

# THE WHITE BUFFALO CLUB

## SMALL PLATES

### **CELLARS' SLIDERS**

A CELLARS' CLASSIC, THREE HANDCRAFTED MINIATURE SANDWICHES TOPPED WITH THE FRESHEST INGREDIENTS AROUND

15

### **CRAB CAKES**

FOUR PETITE MARYLAND BLUE LUMP CRAB CAKES ON CRISP APPLE/FENNEL SLAW WITH SAFFRON AIOLI

17

### **SEARED SCALLOPS**

SEARED JUMBO SCALLOPS, CRISPY GRIT CAKES, WILD ARUGULA, GRAPE TOMATOES, BACON, AND CITRUS BEURRE BLANC

19

### **MUSSELS**

PEI MUSSELS, STEAMED WITH CRISPY PANCETTA, SERRANO CHILES, WINE, SHALLOTS, GARLIC, HERBS AND GRILLED BAGUETTE

19

### **BEEF TARTARE**

DICED TENDERLOIN WITH OLIVE OIL, SHALLOTS, CAPERS, AND HERBS. SERVED WITH GRILLED BAGUETTE, DIJON, AND QUAIL EGG

17

### **PRIME BEEF REMINGTON**

A THINLY SLICED TASTING OF TENDERLOIN WITH BÉARNAISE AND CAPERS

17

### **AHI SASHIMI**

SLICED HAWAIIAN TUNA WITH PONZU, WASABI, AND PICKLED GINGER

13

### **AHI TACOS**

YUZU MARINATED TUNA TARTARE IN CRISPY GYOZA SHELLS, WITH NAPA CABBAGE SLAW, GUACAMOLE, AND MANGO CHUTNEY

17

## SOUPS AND SALADS

PREPARED FRESH DAILY WITH ONLY THE FINEST INGREDIENTS

6 / 8

### **BEET SALAD**

SLICED GOLDEN BEETS, WILD ARUGULA AND APPLES, TOASTED WALNUTS, AND AMALTHEIA DAIRY GOAT CHEESE

12

### **LEANING TOWER WEDGE**

LAYERED ICEBERG LETTUCE, TOMATOES, RED ONION, BACON, RANCH DRESSING, AND CRUMBLD BLUE CHEESE

9

### **CAESAR SALAD**

CRISP ROMAINE LETTUCE, CAESAR DRESSING, AND SHAVED PARMESAN WITH HERB CROUTONS

10

### **PEAR AND BRIE SALAD**

RED AND GREEN PEAR WITH MIXED GREENS, SWEET POTATO CHIPS, BRIE CHEESE, AND WHOLE GRAIN MUSTARD VINAIGRETTE

12



## **NEW YORK STRIP**

41

**FILET**

35

**RIBEYE**

39

## ENTREES

### **12 OZ. BUFFALO DRY AGED NEW YORK STRIP**

35

### **FREE RANGE ROASTED CHICKEN BREAST**

CRISPY SKIN CHICKEN BREAST, SAUTÉED BABY SPINACH AND TOMATOES IN A LIGHT WHITE WINE SAUCE

21

## SEAFOOD

### **STEELHEAD**

SEARED AND ROASTED TROUT WITH CRISPY BRUSSELS SPROUTS, ROASTED GARLIC, LEMON, CAPERS, AND RED ONION MARMALADE

21

### **HAWAIIAN ESCOLAR**

GRILLED "WALU" RESTING IN A MISO BROTH WITH PANCETTA, POTATOES, PEPPERS AND ONIONS

23

### **LOBSTER TAIL**

CRAB STUFFED AND BROILED TO PERFECTION WITH WILTED BABY SPINACH, TOMATOES, AND DRAWN LEMON BUTTER

49

## ACCENTS

BOURSIN WHIPPED POTATOES

GRILLED ASPARAGUS ~ MACARONI AND CHEESE

SAUTÉED MUSHROOMS AND ONIONS

WILTED BABY SPINACH

TRUFFLED PARMESAN FRIES

7