STARTERS

TEMPURA CALAMARI 16
Charred scallions, wasabi cilantro, gochujang aioli

POKE TACOS 18
Fresh ahi tuna, sriracha aioli, wasabi pineapple aioli, furikaki

BLACK MUSSELS 17
Fennel vin blanc broth, Fresno peppers, poached fennel, grilled baguette

GRILLED SHISHITO PEPPERS V 14
Unagi eel sauce, sriracha aioli, bonito flakes

FARM TO TABLE HUMMUS PLATE VG 15
Carrots, radish, cucumber, pita bread

LOBSTER MAC & CHEESE 22
Smoked cheddar, aged gruyère cheese, cavatelli pasta, toasted bread crumbs

ONION RING TOWER V 14
Guinness Stout battered fried onion rings, boom sauce

CHARCUTERIE BOARD 19
Daily selection of three cured meats, selection of cheese, olives, toasted nuts, honeycomb, fig jam, rustic baguette

CYC CHICKEN POT PIE 15
Fresh baked puff pastry filled with chicken, gravy, peas, carrots

JUMBO TIGER SHRIMP COCKTAIL GF 18
Citrus poached jumbo tiger shrimp, house-made cocktail sauce, lemon wedge

SOUP & SALADS

Add Shrimp 10, Salmon 10, Chicken Breast 8, Flat Iron Steak 12, Lobster 20

AVOCADO & GRILLED CHORIZO SALAD 16
Baby gem lettuce, grilled chorizo crumble, baby heirloom tomatoes, avocado, queso fresco, watermelon radish, avocado vinaigrette

CAESAR SALAD 14
Romaine lettuce, anchovy-lemon Caesar dressing, focaccia crumble, pecorino cheese

CILANTRO LIME SALAD VG GF 13
Fresh spring mix, roasted corn, black beans, pico de gallo, tortilla chips, lime cilantro dressing

SPRING HARVEST QUINOA SALAD VG GF 14
Warm quinoa, sautéed kale, carrots, seasonal vegetables, fresh avocado, tahini

ICEBERG WEDGE GF 15
Blue cheese dressing, heirloom tomato, bacon lardon, candied walnuts

CAROL'S FRENCH ONION SOUP 10
Caramelized onions, port wine beef broth, crostini, aged gruyère cheese

RICE BOWLS

Choice of jasmine rice, quinoa or brown rice

AHI TUNA POKE GF 19
Cucumber, wakame, avocado, carrots, edamame, green onions, macadamia nuts

ORGANIC 7 SPICE GRILLED CHICKEN BREAST 20
Grilled pineapple, roasted peppers, edamame, avocado tahini sauce

GRILLED SKIRT STEAK 22
Charred broccolini, kimchi, carrots, fried egg

CHEF SPECIALTIES

WILD KING SALMON 37
Sunchoke purée, sautéed cauliflower and asparagus, pea tendrils

WILD CAUGHT BAKED MAINE LOBSTER 46
Parmesan fingerling potatoes, grilled asparagus, clarified butter, grilled lemon

ROASTED JERK CHICKEN 28
Israeli couscous, seasonal vegetables, Fresno peppers

CAULIFLOWER CURRY VG GF 24
Roasted cauliflower, coconut curry sauce, brown rice, asparagus frisee salad

PASTA OF THE WEEK

CLUB STEAKS

Choice of sauces: Argentinian chimichurri, red wine mushroom demi-glaze sauce, garlic herb butter

Creekstone Farms cattle are sustainably raised by family ranchers and farmer partners, then hand-selected to represent true Black Angus genetics. Only 1 in 100 Black Angus cattle meet the high standards upheld by Creekstone Farms.

Filet Mignon, 7 oz	40
Prime New York Block Cut, aged 28 days, 8 oz	38
Prime Flat Iron, 12 oz	39
Bone-In Duroc Pork Chop, 12 oz	36
Bone-In Ribeye, aged 21 days, 14 oz	48
Add Maine lobster tail	20

Served with creamy whipped potatoes, balsamic grilled asparagus, blistered tomatoes

CYC CLASSICS

Choice of French fries, sweet potato fries, tater tots, garden salad
Add Avocado 2

BAJA FISH TACOS 19
Beer battered or blackened, chipotle slaw, pico de gallo, pickled onions, cilantro chimichurri, cotija cheese

CYC BURGER 19
House-made brioche bun, garlic aioli, lettuce, smoked cheddar, red onion jam, house-made pickle

CHEF FRANK'S FRIED CHICKEN SANDWICH 18
Buttermilk spiced fried chicken, zesty coleslaw, red vinegar marinated tomato, pickles, brioche bun

FRENCH DIP 19
Slow-roasted prime rib thinly sliced, garlic spread, French roll, au-jus

FISH & CHIPS 18
Beer battered fresh cod, lemon-caper remoulade, pickled pearl onions, sea beans

TURKEY CLUB 18
Toasted sourdough, lettuce, tomato, Applewood smoked bacon, smashed avocado, chipotle aioli

ZEN BURGER VG 18
House-made fava bean patty, vegan garlic confit aioli, smashed avocado, alfalfa sprouts, tomato jam, pickled red onions

GF Gluten Free, VG Vegan, V Vegetarian
We are a no-tipping establishment. The 22.5% club service charge supports equitable wages for your Food and Beverage Team.

WINES

Sparkling

Prosecco, Grandial Brut Splits, 187ml	10
Brut, Moët & Chandon, California, NV, 187ml	13
Brut de Blancs, Iron Horse, Sonoma, 2016	75
Brut Rosé, #1 Family Method, New Zealand, NV	60
Brut, Moët & Chandon, California, NV	45
Brut Rosé, Gruet, New Mexico, NV	35
Brut Rosé, Gruet, New Mexico, NV	50

Rosé

Rosé, Fabre en Provence, France, 2018	10/35
Rosé, Miraval Studio, France, 2020	40
Rosé, Notorious Pink, California, 2020	12/40
Rosé, Summerland, Santa Barbara, CA, 2020	149/31
Rosé, "Decoy," Napa, California, 2022	15/52

Whites and Reds

Chardonnay, Frontera, Central Coast, California	8/24
Chardonnay, Kendall Jackson, California, 2020	10/35
Chardonnay, Duckhorn, Napa, California, 2021	15/52
Chablis, Domaine de la Motte, Loire, France, 2019	14/53
Sauvignon Blanc, Duckhorn, Napa, California, 2020	15/52
Sauvignon Blanc, Brander, Santa Ynez, California, 2019	11/35
Sancerre, Clos du Roy, Loire Valley, France, 2020	14/54
Pinot Grigio, Campagnola, Italy, 2021	10/35
Gewürztraminer, Gundlach Bundschu, Sonoma Coast, 2018	10/35
Cabernet, Frontera, Central Coast, 2019	
Cabernet, J Lohr, Paso Robles, 2019	8/24
Cabernet, Eberle, Paso Robles, 2018	10/35
Red Blend, Dark & Bold, Paso Robles, 2017	12/43
Pinot Noir, "Decoy," Napa, 2019	11/38
Pinot Noir, King Palm, Los Olivos, CA, 2019	15/52
Merlot, Guenoc Vineyards, Lake County, CA, 2020	9/35
Malbec, Don Miguel, Mendoza, Argentina, 2019	10/35
Chianti Classico, Borgo "Scopeto", Italy, 2018	10/35
	10/35

Fortified & Dessert

Late Harvest Sauvignon Blanc, Giesen, New Zealand, 2013	12/44
Vin Santo, Fèlsina, Chianti Classico, Italy, 2009	12/44
Ruby Porto, Warre's, "Warrior," Portugal, 10-year	11/38

BEERS

Drafts pint/large pint

IPA (Seasonal)	8/10
Boomtown (Larger)	8/10
Boont Amber Ale	8/10
Scrimshaw (Pilsner)	8/10

Bottles

Corona	
Sierra Nevada Pale Ale	8
Stella Artois	8
Red Stripe	8
Laganitas IPA	8
Amstel Light	8
Modelo Especial	8
	8

CYC COCKTAILS

YACHT CLUB DAIQUIRI 15
Bacardi Superior Rum, freshly squeezed lime juice, Velvet Falernum, Cointreau, dehydrated lime, edible micro flower blend

PIMM'S CUP 15
Pimm's, freshly squeezed lemon juice, simple syrup, fresh cucumber, club soda

CYC MARGARITA 14
Fortaleza Blanco Tequila, freshly squeezed lime juice, 100% agave nectar, cointreau

PEAR FIORI PROSECCO MARTINI 14
Grey Goose Pear Vodka, St. Germaine, Prosecco, fresh strawberry puree

EMPRESS 75 15
Empress Gin, Lillet Rose, lemon pamplemousse, sparkling rosé

SPICY PALOMA 13
Spicy "GHOST" Tequila, lime, pamplemousse, Ruby Red grapefruit juice, soda water, jalapeño shrub

BLACKBERRY MINT MARGARITA 14
100% agave tequila, blackberries, lime, mint, agave

CANTARITO 13
Casamigos Silver Tequila, lime juice, orange juice, pamplemousse, Fresca grapefruit soda, black sea-salt

CYC OLD FASHIONED 14
High West Bourbon, brown sugar simple, orange and Angostura bitters

OAXACAN OLD FASHIONED 16
Casadores Reposado, Banhez Mezcal, Peychaud's bitters, 100% agave nectar, smoked orange peel garnish

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