

US OPEN CLUB

CHEF'S TABLE

FEATURING ROTISSERIE MEATS, POULTRY, FISH, CHEF'S FRESH PASTA, CHEF'S SPECIALTIES, SUMMER SALADS AND DELECTABLE DESSERTS

Welcome to the US Open Club!

We are excited to have you dine with us today.

This summer season brings us a fabulous array of in season local fruits, vegetables, lettuces and cheeses in which you will sample on today's Chef Table. The menu changes daily and Our Chefs will be hand carving different meats along with our signature entrees and daily fresh fish from Montauk Fisheries. Our baker will be preparing many fresh hand-made desserts.

59.00

SHAREABLES

LOADED GRILLED CHICKEN NACHOS

Fire-roasted corn and jalapeños, queso blanco sauce, pickled red onions, chipotle-lime yogurt crema + guacamole 21.00

HOMEMADE GUACAMOLE

Fresh sea salt tortilla chips + roasted tomato salsa 18.00

SOUTHERN FRIED CHICKEN TENDERS

Murray's all-natural fresh chicken tenders + trio of dipping sauces: Ranch - Kansas City BBQ - Honey Mustard 19.00

WHIPPED FETA WITH ROASTED TOMATOES

Grilled crusty focaccia 18.00

SPICY TUNA POKE WITH WONTON CRACKERS

Fresh Ahi Tuna, ginger, soy, lime, mango + avocado 23.00

CURED MEATS AND CHEESES

Olives, smoky almonds, local preserves, grilled focaccia 22.00

SANDWICHES AND MAIN PLATES

US OPEN STEAKHOUSE BURGER

A blend of short rib, chuck and brisket by Pat LaFrieda
Vermont white cheddar, lettuce & tomato, brioche bun + fries 28.00
Add Nueske's Applewood smoked bacon 3.50

GRILLED CHICKLEN & MOZZARELLA SANDWICH

Grilled chicken breast + buffalo mozzarella, heirloom tomatoes, baby arugula, fresh basil, herb aioli, artisan whole grain ciabatta roll + fries 29.00

CHICKEN QUESADILLA

Grilled marinated chipotle chicken with three cheeses, homemade guacamole, pico de gallo, sour cream 24.00

AVOCADO BLT

Nueske's Applewood smoked bacon, avocado, butter lettuce, heirloom tomatoes, rustic whole wheat bread + fries 24.00
Add Lobster 12.00

LOBSTER ROLL

Butter lettuce, lemon aioli, split-top toasted bun + fries 33.00

BLACKENED MAHI FISH TACOS

Avocado, cilantro slaw, grilled corn, chipotle-lime yogurt crema, tortillas, roasted salsa + corn chips 27.00

GRILLED VEGAN GUACAMOLE BURGER

Lekka local handcrafted black bean plant-based burger, Bibb lettuce, tomato, jalapeño aioli, bakery bun + fries 29.00

SUMMER SALADS

STEAK & BLUE CHEESE SALAD

Creekstone Farms skirt steak, little gem lettuce, arugula, heirloom tomatoes, red onion, radishes, avocado, blue cheese, basil vinaigrette 32.00

MAINE LOBSTER SALAD

Butter lettuce, avocado, celery, chives, radish, Champagne vinaigrette 37.00

ROTISSERIE CHICKEN PEACH SALAD

Murray's all-natural chicken, grilled peaches, Satur Farms baby greens, feta, heirloom tomatoes, charred corn, pistachios, lemon vinaigrette 31.00

VEGAN PEANUT NOODLE SALAD

Whole-wheat noodles, edamame, peppers, carrots, red cabbage, spinach, spicy peanut sauce 28.00

DESSERTS

CHOCOLATE PARFAIT

Layers of silky dark, milk and white chocolate, hazelnut crunch 12.50

ICE CREAM AND SORBET 12.00

PEACH & BLUEBERRY COBBLER

Cast iron warm cobbler + vanilla bean gelato 12.50

LIMONCELLO SWIRL

Refreshing frozen lemon gelato and whipped limoncello 12.50

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WINE LIST

BEER & HARD SELTZER

DRAUGHT BEER

Heineken® Draught 14.50
Amstel® Light Draught 14.50

IMPORTED & CRAFT BEER

Heineken® 12oz Bottle 13.50
Heineken® Light 12oz Bottle 13.50
Amstel® Light 12oz Bottle 13.50
Lagunitas IPA 12oz Bottle 13.50
Domestic Beer 12oz Bottle 13.00
Heineken® 0.0 - Alcohol Free 11.2oz Bottle 10.00
White Claw Hard Seltzer 11.00

SPECIALTY COCKTAILS

GREY GOOSE® HONEY DEUCE

Created to embody the spirit of the US Open with a fresh blend of Grey Goose® Vodka, a touch of premium raspberry-flavored liqueur, lemonade, honeydew melon balls. Served in a commemorative US Open cup 22.00

SUMMER PEACH SMASH

Bulleit Rye, Luxardo Triplum Orange, Fresh Summer Peach, Sage 18.50

BLOOD ORANGE MARGARITA

Herradura Silver Tequila, Solerno Blood Orange Liqueur, Lime, Orange Bitters 18.50

ESPRESSO MARTINI

Grey Goose®, Licor 43, Kahlua, Espresso, Cinnamon 18.50

GIN & BERRY

Hendrick’s Gin, Blueberry, Thyme, Fresh Lemon 18.50

WHITE

CHAMPAGNE

	GLASS	BOTTLE
Moët & Chandon Brut Impérial, Épernay, France	32.00	135.00

SPARKLING

La Marca Prosecco, Veneto, Italy	17.00	68.00
Domaine Chandon Brut, California	18.00	72.00
Domaine Chandon Brut Rosé Classic, California		68.00

BRIGHT, CRISP, AROMATIC WHITES

Lieut Dit, Sauvignon Blanc, Santa Ynez Valley, California	20.00	80.00
Alois Lageder Pinot Grigio, Alto Adige, Italy	18.00	72.00
Franciscan Estate, Sauvignon Blanc, California		61.00

RICH & FULL

Hess Select Chardonnay, California	19.00	76.00
Stags’ Leap Winery Viognier, Napa	18.00	72.00

REFRESHING ROSÉS

Wölffer Estate Summer in a Bottle Rosé, The Hamptons	19.00	76.00
Miraval Rosé, Côtes de Provence, France	19.00	78.00
Château d’Esclans ‘Whispering Angel,’ Côtes de Provence, France	20.00	80.00

RED

APPROACHABLE, MELLOW & MEDIUM

Lyric by Etude Pinot Noir, Santa Barbara	20.00	80.00
Bodega Norton Malbec Reserva, Argentina	17.00	68.00
Decoy - Red Blend, Napa	19.00	76.00

ROBUST, FULL REDS

Newton Skyside Cabernet Sauvignon, Sonoma	19.00	76.00
Trinchero Cabernet Sauvignon, Mario’s, Napa	24.00	98.00

BEVERAGES

COKE, DIET COKE, SPRITE 7.00

CHINA BLACK ICED TEA 7.00

LAVAZZA ESPRESSO SINGLE/DOUBLE 6.00 6.50

LAVAZZA CAPPUCCINO & CAFÉ LATTE 8.00

LAVAZZA COFFEE 5.50

HOT TEA 5.50

EVIAN® NATURAL SPRING WATER GLASS BOTTLE 750 ML 10.00

EVIAN SPARKLING™ NATURAL SPRING WATER
GLASS BOTTLE 750 ML 10.50