In Room Dining

Breakfast

Served Monday through Friday 7:00 am – 11:00 am

Greek Yogurt Parfait | 15 *Granola, Berries, Honeycomb (VG, GF)*

Steel Cut Oats | 14 *Candied Pecans, Golden Raisins (VG, GF, DF)*

Warm Bran Muffin | 7 *Maple Butter (VG)*

2 Egg Breakfast | 22 *Choice of Meat, Potatoes, Choice of Toast*

Garden Omelet | 22 *Spinach, Feta, Mushrooms, Preserved Tomato, Basil, Potatoes (VG, GF)*

Egg White Frittata | 21 *Asparagus, Preserved Tomato, Goat Cheese, Leeks, Frisee (VG, GF)*

Avocado & Smoked Salmon Toast | 24 *Thick Cut Multigrain, Feta, Pickled Red Onions, Herbs*

Breakfast Grilled Cheese Sandwich | 24 *English Muffin, Poached Egg, Preserved Tomato, Pork Belly, Frisee, Basil Hollandaise*

Flat Iron Steak & Eggs | 38 *8oz Flat Iron Steak, Eggs Your Way, Breakfast Potatoes, Chimichurri (GF)*

Buttermilk Pancakes | 19 *Blueberry Compote, Pure Maple Syrup (VG)*

Lemon Ricotta Waffle | 19 *Lemon Curd, Fresh Berries, Candied Almonds, Maple Syrup (VG)*

On The Side

Applewood Smoked Bacon | 9

Thick Cut Ham | 9

Chicken Apple Sausage | 9

Smoked Salmon | 12

Breakfast Potatoes | 10 *(V, GF)*

Fruit | 12 *Seasonal Selection of Fresh Fruit (V, GF)*

Toast | 4 *Sourdough, Multigrain, or White – EVOO Butter*

23% gratuity and tax is included. $5 delivery fee

Lunch

Served Monday through Friday 11:00 am – 3:00 pm

Tempura Oyster Mushrooms | 16 *Green Garlic Aioli, Yuzu, Garlic Confit, Parmesan, Herbs (VG)*

Whipped Farmers Cheese | 17 *Caramelized Delicata, Cranberry Relish, Toasted Pepitas, Aged Balsamic (VG)*

Smoked Trout Dip | 21 *Smoked Trout Rillettes, Crème Fraiche, Chive, House Chips (GF)*

House Fries | 12/17 *Plain or Truffle, Meyer Lemon Aioli, Truffle Ketchup, Garlic Confit Ranch (VG, GF)*

Crispy Brussel Sprouts | 15 *Brown Butter Vinaigrette, Toasted Hazelnut, Pecorino, Aleppo (VG, GF)*

Butternut Squash Soup | 7/12 *Cup or Bowl, Apple Relish, Toasted Pepitas (VG, GF)*

Matchplay Caesar | 18 *Gem Lettuce, House Dressing, Sourdough Croutons, Parmesan, Spanish Anchovies*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Garden Salad | 17 *Baby Head Lettuce, Cucumber, Fennel, Carrot, Cherry Tomato, Golden Balsamic Vinaigrette (VG, GF)*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Harvest Salad | 18 *Farro, Radicchio, Baby Kale, Apple, Cranberry, Feta, Candied Walnuts, Dijon Vinaigrette (VG)*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Matchplay Burger | 25 *Wagyu Beef, Cheddar, Heirloom Tomato, Gem Lettuce, Fried Egg Aioli, Pickles, Fries*

Fried Chicken Sandwich | 25 *Apple & Fresno Slaw, Bacon, Chipotle Aioli, Pickles, Fries*

Dungeness Crab Louis | 32 *Romaine, Soft Poached Egg, Cherry Tomatoes, Cucumber, Avocado, House Louis Dressing*

Ahi Tuna Niçoise | 25 *Marble Potatoes, Haricot Verts, Quail Egg, Arugula, Olives, Capers, Spanish Anchovies, Dijon Vinaigrette (GF)*

Tagliatelle Bolognaise | 29 *Veal, Beef, Pancetta, San Marzano Tomato, Parmesan, Basil*

Wild Mushroom Pappardelle | 25 *Foraged Mushrooms, Crème Fraiche, Caramelized Onion Sugo, Thyme (VG)*

Grilled Flat Iron Steak Frites | 38 *House Cut Fries, Chimichurri, Garlic Confit Ranch (GF)*

23% gratuity and tax is included.
$5 delivery fee

Dinner

Served Daily from 5:00 pm – 9:00 pm

Dungeness Crab Cake | 25 *Meyer Lemon Aioli, Shaved Fennel, Frisee, Citrus Vinaigrette*

Smoked Trout Dip | 21 *Smoked Trout Rillettes, Crème Fraiche, Chive, House Chips (GF)*

Tempura Oyster Mushrooms | 16 *Green Garlic Aioli, Yuzu, Garlic Confit, Parmesan, Herbs*

Whipped Farmers Cheese | 17 *Caramelized Delicata, Cranberry Relish, Toasted Pepitas, Aged Balsamic, Grilled Sourdough (VG)*

Crispy Brussel Sprouts | 15 *Brown Butter Vinaigrette, Toasted Hazelnut, Pecorino, Aleppo (VG, GF)*

House Fries | 12/17 *Plain or Truffle, Meyer Lemon Aioli, Truffle Ketchup, Garlic Confit Ranch (VG, GF)*

Butternut Squash Soup | 7/12 *Cup or Bowl, Apple Relish, Toasted Pepitas (VG, GF)*

Matchplay Caesar | 18 *Gem Lettuce, House Dressing, Sourdough Croutons, Parmesan, Spanish Anchovies*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Garden Salad | 17 *Baby Head Lettuce, Cucumber, Fennel, Carrot, Cherry Tomato, Golden Balsamic Vinaigrette (VG, GF)*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Harvest Salad | 16 *Farro, Radicchio, Baby Kale, Apple, Cranberry, Feta, Candied Walnuts, Dijon Vinaigrette (VG)*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Wild Mushroom Pappardelle | 25 *Foraged Mushrooms, Crème Fraiche, Caramelized Onion Sugo, Thyme (VG)*

Tagliatelle Bolognaise | 29 *Veal, Beef, Pancetta, San Marzano Tomato, Parmesan, Basil*

Matchplay Shortrib Burger | 27 *Wagyu Beef, Cheddar, Preserved Tomato Relish, Fried Egg Aioli, Caramelized Onion Jam, House Fries*

Roasted King Salmon | 44 *Toybox Squash, Spring Onion, Fennel, Garden Herbs, Green Goddess Dressing*

Grilled Dry Aged Rib Eye | 65 *Crème Fraiche Potato Puree, Wild Mushroom, Heirloom Tomato, House Steak Sauce*

Grilled Flat Iron Steak Frites | 38 *House Cut Fries, Chimichurri, Garlic Confit Ranch (GF)*

Double Cut Pork Chop | 48 *Farro, Jalapeno, Grapes, Feta, Almonds, Pickled Pearl Onions, Brown Butter Lemon Glaze, Golden Raisin Puree*

Bar Menu

Served Daily from 3:00pm- 5:00pm

Matchplay Burger | 25 *Wagyu Beef, Cheddar, Heirloom Tomato, Gem Lettuce, Fried Egg Aioli, Pickles, Fries*

Matchplay Caesar | 18 *Gem Lettuce, House Dressing, Sourdough Croutons, Parmesan, Spanish Anchovies*

House Fries | 12/17 *Plain or Truffle, Meyer Lemon Aioli, Truffle Ketchup, Garlic Confit "Ranch" (VG, GF)*

Smoked Trout Dip | 21 *Smoked Trout Rillettes, Crème Fraiche, Chive, House Chips (GF)*

Crispy Brussel Sprouts | 15 *Brown Butter Vinaigrette, Toasted Hazelnut, Pecorino, Aleppo (VG, GF)*

Whipped Farmers Cheese | 17 *Caramelized Delicata, Cranberry Relish, Toasted Pepitas, Aged Balsamic, Grilled Sourdough (VG)*

Tempura Oyster Mushrooms | 16 *Green Garlic Aioli, Yuzu, Garlic Confit, Parmesan, Herbs (VG)*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
23% gratuity and tax is included.
$5 delivery fee

Children's Menu

Kids Cheeseburger | 15 *Wagyu Beef, Cheddar Cheese, Ketchup, House Fries*

Grilled Cheese | 15 *Sourdough, Cheddar Cheese, Fries (VG)*

Chicken Strips | 15 *Ranch, Fries*

Butter Noodles | 14 *(VG)*

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$5 delivery fee

Brunch

Served Saturday & Sunday from 7:00am-3:00pm

Greek Yogurt Parfait | 15 *Granola, Berries, Honeycomb (VG, GF)*

Two Egg Breakfast | 22 *Choice of Meat, Potatoes, Choice of Toast*

Garden Omelet | 22 *Spinach, Feta, Mushrooms, Preserved Tomato, Basil, Potatoes (VG, GF)*

Egg White Frittata | 21 *Asparagus, Preserved Tomato, Goat Cheese, Leeks, Frisee*

Avocado & Smoked Salmon Toast | 24 *Thick Cut Multigrain, Feta, Pickled Red Onion, Herbs*

Breakfast Grilled Cheese Sandwich | 24 *Cheddar, Gruyere, Scrambled Egg, Bacon, Chimichurri, Preserved Tomato, Potatoes*

B.L.T Benedict | 26 *English Muffin, Poached Egg, Preserved Tomato, Pork Belly, Frisee, Basil Hollandaise*

Lemon Ricotta Waffle | 19 *Lemon Curd, Fresh Berries, Candied Almonds, Maple Syrup (VG)*

Flat Iron Steak & Eggs | 38 *8oz Flat Iron Steak, Eggs Your Way, Breakfast Potatoes, Chimichurri*

“LUNCHIER”

House Fries | 12/17 *Plain or Truffle, Meyer Lemon Aioli, Truffle Ketchup, Garlic Confit Ranch (VG, GF)*

Matchplay Caesar | 18 *Gem Lettuce, House Dressing, Sourdough Croutons, Parmesan, Spanish Anchovies*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Harvest Salad | 18 *Farro, Radicchio, Baby Kale, Apple, Cranberry, Feta, Candied Walnuts, Dijon Vinaigrette (VG)*
Add Avocado | 6 *Grilled Chicken Breast* | 10 *Flat Iron Steak* | 25 *King Salmon* | 17 *Prawns | 12*

Dungeness Crab Louis | 32 *Romaine, Soft Poached Egg, Cherry Tomatoes, Cucumber, Avocado, House Louis Dressing*

Matchplay Burger | 25 *Wagyu Beef, Cheddar, Heirloom Tomato, Gem Lettuce, Fried Egg Aioli, Pickles, Fries*

On The Side

Applewood Smoked Bacon | 9

Thick Cut Ham | 9

Chicken Apple Sausage | 9

Smoked Salmon | 12

Breakfast Potatoes | 10 *(V, GF)*

Fruit | 12 *Seasonal Selection of Fresh Fruit (V, GF)*

Toast | 4 *Sourdough, Multigrain, or White – EVOO Butter*

23% gratuity and tax is included.
$5 delivery fee

Dessert

Classic Carrot Cake | 12 *Madiera Caramel, Candied Pecan, Orange Supremes, Cream Cheese Mousse (VG)*

Pumpkin Fritters | 12 *Maple Glaze, Bourbon Caramel, Candied Pepitas, Crème Fraiche Ice Cream (VG)*

Banofee Cheesecake | 14 *Banana Dulce de Leche, Biscoff Anglaise, Brown Butter Ice Cream, Cocoa Nibs (VG)*

S'mores Chocolate Mousse | 15 *Smoked Vanilla Caramel, Graham Shortbread, Espresso Crèmeux, Torched Marshmallow, Cocoa Nib(VG)*

Warm Silverado Chocolate Chunk Cookies | 7 *(VG)*

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