

Choice of: Vanilla, Chocolate
Salted Carmel or Mango Sorbet 5

N/A Drinks

Fountain Soda (Unlimited Refills) 3

Regatta Ginger Beer 4

Lavazza Coffee (Unlimited Refills) 3

Hot Tea 4 **Hot Chocolate** 4 **Milk** 4

The Republic of Tea 5

Blackberry Sage | Pomegranate Green Tea

Republic Darjeeling | Ginger Peach Decaf

Iced Tea (Unlimited Refills) 3

Fruit Juice 5

Orange | Grapefruit | Apple
Cranberry | Tomato | Pineapple

The Stern

► Please let your server know about any allergies or dietary restrictions or special requests.

Many items can be easily modified to meet these dietary requirements. Just let your server know.

► Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illnesses.

► *GF*=Gluten Free, *V*=Vegetarian, *VG*=Vegan

► An 8% guest fee will be applied to all items purchased by guests of the Club unaccompanied by a member.

► A 20% service charge and 7.75% CA Sales Tax is added to all checks.

► There is a split plate charge of \$3.00++

► Is there something that you want that isn't on the menu? Just ask your server! We will do our best to accommodate your request!