



OUR STORY

In 1946, amidst the echoes of prohibition, the Turf Club was born. Without a serendipitous annexation, this infamous watering hole may have never opened its doors.

Passing hands for generations, Turf Club stands as a testament to the enduring power of community, the treasure of family, and the unbridled delight of gathering for a meal.

Guided by their passion for hospitality and their love of 'good times', Robert and Mariann Griffith are leading a revival, blending classic comfort with renegade elegance.

We invite you to be a part of this decades-old, but ever-unfolding story, one that's flavored by the spirit of the Magic Valley.

"Our family principles of integrity, hard work, dedication, and joy help us live in harmony within our family and community. We invite you to join us as we grow into a premier dining destination."

-Owners Mariann and Robert Griffith

At Turf Club we've made it our mission to curate an atmosphere that exemplifies our family's core values and, through selfless service and generosity, provide a nourishing, delightful, and seamless culinary experience.

===== **HORS D'OEUVRES** =====

Black Garlic Scampi	24
wild tiger shrimp, our signature black garlic butter sauce, crostini	
Steak Carpaccio*	26
spicy mustard, capers, chives, truffle aioli, arugula, parmigiano reggiano, housemade kettle chips	
Roasted Oysters	27
fresh oysters roasted in shallot, bacon duck fat, bacon chive topping, béarnaise	
Burrata Caprese	19
river road farm heirloom tomatoes, summer basil pesto, maldon, oregano, crostini	
Crispy Fried Artichokes	18
whole artichokes fried in sunflower oil, lemon and za'atar spiced aioli, marcona almonds	

===== **BREAD SERVICE** =====

Fresh Baked Bread	8
housemade daily, tomato basil butter	

===== **CHILLED SEAFOOD** =====

Shrimp Cocktail	24
five shrimp poached in old bay and citrus, served with classic cocktail sauce	
Fresh Oysters*	MP
seasonal selection from the coast, mignonette, harissa, crackers, lemon <i>sold by the ½ dozen or dozen</i>	
Champange & Caviar Service*	MP
idaho white sturgeon caviar, housemade kettle chips, blinis, creme fraîche chopped chive & hard boiled egg garnish 1 oz portion (serves two) <i>pre-dining selection preferred, ask your server for availability</i>	

SEAFOOD TOWER
MKT PRICE

poached and chilled lobster claw, crab claw, shrimp cocktail, 1/2 dozen fresh oysters, mignonette and hot sauce, crab salad & shrimp aguachile*, crab cakes topped with tc aioli, side of kettle chips

===== **CHILLED PLATES & SOUPS** =====

French Onion Soup	10	Caesar Salad*	15
slow-simmered caramelized onion beef broth, golden crostini, toasted local cheese		creamy parmigiano dressing, anchovy, lemon, mixed and topped with house focaccia croutons	
Local Summer Corn Bisque	12	Wedge Salad	14
sweet corn soup garnished with grilled corn, blistered tomatoes, spicy romesco		ice chilled baby iceberg, peppercorn ranch, blue cheese crumble, freshly cooked bacon, soft boiled eggs and chopped chives	
Magic Valley Peach Salad	23	Local Heirloom Tomato & Crab Royal	23
grilled peaches, arugula, whipped goat cheese, candied pecans, pickled red onions, balsamic vinaigrette		river road farms heirloom tomato, white balsamic vinaigrette, topped with lump crab salad, crispy onions, bloomed basil seeds	

===== **OUR LOCAL PURVEYORS** =====

Sarah & Paul Graff twin beans - twin falls, idaho	Ashley & Jake Roometua roometua river road farm - buhl, idaho
Anthony Higgins market harvest - boise, idaho	Brady Boteilho southern idaho culinary mushrooms - twin falls, idaho
Eric & Misty Evans evans farmstead cheese - buhl, idaho	Chris Barry riverence - magic valley, idaho
The Rebholtz Family snake river farms - boise, idaho	Gary And Kim Lemmon idaho springs foods - filer, idaho

*consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodbourne illness

ENTREES

Brick Chicken	29	Spicy Rigatoni Alla Vodka	17
grilled half chicken, fondant potatoes, medley of summer garden vegetables, apricot infused chicken pan jus		creamy tomato vodka sauce, dollops of burrata, blistered cherry tomatoes, fresh basil	
Grilled Idaho Trout	32	Legacy Burger*	22
riverence steelhead trout, grilled garden vegetables, wild rice pilaf, zucchini puree, trout roe citrus beurre blanc, basil oil		three local, house cut steakburger patties, melted local evans farmstead white cheddar, onion jam, chopped bacon, tc burger sauce, fresh baked sesame buns	
Dry Aged Roasted Sturgeon	49	Bison Chateaubriand	43
idaho springs' seven day dry aged sturgeon, smoky whipped eggplant puree, grilled summer vegetables, trout roe citrus beurre blanc, basil oil		spicy harissa and activated charcoal rubbed bison tenderloin, zucchini puree, roasted summer garden vegetables, bordelaise reduction	

BUTCHER'S CUTS

served with melted onions and your choice of finishing enhancement: sun dried tomato and basil butter or chimichurri

add \$2 for sauce béarnaise, bordelaise, cabernet gastique or huckleberry reduction

Filet Mignon* 63
center cut filet - 8oz

Dry Aged New York Strip* 58
15 day - 14oz

SRF Double Cut Pork Chop* 52
rich pork, huckleberry sauce

Tomahawk Sizzling Hot* 180
served with béarnaise, chimichurri, rich bordelaise - 32oz

Dry Aged Ribeye* MKT
30 day - 16oz

Wagyu Tenderloin* MKT
mishima reserve - 8oz

CERTIFIED A5
JAPANESE STRIPLOIN

accompanied with morney sauce, onsen tamago, chimichurri, toast points

Maximus* 276
12oz

Decadent* 153
6oz

Glimpse* 78
3oz

Steak Frites* 42
10 oz skirt steak, served sliced, chimichurri and bearnaise sauces, beef fat fries

SIDES

Roasted Sugar Snap Peas 12
garlic oil, romesco purée, almond

Lobster Mac And Cheese 18
baked pasta in a rich mornay sauce, white cheddar, 4 oz lobster, old bay seasoning

Fire Roasted Succotash 12
zucchini, yellow squash, eggplant, corn, roasted tomato

FAMOUS IDAHO POTATOES

Baked Idaho Potato 12
bacon, crème fraiche, chive, shaved cheese

Hand Cut Or Beef Fat Fries 10 / 12
steak sauce aioli

Mashed Potatoes 12
cream, butter, shaved manchego cheese

ADD ONS

Smoked Local Blue Cheese 10

Shrimp 14
duo of sauteed or grilled shrimp

Lobster Oscar 18
butter poached claw, chopped chives

ASK YOUR SERVER
about dessert & after dinner drinks



WINES BY THE GLASS

SPARKLING

Montefresco Prosecco DOC12 / 45

glera, conegliano, italy

zesty, super dry with a long finish, pairs with oysters and caviar

WHITE

Barbara Ohlzelt12 / 48

gruner veltliner, kamptal, austria

bone dry, medium acidity and hints of citrus zest, pairs with any and all chilled seafood

Hermann Ludes14 / 52

riesling, mosel, germany

just the right amount of acid and a touch of residual sweetness, pairs with shellfish

Force & Grace13 / 50

pinot gris, willamette valley, oregon

citrus, apple and pear with a nice minerality, pairs with peach salad and burrata

Domaine Du Salvard "Unique"13 / 50

sauvignon blanc, loire, france

lime zest, hints of stone fruit, minerality, pairs with trout and chicken

Blood Root15 / 60

chardonnay, sonoma coast, california

bright and crisp with baked apple and pear, pairs with cauliflower, sturgeon or pork chop

ROSÉ

Ostatu "Rosado"12 / 45

tempranillo, rioja, spain

organic, raspberry, currant, beautiful minerality, pairs with chilled seafood or chicken

RED

Pinot Project11 / 44

pinot noir, monterey, california

light and 'crushable', pairs with turf burger

Zuccardi "Q Series"14 / 52

malbec, mendoza, argentina

slightly savory - think tobacco and smoke, pairs with dry aged cuts

Domaine De Pallus "Messanges"15 / 60

chinon rouge cab franc, loire, france

medium body and pretty perfect acidity, pairs with tenderloin

Juggernaut "Hillside"14 / 52

cabernet sauvignon, sierra foothills, california

big, bold with dark fruits, pair with steaks

WINES BY THE BOTTLE

SPARKLING

Domaine Migot Brut	60	Tarlant 2005 "Cuvée Louis"	250
<i>gamay methode traditionnelle, lorraine, france</i>		<i>pinot noir + chardonnay, champagne, france</i>	
<i>perfect bubbler</i>		<i>this vintage is rare and exceptional. rich and bone dry with hints of white truffle and minerality.</i>	
Pommery Blanc De Blancs	165	Ceretto Vignaioli Di Santo Stefano	60
<i>chardonnay, champagne, france</i>		<i>moscato d'asti, piedmont, italy</i>	
<i>jasmine, citrus fruits, fresh apple with a creamy, velvety texture</i>		<i>sweet pear, melon and floral notes balanced by refreshing acidity</i>	

WHITE

Michel Bregeron	50	Cakebread Cellars	85
<i>melon de bourgogne, "sevre et maine sur lie", loire valley, france</i>		<i>chardonnay, napa valley, california</i>	
<i>bone dry, citrus forward with moderate degree of acidity. pairs with fish (cooked or raw), salads, anything herbaceous</i>		<i>golden apple accented by fresh white peach and light oak with underlying hints of minerality</i>	
Max Ferdinand Richter	75	Domaine Roland Lavantureux	100
<i>riesling, "wehlener sonnenuhr spatlese, mosel, germany</i>		<i>chardonnay, "vieilles vignes" 2022, burgundy, france</i>	
<i>richter family has been making wines for over 300 years. round citrus notes, not too sweet and electric mouthfeel</i>		<i>stone fruit, wet stone, chalky minerality and a round finish. pair with fries, cooked fish, chicken, oysters, enough body to stand up to meatier game</i>	
Gobelsburg	50	Mayacamas	150
<i>riesling, 2021 "estate" - kamptal, austria</i>		<i>chardonnay, 2021, napa valley, california</i>	
<i>perfectly balanced, bone dry, hints of apple, white flowers and peach. crisp acidity</i>		<i>one of the first vineyards to put california winemaking on the map internationally. pineapple, thyme, mint, apricot and pear with a nice salinity</i>	
Domaine Lucien Crochet	70	Domaine Huet	125
<i>sauvignon blanc, 2022, sancerre, france</i>		<i>chenin blanc, 2018, "clos du bourg demi-sec", vouvray, france</i>	
<i>mineral forward and herbaceous. a staff favorite</i>		<i>highly rated. luscious and tastes of apricots, peach, honey and wet stone</i>	
Sandhi	66	Au Bon Climat	50
<i>chardonnay, santa rita hills, california</i>		<i>pinot gris + pinot blanc, 2021, santa barbara, california</i>	
<i>aroma of white peach and freshly baked bread. focused spine of acidity, textural grip and layered finish. more on the dry side</i>		<i>spends time in oak giving it a bigger body than most pinot gris. perfect pairing with oysters, can also pair with cooked fish</i>	

WINES BY THE BOTTLE

PINK & ORANGE

Reeve 2022 “Remy Saves The Day” <i>grenache + malbec, healdsburg, california fresh raspberry with an herbal push on the finish. percentage of all bottles sold go to help a global leaders in the movement against plastic pollution</i>	45	Radikon <i>chardonnay + sauvignon blanc, 2021 “slatnik”- friuli-venezia giulia, italy great introduction to orange wine—spicy and intense with notes of honey, white flowers, lemon peels and hints of ginger</i>	90
Ameztoi Txakolina “Rubentis” <i>hondarribi beltza + hondarribi, zuri, getaria, spain from the basque region, bright, easy drinking, beautiful rosé</i>	50	Chateau Simone <i>grenache + mourvèdre + cinsault, 2022 “palette rosé” - provence, france vibrant and complex barrel aged rosé. for the pink fans that want something that can stand up to grilled or roasted meats</i>	150

RED

Evesham Wood <i>pinot noir, willamette valley, oregon cherry, red apple, fresh flowers, silky mouthfeel and a bright, vibrant acidity</i>	55	Arterberry Maresh <i>pinot noir “old vines dundee hills”, dundee, oregon pomegranate, rhubarb and black tea, light in body, rated as one of the best domestic pinot noirs</i>	125
Jean Foillard <i>gamay, “beaujolais villages”, beaujolais, france light-bodied, delicate floral aroma, dried cranberries, perfect with most of our food</i>	55	Monastero Suore Cistercensi <i>sangiovese and cilieggiolo, “benedic”, lazio, italy this organic wine undergoes a 15-day natural fermentation. an ethereal wine that coats the palate with hints of red fruit, tea, pipe tobacco</i>	69
Broc Cellars “Amore Rosso” <i>barbera + dolcetto, mendocino, california darker, vibrant fruit notes with good structure, pairs with rustic dishes, stands up to high acidity and palette cleaning with lighter beef and pork dishes</i>	60	Quinta Do Infantado <i>touriga franca + tinta roriz, 2015, douro tinto, douro, portugal cab and zin drinkers will love this, high-toned fruit, fresh blueberries, licorice root</i>	45
Cep Vineyards <i>syrah, 2021, sonoma, california plum skins, dried blueberry, black pepper and smoke</i>	75	Domaine De Manarine <i>grenache and syrah, 2016, rhone, france cherry notes, light tannins, hints of spice, try this with one of our steaks</i>	40
Montesecondo “Chianti Classico” <i>sangiovese, 2020, tuscan, italy blood orange, mint, floral notes</i>	70		

WINES BY THE BOTTLE

RED, CONTINUED

Vietti “Perbacco” <i>nebbiolo, langhe, italy</i> <i>baked cherries, orange peel, chocolate, peppery and mineral finish. pair with red meats, heartier dishes and sharp cheese</i>	63	Rombauer <i>merlot, napa valley, california</i> <i>silky smooth tannins, red currant, plums, highlighted by bright acidity</i>	100
Conundrum <i>petite syrah, zinfandel and cabernet sauvignon, sonoma county, california</i> <i>rich and complex with notes of dark chocolate, cherries and wood. pairs with smoked meats or legacy burger</i>	40	Chateau Haut-Segottes <i>cabernet and merlot, “saint émilion grand cru”, bordeaux, france</i> <i>very clean and focused, black/blue fruits, black peppercorns and oak aging</i>	75
Stags Leap <i>petite syrah, napa valley, california</i> <i>creamy blueberries, raspberry gelato, black cherry with dark chocolate finish</i>	75	Silver Oak <i>cabernet sauvignon, alexander valley, california</i> <i>brushy aromas of sage and thyme embellishing a core of red fruit rich with wild strawberry, raspberry and freshly picked plum. pair with steak</i>	180
Muga “Reserva Rioja” <i>tempranillo and granacha, a rioja alta, spain</i> <i>medium acidity, blackberry, blueberry, stands up to our richest dishes</i>	65	Chateau Montelana <i>cabernet sauvignon, napa valley, california</i> <i>dense with fresh berries, dried cherries, bergamot, lavender, mint</i>	190
Hells Canyon <i>cabernet franc, snake river valley, idaho</i> <i>dark berry, solid oak, vanilla</i>	75	Corison <i>cabernet sauvignon, napa valley, california</i> <i>saline, cedar, dry tannins, cocoa and stewed plums in perfect harmony</i>	250
Foxglove <i>zinfandel, paso robles, california</i> <i>bright, refreshing, on the fuller side of medium-bodied, cured meat, red meat, cheese</i>	40	Mayacamas <i>cabernet sauvignon, 2019, napa valley, california</i> <i>fragrant and medium to full bodied. aged in a mix of french and american oak. experience dark fruit, tobacco, licorice, and warming spices</i>	325
Rombauer <i>zinfandel, napa valley, california</i> <i>rich, bold and well balanced with notes of dark fruit, clove and vanilla</i>	62		



DESSERT

Cheesecake warm berry compote	12
Idaho Blackberry Cobbler dutch oven baked, local berries, served with your choice of gelato	14
Warm Capri Cake <i>GF</i> chocolate cake, pistachio gelato	12
Crème Brûlée warm berry compote	12
Seasonal Gelato & Sorbet ask for our current offerings	8

AFTER DINNER POURS

Kopke - 10 Year Port - <i>duoro, portugal</i>	8
Broadbent - 20 Year Port - <i>duoro, portugal</i>	11
Broadbent Rainwater Madeira - <i>madeira, portugal</i>	7
Cynar - <i>termoli, italy</i>	10
Braulio - <i>bormio, italy</i>	9
Averna - <i>caltanissetta, italy</i>	12

COFFEE SELECTION

Proudly Serving Locally Roasted Coffee

Espresso	5
Cappuccino	6
Latte	6 / 7
8 oz / 12 oz	
Americano	5
French Press	5
decaf or regular - 16 oz	

TEA SELECTION

Local Offerings From Twin Beans - *Twin Falls, ID*

Green Teas	6	Black Teas	6
Jasmine Pearls		London	
crisp, floral, fresh		citrus, floral, rich	
Mango		Classic Black	
fresh, fruity, bright		bright, brisk, smooth	
Sencha		Summer Peach	
olive, pine, wheatgrass		bright, crisp, fruity	
Herbal Teas	6	Tali's Masala Chai	
Lavender Chamomile Rose		round, savory, spice	
floral, fresh, honey			
Red Berries			
sweet, tangy, vibrant			

SINCE

TURF CLUB

1946

HAPPY HOUR

Available Daily From 4pm To 6pm

Fresh Oysters*

seasonal selection from the coast, mignonette,
harissa, crackers, lemon
20 | ½ dozen

Roasted Oysters

fresh oysters roasted in shallot, bacon duck fat, bacon
chive topping, finished with béarnaise
20

Shrimp Cocktail

five shrimp poached in old bay and citrus, served with
classic cocktail sauce
20

BURGER & A BEER

SMASH BURGER COMBO*

house-ground prime beef, mustard, onion,
american cheese, toasted potato roll, house-
made chips with a beer of your choice
10

BBQ Pulled Pork Slider Duo

house smoked pork belly, pickles, sesame slider buns
13

Steak Mac & Cheese

mornay cheese sauce, macaroni and roasted steak bites
under molten cheddar, sliced green onions
13

Teriyaki Skewers

grilled steak bites marinated in tamari soy (gf), glazed
with citrus teriyaki, spicy chili aioli
15

DRINK SPECIALS

Bubbles & Oysters Tuesdays

add a glass of prosecco to your oyster order for \$6

Wine List Wednesdays

1/2 off our "sommelier's choice" and select glass pours

Craft Cocktail Thursday

all signature cocktails & our martini menu for \$8

Gentleman's Happy Hour Friday

flight of 3 neat whisky pours for \$20

Ladies' Evening Saturday

bogo martini for you and a friend \$12 for 2
must be for 2 customers

*consuming raw or undercooked meat, poultry, shellfish,
seafood or egg may increase your risk of foodborne illness





TURF CLASSICS

	Turf Club Martini 11 london dry gin, french vermouth, house orange bitters, lemon peel or olive
	A Pear Ol Spritz 13 idaho pear brandy, aperol, sparkling wine, orange
	Bees Knees 12 gin, lemon, egg white, honey, lavender
	Horseshoe Mule 13 blanco tequila, salted mango, basil, ginger beer, lime
	Quantum Leap Whiskey Sour 12 overproof bourbon, amaro, lemon, cherry bark, vanilla
	Campfire Old Fashioned 11 bourbon, smoked demerara sugar, house blend of aromatic bitters
	Black Manhattan 14 rye whiskey, averna, aromatic bitters

SIGNATURE COCKTAILS

	Quality Time 11 vodka, cucumber, mint, orange blossom water, sea salt, lime
	Cantarito 13 tequila, grapefruit juice, orange juice, lime, salt, grapefruit soda, tajin
	Summer Daze 13 vodka, chamomile, house made root beer syrup, absinthe, soda, cream
	The Sun Also Rises 14 tequila, mezcal, apricot liquor, aperol, lemon juice
	Derby Day 12 bourbon, cucumber, mint, lime

FREE SPIRITED

	Golden Hour 8 orange juice, thyme, sparkling water, honey
	Mango Mule 8 salted mango, lime, ginger beer



BEER & CIDER

Coors Light	5
Michelob Ultra	4
Coors Banquet	5
Bert's Pilsner	7
Bert's Mexican Lager	7
Western Collective Golden Ale	6
Pfreim Pale Ale	6
Pfreim IPA	6
Mad Swede Nut Brown Ale	6
Athletic Non-Alcoholic golden dawn	6
Western Cider <i>seasonal flavor</i>	6
Cedar Draw Cider	12

BEVERAGES

Soda coke, diet coke, sprite, ginger ale	5
Ginger Beer cock & bull	5
Scratch Lemonade fresh lemon, cane sugar	5
Iced Tea seasonal blend	5
Hot Tea seasonal selection, see menu	6
Topo Chico sparkling mineral water, seasonal flavor	8
Health Elixir artisanal sparkling mineral water	8

FOR QUALITY & VALUE

a standard american shot is 1.5 ounces.
our spirits are priced for a 2 ounce
pour. juices, purees and syrups are all
handcrafted in house

WINES BY THE GLASS

SPARKLING

Montefresco Prosecco DOC 12 / 45
glera, conegliano, italy
zesty, super dry with a long finish, pairs oysters and caviar

WHITE

Force & Grace 13 / 50
pinot gris, willamette valley, oregon
citrus, apple and pear with a nice minerality, pairs with peach salad, burrata

Barbara Ohlzelt 12 / 48
gruner veltliner, kamptal, austria
bone dry, medium acidity and hints of citrus zest, pairs with any and all chilled seafood

Hermann Ludes 14 / 52
riesling, mosel, germany
just the right amount of acid and a touch of residual sweetness, pairs with shellfish

Domaine Du Salvard "Unique" 13 / 50
sauvignon blanc, loire, france
lime zest, hints of stone fruit, minerality, pairs with trout and chicken

Blood Root 15 / 60
chardonnay, sonoma coast, california
bright and crisp with baked apple and pear, pairs with cauliflower, sturgeon or pork chop

ROSÉ

Ostatu "Rosado" 12 / 45
tempranillo, rioja, spain
organic, raspberry, currant, beautiful minerality, pairs with chilled seafood or chicken

RED

Pinot Project 11 / 44
pinot noir, monterey, california
light and 'crushable', pairs with turf burger

Zuccardi "Q Series" 14 / 52
malbec, mendoza, argentina
slightly savory - think tobacco and smoke, pairs with dry aged cuts

Domaine De Pallus "Messanges" 15 / 60
chinon rouge cab france, loire, france
medium body and pretty perfect acidity, pairs with tenderloin

Juggernaut "Hillside" 14 / 52
cabernet sauvignon, sierra foothills, california
big, bold with dark fruits / pair with: steaks



WINES BY BOTTLE

SPARKLING

- Domaine Migot Brut 60
gamay methode traditionnelle, lorraine, france
perfect bubbler
- Pommery Blanc De Blancs 165
chardonnay, champagne, france
jasmine, citrus fruits, fresh apple with a creamy, velvety texture
- Tarlant 2005 "Cuvée Louis" 250
pinot noir + chardonnay, champagne, france
this vintage is rare and exceptional. rich and bone dry with hints of white truffle and pronounced minerality.
- Ceretto Vignaioli Di Santo Stefano 36
moscato d'asti, piedmont, italy
sweet pear, melon and floral notes balanced by refreshing acidity

WHITE

- Michel Bregeron 50
melon de bourgogne, "sevre et maine sur lie", loire valley, france
bone dry, citrus forward with moderate degree of acidity. pairs with fish (cooked or raw), salads, anything herbaceous
- Max Ferdinand Richter 75
riesling, "wehlener sonnenuhr spatlese, mosel, germany
richter family has been making wines for over 300 years. round citrus notes, not too sweet and electric mouthfeel
- Gobelsburg 50
riesling, 2021 "estate" - kamptal, austria
perfectly balanced, bone dry, hints of apple, white flowers and peach. crisp acidity
- Domaine Lucien Crochet 70
sauvignon blanc, 2022, sancerre, france
mineral forward and herbaceous. a staff favorite
- Sandhi 66
chardonnay, santa rita hills, california
aroma of white peach and freshly baked bread. focused spine of acidity, textural grip and layered finish. more on the dry side
- Cakebread Cellars 85
chardonnay, napa valley, california
golden apple accented by fresh white peach and light oak with underlying hints of minerality

WINES BY BOTTLE

WHITE, CONTINUED

Domaine Roland Lavantureux 100
chardonnay, "chablis vieilles vignes" 2022,
burgundy, france

stone fruit, wet stone, chalky minerality and a round finish. pair with fries, cooked fish, chicken, oysters, enough body to stand up to meatier game

Mayacamas 150

chardonnay, 2021, napa valley, california

one of the first vineyards to put california winemaking on the map internationally.

pineapple, thyme, mint, apricot and pear with a nice salinity

Domaine Huet 125

chenin blanc, 2018, "clos du bourg demi-sec",
vouvray, france

highly rated. luscious and tastes of apricots, peach, honey and wet stone

Au Bon Climat 50

pinot gris + pinot blanc, 2021, santa barbara,
california

spends time in oak giving it a bigger body than most pinot gris. perfect pairing with oysters, can also pair with cooked fish

PINK & ORANGE

Reeve 2022 "Remy Saves The Day" 45

grenache + malbec, healdsburg, california

fresh raspberry with an herbal push on the finish. percentage of all bottles sold go to help a global leaders in the movement against plastic pollution

Ameztoi "Rubentis" 50

hondarribi beltza + hondarribi, zuri, getaria,
spain

from the basque region, bright, easy drinking, beautiful rosé

Radikon 90

chardonnay + sauvignon blanc, 2021

"slatnik"- friuli-venezia giulia, italy

great introduction to orange wine—spicy and intense with notes of honey, white flowers, lemon peels and hints of ginger

Chateau Simone 150

grenache + mourvèdre + cinsault, 2022

"palette rosé" - provence, france

vibrant and complex barrel aged rosé. for the pink fans that want something that can stand up to grilled or roasted meats



WINES BY BOTTLE

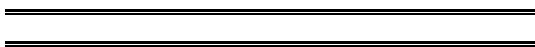
RED

Evesham Wood	55
<i>pinot noir, willamette valley, oregon cherry, red apple, fresh flowers, silky mouthfeel and a bright, vibrant acidity</i>	
Jean Foillard	55
<i>gamay, "beaujolais villages", beaujolais, france light-bodied, delicate floral aroma, dried cranberries, perfect with most of our food</i>	
Broc Cellars "Amore Rosso"	60
<i>barbera + dolcetto, mendocino, california darker, vibrant fruit notes with good structure, pairs with rustic dishes, stands up to high acidity and palette cleaning with lighter beef and pork dishes</i>	
Cep Vineyards	75
<i>syrah, 2021, sonoma, california plum skins, dried blueberry, black pepper and smoke</i>	
Montesecondo "Chianti Classico"	70
<i>sangiovese, 2020, tuscany, italy blood orange, mint, floral notes</i>	
Arterberry Maresh	125
<i>pinot noir "old vines dundee hills", dundee, oregon pomegranate, rhubarb and black tea, light in body, rated as one of the best domestic pinot noirs</i>	
Monastero Suore Cistercensi	69
<i>sangiovese and cilieggiolo, "benedic", lazio, italy this organic wine undergoes a 15-day natural fermentation. an ethereal wine that coats the palate with hints of red fruit, tea, pipe tobacco</i>	
Quinta Do Infantado	45
<i>touriga franca + tinta roriz, 2015, douro tinto, douro, portugal cab and zin drinkers will love this, high-toned fruit, fresh blueberries, licorice root</i>	
Domaine De Manarine	40
<i>grenache and syrah, 2016, rhone, france cherry notes, light tannins, hints of spice, try this with one of our steaks</i>	
Vietti "Perbacco"	63
<i>nebbiolo, langhe, italy baked cherries, orange peel, chocolate, peppery and mineral finish. pair with red meats, heartier dishes and sharp cheese</i>	

WINES BY BOTTLE

RED, CONTINUED

Conundrum	50
<i>petite syrah, zinfandel and cabernet sauvignon, sonoma county, california</i> <i>rich and complex with notes of dark chocolate, cherries and wood. pairs with smoked meats or legacy burger</i>	
Stags Leap	75
<i>petite syrah, napa valley, california</i> <i>creamy blueberries, raspberry gelato, black cherry with dark chocolate finish.</i>	
Muga "Reserva Rioja"	65
<i>tempranillo and granacha, a rioja alta, spain</i> <i>medium acidity, blackberry, blueberry, stands up to our richest dishes</i>	
Hells Canyon	70
<i>cabernet franc, snake river valley, idaho</i> <i>dark berry, solid oak, vanilla,</i>	
Foxglove	40
<i>zinfandel, paso robles, california</i> <i>bright, refreshing, on the fuller side of medium-bodied, cured meat, red meat, cheese</i>	
Rombauer	62
<i>zinfandel, napa valley, california</i> <i>rich, bold and well balanced with notes of dark fruit, clove and vanilla</i>	
Rombauer	95
<i>merlot, napa valley, california</i> <i>silky smooth tannins, red currant, plums, highlighted by bright acidity</i>	
Chateau Haut-Segottes	75
<i>cabernet and merlot, "saint émilion grand cru", bordeaux, france</i> <i>very clean and focused, black/blue fruits, black peppercorns and oak aging</i>	
Silver Oak	180
<i>cabernet sauvignon, alexander valley, california</i> <i>brushy aromas of sage and thyme embellishing a core of red fruit rich with wild strawberry, raspberry and freshly picked plum. pair with steak</i>	
Chateau Montelana	190
<i>cabernet sauvignon, napa valley, california</i> <i>dense with fresh berries, dried cherries, bergamot, lavender, mint</i>	
Corison	250
<i>cabernet sauvignon, napa valley, california</i> <i>saline, cedar, dry tannins, cocoa and stewed plums in perfect harmony</i>	



WINES BY BOTTLE

RED, CONTINUED

Mayacamas325

cabernet sauvignon, 2019, napa valley,
california

fragrant and medium to full bodied. aged in a mix
of french and american oak. experience dark fruit,
tobacco, licorice, and warming spices

SINCE

TURF CLUB

1946

HAPPY HOUR

Available Daily From 4pm To 6pm

Fresh Oysters*

seasonal selection from the coast, mignonette,
harissa, crackers, lemon
20 | ½ dozen

Roasted Oysters

fresh oysters roasted in shallot, bacon duck fat, bacon
chive topping, finished with béarnaise
20

Shrimp Cocktail

five shrimp poached in old bay and citrus, served with
classic cocktail sauce
20

BURGER & A BEER

SMASH BURGER COMBO*

house-ground prime beef, mustard, onion,
american cheese, toasted potato roll, house-
made chips with a beer of your choice
10

BBQ Pulled Pork Slider Duo

house smoked pork belly, pickles, sesame slider buns
13

Steak Mac & Cheese

mornay cheese sauce, macaroni and roasted steak bites
under molten cheddar, sliced green onions
13

Teriyaki Skewers

grilled steak bites marinated in tamari soy (gf), glazed
with citrus teriyaki, spicy chili aioli
15

DRINK SPECIALS

Bubbles & Oysters Tuesdays

add a glass of prosecco to your oyster order for \$6

Wine List Wednesdays

1/2 off our "sommelier's choice" and select glass pours

Craft Cocktail Thursday

all signature cocktails & our martini menu for \$8

Gentleman's Happy Hour Friday

flight of 3 neat whisky pours for \$20

Ladies' Evening Saturday

bogo martini for you and a friend \$12 for 2
must be for 2 customers

*consuming raw or undercooked meat, poultry, shellfish,
seafood or egg may increase your risk of foodborne illness