



VEGETABLE MENU

Marinated Heirloom Tomato Salad with Sliced Cucumbers, Tomato
Granite and Tomme Crayeuse



Crudités of Summer Vegetables with Zucchini Pistou, Lemon
Vinaigrette and Squash Blossoms



Linguini with Sweet Corn and Pepper Relish, Vadouvan Curry and
Roasted Sweet Tomatoes



Roasted Baby Eggplant with Piperade, Butterball Potato Puree and
Fresh Calamansi



Milk Chocolate Cream Napoleon with Peanut
Butter Gelato



3 Courses \$80
5 Courses \$110



VEGAN MENU

Marinated Heirloom Tomato Salad
with Sliced Cucumbers, Corn Pearls and
Tomato Granite



Crudités of Summer Vegetables with
Zucchini Pistou, Lemon Vinaigrette and
Squash Blossoms



Saute of Vegetable Fricassee with Black
Truffles, Roasted Eggplant and Wild
Mushrooms



Coconut Tapioca with Tropical Fruit and Passion Fruit Glaze



3 Courses \$80



VEGAN

insalata di campo

classic Italian mixed green salad, red wine vinaigrette 13.50

insalatatina di carciofi, porcini, rucetta

artichoke salad, porcini mushrooms, arugula 19.50

minestrone di verdure alla Genovese

classic Genovese-style vegetable soup 13.50

zucchine e pomini al basilico

zucchini, cherry tomato & basil broth 13.50

Risotto con verdure di stagione

risotto whipped with seasonal vegetables 26.00

farrotto di funghi porcini e cavolo nero

faro risotto, imported porcini mushrooms, Tuscan kale 26.00

rigatoni con melanzane e pomini

rigatoni, cherry tomatoes, basil, eggplant 26.00

penne al pomodoro e olive Taggiasche

penne pasta, red wine, Taggiasche olives, tomato 26.00

penne al pesto e fagiolini

penne pasta, pesto, string beans 26.00

grigliata mista di verdure

assorted grilled vegetables 24.00

*** Menu and Price are subject to change***



Chef's Vegan Menu

STARTERS

Heirloom Tomato Caprese balsamic reduction, soft tofu	16
**Cauliflower Hummus smoked paprika, wheat pizza crackers	14
**Kabocha Squash and Fennel Soup granny smith apple, chervil	12
**Muffuletta Sliders greek olive relish, eggplant	16

ENTRÉE

Fall Vegetable Gratin curry carrot reduction	24
**Quinoa Pasta Toy box tomatoes, basil	21
Crispy Tofu and Avocado spinach, enzo tomatoes, Japanese eggplant	22
**Piquillo Pepper Polenta Cake artichoke, nicoise salad	18

DESSERT

**Pineapple and Mango Carpaccio almond cake, coconut sorbet	12
**Seasonal Berry Cobbler vanilla almond ice cream, cinnamon tuile	12

**** Denotes R.A.V.E. compliant**



Chef's Vegan Tasting Menu

1st Course

****Kabocha Squash and Fennel Soup**
granny smith apple,
chervil

2nd Course

****Muffuletta Sliders**
greek olive relish,
eggplant

3rd Course

****Quinoa Pasta**
Toy box tomatoes,
basil

4th Course

Crispy Tofu and Avocado
spinach, enzo tomatoes,
Japanese eggplant

5th Course

****Pineapple and Mango Carpaccio**
almond cake,
coconut sorbet

\$55 per person

**** Denotes R.A.V.E. compliant**

THE COUNTRY CLUB™
A NEW AMERICAN STEAKHOUSE

VEGAN MENU
LUNCH

APPETIZERS

Watermelon “Gazpacho”	18
Avocado, Jicama, Tomato, Cucumber, Cilantro, Yuca Crisp	
Sweet Corn Chowder	12
Aromatic Vegetables	
Arugula Salad	12
Candied Pecans, Balsamic-Molasses Reduction, Pecan Oil	
Field Greens	11
Garlic-Herb Marinated Tomatoes, Sherry Vinaigrette	
Avocado Salad	18
Cucumber, Jicama, Tomato, Avocado, Cilantro, Onion, Chile-Lime Vinaigrette	
Heirloom Tomato Salad	18
Heirloom Tomatoes, Balsamic Reduction, Arugula, Basil Olive Oil	

ENTRÉES

Truffled Wild Mushroom Napoleon	24
Garlic and Herb Roasted Potato, Wilted Arugula, Truffled Wild Mushrooms, Sundried Tomato Olive Oil	
Sesame Seared Tofu	22
Shaved Vegetable Salad, Cilantro Ginger-Sesame Emulsion, Soy Glaze	
Tropical Salad	18
Chilled Jicama, Compressed Pineapple, Strawberries, Coquitos, Aleppo Chile Oil, Piña Colada Coulis	
Latin Salad	18
Arugula, Heirloom Tomatoes, Avocado, Chimichurri Emulsion, Crispy Yuca, Roasted Garlic Mojo Sauce	
Chef’s Farmers Market Inspiration	24
Collaboration of your thoughts and our kitchen	

SIDES

Grilled Summer Vegetables	10
Sautéed Woodland Mushrooms	10
Crispy Yuca Fries, Roasted Garlic Mojo Sauce	10

Executive Chef: Carlos Guía

THE COUNTRY CLUB™
A NEW AMERICAN STEAKHOUSE

VEGAN MENU
DINNER

APPETIZERS

Watermelon “Gazpacho”	18
Avocado, Jicama, Tomato, Cucumber, Cilantro, Yuca Crisp	
Sweet Corn Chowder	12
Aromatic Vegetables	
Arugula Salad	14
Candied Pecans, Balsamic-Molasses Reduction, Pecan Oil	
Field Greens	11
Garlic-Herb Marinated Tomatoes, Sherry Vinaigrette	
Heirloom Tomato Salad	18
Heirloom Tomatoes, Balsamic Reduction, Arugula, Basil Olive Oil	

ENTRÉES

Truffled Wild Mushroom Napoleon	29
Garlic and Herb Roasted Potato, Wilted Arugula, Truffled Wild Mushrooms, Sundried Tomato Olive Oil	
Sesame Seared Tofu	28
Shaved Vegetable Salad, Cilantro Ginger-Sesame Emulsion, Soy Glaze	
Tropical Salad	24
Chilled Jicama, Compressed Pineapple, Strawberries, Coquitos, Aleppo Chile Oil, Piña Colada Coulis	
Latin Salad	24
Arugula, Heirloom Tomatoes, Avocado, Chimichurri Emulsion, Crispy Yuca, Roasted Garlic Mojo Sauce	
Chef’s Farmers Market Inspiration	28
Collaboration of your thoughts and our kitchen	

SIDES

Grilled Summer Vegetables	10
Sautéed Woodland Mushrooms	10
Crispy Yuca Fries, Roasted Garlic Mojo Sauce	10

Executive Chef: Carlos Guía

ALLERGEN MENU

We take the utmost care to ensure our guests' safety. We have created this Allergen Menu to help guide you to particular menu items that will not include any products that commonly cause allergic reactions. The selections listed are suggestions. Please feel free to ask your server for further recommendations.

DAIRY-FREE DINING OPTIONS

Any Sashimi Item* prices vary
Any Robatayaki Item (except potato) prices vary
Teriyaki Beef* 33
Teriyaki Chicken 26
Teriyaki Salmon* 24
Lobster Toban* 40
Miso Marinated Black Cod 24
Colorado Lamb Chops Red Miso Glaze* 36

EGG-FREE DINING OPTIONS

Miso Soup* 6
Any Sashimi Item* prices vary
Any Robatayaki Item prices vary
Yellowtail Jalapeño Chile Salsa* 25
Cucumber and Seaweed Salad* 8
Udon and Soba Noodle* 14

FISH-FREE DINING OPTIONS

Edamame 5
Duck Breast Truffle Sauce* 18
Sesame Pork Baby Back Ribs 20
Japanese Wagyu Beef Carpaccio* 22
Robatayaki Beef* or Chicken and
Japanese Eggplant (Skewers) 7/6
Field Green Salad 9

SHELLFISH-FREE DINING OPTIONS

Japanese Mushroom Salad 14
Teriyaki Beef* 33
Teriyaki Chicken 26
Teriyaki Salmon* 24
Variation of Tartars* 20
Miso Marinated Black Cod 24

PEANUT-FREE DINING OPTIONS

Any Sushi Item* prices vary
Any Sashimi Item* prices vary
Any Robatayaki Item prices vary
Maine Lobster Ceviche* 24
American Kobe Beef Tenderloin Sansho Sauce* 62
Grilled Diver Scallops Kanzuri Spicy Miso* 19

TREE NUT-FREE DINING OPTIONS

Any Sushi Item* prices vary
Any Sashimi Item* prices vary
Any Robatayaki Item prices vary
Miso Soup* 6
American Kobe Beef Tenderloin Sansho Sauce* 62
Lobster Toban* 40
Seared Foie Gras and B.B.Q. Eel* 25

WHEAT & GLUTEN-FREE DINING OPTIONS

Any Sashimi Item* prices vary
without Ginger Pickles or Wasabi Condiment
Robatayaki Chicken Wings 5
Robatayaki Asparagus with Bacon 6
Robatayaki Cherry Tomato with Bacon 5
Steamed Edamame 5
Steamed Rice 3
We have wheat free Tamari Soy Sauce.
We have fresh grated Wasabi (\$10 supplement charge).

SOY-FREE DINING OPTIONS

Japanese Wagyu Beef Carpaccio* 22
Spicy Popcorn Rock Shrimp 19
Robatayaki Chicken Wings 5
Robatayaki Asparagus with Bacon 6
Robatayaki Potato 5
Robatayaki Cherry Tomato with Bacon 5
Homemade Ice Cream or Sorbet 4.50

VEGAN OPTIONS

Vegan Miso Soup 6
Field Green and Edamame Tofu Salad 9
Aburi Red Bell Pepper Sushi 6
Asparagus Sushi 6
Shiitake Mushroom Sushi 6
Japanese Eggplant Pickle Sushi 6
Fried Vegan Sushi Roll 16
Vegan Vegetable Sushi Roll 10
Vegan Agedashi Edamame Tofu 12
Robatayaki Grilled Farmer's Vegetables 20
Vegan Udon Noodle 14
Hot or Cold
Vegan Soba Noodle 14
Hot or Cold

**Consuming raw or undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK or EGGS may increase your RISK of a FOOD BORNE ILLNESS."

Please Note: If you have a food allergy, always notify your server and the Manager before ordering. The selections on these allergen menus are not separate from the regular menu selections. The special menus are lists of suggested foods whose ingredients do not include the specific allergens listed on top of each section. Although cross-contamination can be a risk, we will take the appropriate precautions to ensure that your meal does not contain any food allergens if we are notified in advance of a food allergy.

ALLERGEN DESSERT MENU

We take the utmost care to ensure our guests' safety.
We have created this Allergen Menu to help guide you to particular menu items
that will not include any products that commonly cause allergic reactions.

DAIRY-FREE DINING OPTIONS

Fruit Soup
Seasonal Fruit plate
Vegan Coconut Pudding
Mitsumame
Sorbet

EGG-FREE DINING OPTIONS

Fruit Soup
Seasonal Fruit Plate
Vegan Coconut Pudding
Mitsumame
Sorbet
Chestnut Martini
(no meringue)

TREE NUT-FREE DINING OPTIONS

Coconut Crust
Fruit Soup
Mochi
Seasonal Fruit Plate
Mitsumame
Irigoma
Tapioca
Green Tea Crème Brulee
Ice Cream
Vegan Coconut Pudding

PEANUT-FREE DINING OPTIONS

Coconut Crust
Fruit Soup
Mochi
Seasonal Fruit Plate
Mitsumame
Irigoma
Tapioca
Green Tea Crème Brulee
Ice Cream
Vegan Coconut Pudding

WHEAT & GLUTEN-FREE DINING OPTIONS

Coconut Crust
Fruit Soup
Seasonal Fruit Plate
Mitsumame
Irigoma
Tapioca
Crème Brulee
(no Sesame Tuile)
Ice Cream
(no Sesame Tuile)
Chestnut Martini
Vegan Coconut Pudding

Individual \$4.50 each
3 selections for \$12

Please Note: If you have a food allergy, always notify your server and the Manager before ordering. The selections on these allergen menus are not separate from the regular menu selections. The special menus are lists of suggested foods whose ingredients do not include the specific allergens listed on top of each section. Although cross-contamination can be a risk, we will take the appropriate precautions to ensure that your meal does not contain any food allergens if we are notified in advance of a food allergy.



Antipasti

Heirloom Tomato Salad

red onion, basil, extra virgin olive oil, balsamic reduction

16

Mixed Greens

marinated cherry tomatoes, balsamic vinaigrette

14

Insalata Primavera

farmer's market spring vegetables, lemon vinaigrette

17

Zuppa di Pomodoro

chilled tomato basil soup

12

Secondi

Pennette Arabiata

bell pepper, sweet onion, tomato, fresh basil

25

Spaghetti alla "Chitarra"

Spaghetti, tomato marinara

25

Mushroom Risotto

organic arborio rice, forest mushrooms, chive essence

26

Dolci

Pineapple Carpaccio

thinly sliced pineapple, pistachios, agave syrup, coconut gelato

12

Blueberry Cobbler

Toasted almond gelato

12

SOCIETY™

café ENCORE

Vegan Specialties

Shaved Raw Vegetable Salad

Carrots, Asparagus, Fennel, Zucchini, Beets,
Cucumber, Fine Herbs, Lemon Vinaigrette

~ 12

Puree Of Corn Soup

Roasted Corn

~ 12

Vegetable Flatbread

Roasted Artichoke, Eggplant, Pepper, Vegan Cheese

~ 13

Market Chopped Salad

Avocado, Carrots, Celery, Pumpkin Seeds,
Edamame, Tarragon Vinaigrette

~ 15

Society Vegetable Tasting

Quinoa Pilaf, Grilled Artichoke, King Trumpet Mushrooms,
Roasted Beets, All Things Green

~ 20

Assorted Sorbets

Raspberry – Blood Orange – Passion Fruit – Lemon – Mango

~ 20



Vegetarian and Vegan Menu

Appetizers

Cheese Plate...\$13

Selection of Artisan Cheese, Seasonal Compote,
Warm Pistachio-Cranberry Bread

Butternut Squash Soup...\$15

Roasted Butternut Squash, Hazelnuts, Cream

Butternut Squash Ravioli...\$20

Brown Butter, Parmigiano, Sage

Salads

Warm Goat Cheese Salad...\$11

(vegan without cheese)

Arugula, Fire-Roasted Mushrooms, Avocado, Sweet Corn

Mixed Green Salad...\$12 *(vegan)*

Brown Butter, Parmigiano, Sage

Bibb Lettuce, Apple and Walnut Salad...\$13

Red Wine Vinegar, Olive Oil and Sweet Gorgonzola

Main Course

Spicy Spaghetti...\$22 *(vegan without cheese)*

Garlic, Olive Oil, Chiles and Pecorino Romano

Baked Eggplant Parmigiana...\$23

Seasoned Bread Crumbs, Bufala Mozzarella, Tomato Sauce

Bosco Pizza...\$17 *(vegan without cheese)*

Roasted Mushrooms Puree, White truffle Oil, Robiola Cheese

Bianca Pizza...\$17 *(vegan without cheese)*

Arugula, Spinach, ricotta

Sides...\$7

Roasted Vegetables *(vegan)*

Crispy Fried Potatoes With Truffle Oil And Parmesan Cheese

(vegan without cheese)

Spinach Saute With Garlic *(vegan)*

Dessert...\$9

Trio Of Sorbets *(vegan)*

(Choice of three flavors below)

Summer Berry · Limoncello · Green Apple · Tropical



VEGAN DINING OPTIONS

SUMMER MELON DUO	12
TOFU SALAD	12
STEVE'S CHOPPED SALAD	16
HEIRLOOM TOMATO SOUP	12
VEGETABLE RISOTTO	24
GRILLED TOFU STEAK	22
ROASTED ROYAL TRUMPET MUSHROOMS	24
TRUFFLE "CREAMED" CORN	10
STEAMED JUMBO ASPARAGUS	10
BROCCOLINI AND SHIITAKE	10
SAUTÉED SPINACH AND ROASTED GARLIC	10
FRENCH FRIED POTATOES	10





Vegan & Rave Menu

Vegan & Rave

Tofu Carpaccio

Porcini, Artichokes, Shaved Fennel, Red Onions, Frisee,
Arugula, Parsley Pesto, Lemoncello

14

Canellini Bean Soup *

12

Raw Vegetable Salad *

Agave Vinaigrette, Sunflower Seeds

22

Polenta-Mushroom Cake *

Green Beans, Cipolini Onions, Crushed Tomato Confit, Truffle vinaigrette

32

Ratatouille Timbale

parsley, basil gremolata, almonds

28

Apple Crisp *

coconut sorbet

12

Chocolate Almond Brownie

raspberry sorbet, bittersweet chocolate sauce

12



Vegan Specialties

Tomato Bisque 10.
with crostini and micro basil

Chop Salad 18.
Bibb lettuce, romaine, kalamata olives, oven dried tomatoes, yellow wax beans, red wine dressing

Roasted Beet Salad 14.
roasted baby beets, haricot vert, truffle vinaigrette

Avocado Salad 18.
cucumber, jicama, tomato, avocado, agave -lime dressing, cilantro, onion

Napoleon of Savory Tofu 20.
Ratatouille and fried eggplant

Chocolate Chip Cookie Bar 10.
Tropical Compote with coconut sorbet and rum shake

Almond or Soy Milk Latté 7.



Vegan Dining Options

Breakfast Offerings

Seasonal Fruit Plate* 14.
sliced melon, seasonal berries

Seasonal Berries* 15.

Steel Cut Oatmeal* 8.
marinated raisins, brown sugar

Muesli* 8.
soy milk, grapes, diced apples

Almond Milk* 5.

Soy Milk 5.

Lunch Offerings

Chopped Salad* 14.
Cucumber, tomatoes, carrots, green beans, olives
champagne dressing

Soba Seaweed Salad* 10.
snap peas, pickled cucumber, carrots

Ratatouille Brushetta* 9.
olive tapenade, fresh basil

Pita Chips* 9.
hummus, baba ghanoush, olives

Asian Pockets* 10.
Inari tofu stuffed with napa cabbage,
water chestnuts, carrots, snow peas
green onions, toasted almonds, sesame-ginger dressing

*Recipe may be adjusted to accommodate Rave Guidelines



Vegan / Vegetarian Menu

Sushi Rolls

Vegan Crunch Roll 18

String bean, cucumber, avocado,
topped with, Japanese rice crackers

Vegetable Roll 8

Asparagus, beets, avocado, Japanese pickles,
butter lettuce, wrapped in soy paper

Vegan California Roll 12

Avocado, cucumber, asparagus, brown rice,
wrapped in seaweed



Starters

Edamame 8

Steamed soy beans with sea salt

Mandarin Salad 12

Mixed spring greens, citrus segments,
honey ginger dressing (contains honey)

Tofu Salad 16

Tofu, seasonal greens, pickled burdock
with sesame soy dressing

Cucumber Salad 9

English cucumbers, wakame seaweed,
lightly sweetened vinegar dressing



Wazuzu Specialties

Vegan Sichuan Wok 17

Seasonal vegetable medley wok
tossed in a spicy sauce

String Beans 16

Wok tossed with garlic sauce

Choy Sum 16

Steamed or wok tossed with garlic sauce

Gai Lan 16

Steamed or wok tossed with garlic sauce

Baby Bok Choy 16

Steamed or wok tossed with garlic sauce

Buddha's Feast 18

Seasonal vegetable medley wok
Tossed in a light garlic sauce

Braised Tofu with Green Bean & Mushrooms 18

Fried tofu, green beans, shimeji mushrooms
In a light soy garlic sauce

California Fried Rice 16

Brown rice, asparagus, baked tofu,
Scallions, edamame

Cantonese Style Fried Rice 16

Jasmine rice, carrots, asparagus,
Scallions (egg optional)

Vegan Chow Fun 16

Rice noodles, Chinese broccoli,
Bean sprouts, onion

Vegetable Lo Mein-Noodles 16

Egg noodles, bell peppers, onion

Crispy Tofu Teriyaki Bowl 16

Tofu, ginger teriyaki glaze, seasonal vegetables

Wing Lei

Vegan Menu

Appetizers

Peking Salad	北京沙拉	14
MESCLUN GREENS, SLIVERED ALMONDS, MANDARINS, PEANUT-TRUFFLE VINAIGRETTE		
Spinach Salad	菠菜沙拉	14
CHIN KIANG VINAIGRETTE		
Chilled Summer Rolls	凍素菜卷	12
CUCUMBER, TOMATO, MINT, CHILI VINAIGRETTE		
Mixed Vegetables in Lettuce Cup	素生菜崙	14
WATER CHESTNUT, MUSHROOMS, BELL PEPPERS, LETTUCE CUPS		
Crispy Spring Rolls	素菜春卷	12
SWEET AND SOUR SAUCE		
Vegetable Hot & Sour Soup	酸辣湯	10
ENOKI, MUSHROOMS, WOODEAR MUSHROOMS, BAMBOO SHOOTS, TOFU		

Wing Lei

Entrées

Sautéed Asparagus WOK-TOSSED	清炒蘆筍	24
Wok-Fried Green Beans GARLIC SAUCE	蒜片四季豆	24
Crispy Tofu SUGAR PEA, WATER CHESNUT, CARROT, BEAN SPROUT	酥炸豆腐	24
Braised Tofu SHIITAKE MUSHROOMS, BABY BOK CHOY, GARLIC	紅燒豆腐	24
Braised Eggplant BAMBOO SHOOTS, WOOD EAR MUSHROOMS, CHILI SOY	魚香茄子	24
Wok-fried Assorted Mushrooms SHIITAKE, ENOKI, KING OYSTER MUSHROOMS	炒什菇	24
Steamed Vegetables BELL PEPPER, MUSHROOM, CHOY SUM, BABY BOK CHOY, BROCCOLI	什素菜	28
Vegetable Fried Rice SWEET POTATO, ENOKI MUSHROOMS, ONIONS, CORN, GREEN BEANS	素菜炒飯	20
Vegetable Chow Mein CABBAGE, BEAN SPROUT, SCALLIONS, ONION	素菜炒麵	22

*RAVE DIET *