

# The Donny House

AT TPC STONEBRAE

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## Soups and Salads

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### SOUP OF THE DAY

BOWL OR CUP WITH CRISPY BREADSTICKS

### HOUSE SALAD

MIXED GREENS, BABY HEIRLOOM TOMATOES, CUCUMBER, CARROTS, CASTELVETRANO OLIVES, AND HERB CROUTONS CHOICE OF DRESSING (BALSAMIC, BUTTERMILK RANCH, BLUE CHEESE, CAESAR, RASPBERRY VINAIGRETTE, THOUSAND ISLAND)

### GF BUTTER LETTUCE WEDGE

BABY HEIRLOOM TOMATOES, PICKLED RED ONION, BACON, PT. REYES BLUE CHEESE, BUTTERMILK RANCH DRESSING, GRISSINI CRACKERS

### CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN-REGGIANO, HERB CROUTONS, CAESAR DRESSING, WHITE ANCHOVIES

### GF WINTER SALAD

MESCLUN GREENS, CANDIED WALNUTS, SUNDRIED BING CHERRIES, RED APPLE, PT REYES BLUE CHEESE, MAPLE VINAIGRETTE

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## Small Plates

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### GF PORK WINGS

CRISPY PORK DRUMSTICK WITH SWEET AND SPICY GOCHUJANG SAUCE, PEANUTS, AND SCALLIONS

### FRESH GARBANZO HUMMUS WITH MARKET VEGETABLES

VEGAN FLAT BREAD, GRILLED AND FRESH VEGETABLES

### SHRIMP AND LOBSTER FLAUTAS

SHRIMP AND LOBSTER MOUSSE IN A CRISP FLOUR TORTILLA, WITH TOMATILLO SAUCE, AND SALSA AIOLI

### AHI TUNA TARTARE

SASHIMI GRADE TUNA, CUCUMBER, RED ONION, AND SRIRACHA, WITH WONTON CHIPS, TOGARASHI, AND AVOCADO MOUSSE

### GF MONTEREY CALAMARI

CORNMEAL AND HERB CRUSTED, WITH SAMBAL AIOLI, AND SEASONAL GREENS

### GF CHARRED BRUSSEL SPROUTS

BACON, SHALLOTS, BALSAMIC REDUCTION, AND PARMESAN-REGGIANO

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## Entrees

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### GF CITRUS BRINED "SONOMA RED HEIRLOOM" HALF CHICKEN

BABY POTATOES, BABY CARROT, CIPOLLINI ONION, LEMON-ROSEMARY RUB, AND HERB JUS

### GF GRILLED SCOTTISH SALMON

"WILD ISLES" ORGANIC SALMON, BELUGA LENTILS, SAUTÉED GREENS, TANGERINE VINAIGRETTE, AND HERB-PISTACHIO PISTU

### DAY DRY AGED NEW YORK

BLACK GARLIC ROASTED BABY POTATOES, SEASONAL VEGETABLES, WHITE TRUFFLE BUTTER, AND CRISPY ONIONS

### GF CURRY LAMB SHANK

COLORADO LAMB, BRAISED WITH TOMATOES, ONIONS, AND SPICES, WITH SAFFRON RICE, BRAISED GREENS, AND CIPOLLINI ONIONS

### SPICY SHRIMP BUCATINI

SUSTAINABLE SHRIMP, ITALIAN SAUSAGE, CALABRIAN CHILI, WILTED GREENS, ROASTED GARLIC SAUCE, PARMESAN-REGGIANO

### GF VEGETABLE THAI CURRY

TOFU, BELL PEPPERS, ONIONS, MUSHROOM, MARKET VEGETABLES, JASMINE RICE, COCONUT GREEN CURRY SAUCE, BASIL

### GF STONEBRAE TACOS

GRILLED MAHI-MAHI, ROASTED VEGETABLES, OR CARNE ASADA IN A CORN TORTILLA WITH PICO DE GALLO, SALSA AIOLI, QUESO FRESCO, SHREDDED LETTUCE, AND GUACAMOLE

### STONEBRAE BURGER

LOCAL WAGYU BEEF, BRIOCHE BUN, BUTTER LETTUCE, HOT HOUSE TOMATO, ONION, BREAD AND BUTTER PICKLES, CHOICE OF SIDE  
CHEDDAR, SWISS, PEPPER JACK, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS  
BACON, FRIED EGG, AVOCADO, PT. REYES BLUE CHEESE  
GLUTEN FREE BUN

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## Brick Oven Pizza

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### MARGHERITA

HOT HOUSE TOMATO, MOZZARELLA, FRESH BASIL, CALIFORNIA OLIVE OIL

### SPICY SICILIAN

CAPICOLA, CALABRIAN CHILIES, CASTELVETRANO OLIVES, SAUSAGE, MOZZARELLA CHEESE

### WHITE PIZZA

OLIVE OIL, CREMINI MUSHROOMS, GRUYERE CHEESE, TRUFFLE OIL, AND PARSLEY

### CHEESE PIZZA

### SUBSTITUTE GLUTEN FREE DOUGH

### ADDITIONAL TOPPINGS

PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, TOMATOES, RED ONION, OLIVES, CHICKEN, CAPICOLA, BACON, HAM, PINEAPPLE, TRUFFLE OIL