



Santa Barbara Club

Soups, Salads, and Appetizers

Soups

Tomato Basil (vegan, gf)

Tortilla Soup with Crispy Tortilla Strips, Pico de Gallo, and Queso Fresco (gf)

Butternut Squash made with Coconut Milk and Ginger (vegan, gf)

Chilled Tomatillo Gazpacho garnished with Avocado and Greek Yogurt (gf)

Salads

Butter Lettuce with Grapefruit, Avocado, Fennel, and Green Goddess Dressing (vegan, gf)

Mixed Greens with Apple, Gorgonzola, Toasted Walnuts, and Champagne Vinaigrette (gf)

Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella, Fresh Basil, and Balsamic Reduction (gf)

Spinach Salad with Fresh Berries, Spiced Pecans, Feta, and Creamy Chive Dressing (gf)

Roasted Beet and Orange Segment Salad with Goat Cheese Ball, Micro Greens, and Passionfruit Vinaigrette

Caesar Salad with Grilled Garlic Crostini, Parmesan, and Cherry Tomatoes

Little Gems Salad with Romaine Wedge, Cherry Tomato, Crispy Bacon, Blue Cheese Dressing, and Balsamic Reduction (gf)

Appetizers

Lime Marinated Halibut Ceviche Martini served with House Made Corn Tortilla Chips (gf)

Stuffed Portobello Mushroom with Ratatouille, Quinoa, and Basil Spinach Puree (vegan, gf)

Dungeness Crab Cake with Lemon Aioli and Fresh Herb Salad

Seared Ahi Tuna encrusted with Sesame Seeds served with Fennel – Asian Salad

Butternut Squash Raviolis with a Brown Butter – Sage Sauce

Spinach and Ricotta Raviolis with Lemon Cream Sauce

Won Ton Wrapped Hawaiian Shrimp Salad with Tropical Coleslaw and Coconut Curry Dressing

Macaroni and Gruyere Cheese with Breadcrumbs

Beef Carpaccio with Caper Aioli

Selections are subject to an 8.75% sales tax and a 22% taxable administrative service charge.

Pricing is subject to change.

Please Note: We are not a Gluten Free Kitchen. GF selections are made in the same area as gluten products.