

## STARTERS

<b>HAMACHI CRUDO*</b>	\$25
castelvetrano olives, pistachio, caper, chili oil, lemon aioli <i>dairy-free, gluten-free</i>	
<b>PORK BAO BUNS</b>	\$23
rotisserie pork, pickled vegetables, black garlic aioli <i>dairy-free</i>	
<b>WARM DINNER ROLLS (6)</b>	\$12
whipped butter, maldon salt <i>vegetarian</i>	
<b>DEVILED EGGS (4)</b>	\$22
ask your server for today's preparation <i>gluten-free, dairy-free</i>	
<b>CRISPY CHICKEN WINGS</b>	\$20
triple threat sauce (franks red hot, may ploy, bbq sauce), pickled vegetables <i>gluten-free</i>	
<b>STEAMED EDAMAME</b>	\$12
choice of: maldon salt, furikake, or spicy garlic <i>gluten-free, dairy-free, vegetarian</i>	

## SALADS

rotisserie chicken + 10 | tri-tip + 12 | salmon + 15

<b>ASIAN CHOP SALAD</b>	\$20
napa cabbage, red cabbage, romaine, red bell pepper, mandarin orange, ground peanuts, saifun noodles, sesame soy dressing <i>dairy-free</i>	
<b>BEET AND GOAT CHEESE SALAD</b>	\$23
roasted red, gold, & chioggia beets, fennel, frisse, radicchio, pistachio "granola," blood orange vinaigrette	
<b>CLASSIC CAESAR SALAD</b>	\$19
made-to-order dressing, focaccia croutons, parmigiano reggiano <i>dairy-free</i>	

## SOUP

<b>SOUP DU JOUR WITH BREAD</b>	\$14
ask your server for today's selection	
<b>JAPANESE-STYLE RAMEN</b>	\$29
aromatic roasted chicken broth, ramen noodles, shiitake mushrooms, soft-boiled egg, daikon, shredded rotisserie chicken <i>dairy-free</i>	

\*Item may be cooked to order or contains raw or less than thoroughly cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tahoe Mountain Club has removed service charge at all dining locations. Please tip your server according to the service you receive.

## PIZZA

gluten-free crust +3

- SPICY BACON** \$25  
tomato sauce, fontina, crispy peppered bacon, calabrian peppers, local honey
- WILD MUSHROOM** \$27  
tomato sauce, mozzarella, goat cheese, wild mushrooms, arugula  
*vegetarian*
- SPANISH MOON** \$26  
tomato sauce, mozzarella, fennel sausage, castelvetro olives, roasted peppers, crispy onion
- THAI CHICKEN** \$25  
thai chicken, red onion, red bell pepper, cilantro, peanut sauce

## SANDWICHES

served with french fries. truffle fries +4

- SCHAFFER'S WAGYU BURGER** \$27  
half-pound wagyu beef burger, cheddar cheese, lettuce, tomato, onion, pickle, special sauce, brioche bun  
bacon + 2 | avocado +2 | egg +2
- KATSU CHICKEN SANDWICH** \$25  
katsu fried chicken, pickled vegetables, curried aioli, brioche roll
- TRI-TIP MELT** \$28  
provolone, wild mushrooms, tobasco aioli, rustic bread

## BOWLS

- CARBONARA LINGUINI** \$23  
speck, egg, parmigiano reggiano, peas
- HARVEST BOWL** \$23  
arugula, black rice, roasted squash, baby carrots, gouchang aioli  
*gluten-free*

## DESSERT

- CINNAMON SUGAR CHURROS** \$14  
vanilla ice cream, caramel sauce, chocolate sauce
- CHEF'S SPECIAL DESSERT** \$16  
tyler's selection

## KIDS

- CHICKEN STRIPS & FRIES** \$15
- CHEESE OR PEPPERONI PIZZA** \$15
- TERIYAKI BOWL** \$20  
tri-tip, chicken, or salmon

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