

DINNER

SOUP OF THE DAY | CUP 7 | BOWL 9

Tomato Bisque | Beef Barley

STARTERS

DIABLO SHRIMP | 16

SERVED WITH GRILLED BAGUETTE, ESCABECHE SLAW, AND A SALSA MACHA CREAM SAUCE (CONTAINS NUTS)

BRAISED TURKEY FLAUTAS | 14

SERVED WITH ICEBERG LETTUCE, PICO DE GALLO, QUESO FRESCO, LIME CREMA, GUACAMOLE, AND SALSA RANCHERA

SHISHITO PEPPERS | 12

FRIED PEPPERS, LEMON JUICE, MALDON SALT, GOCHUJANG AIOLI

CANDIED BACON | 15 | GF | DF

SALADS

Add-on protein

FLANK STEAK 15 | PRAWNS 12 | BAY SHRIMP 7

SKUNA BAY SALMON 14 | GRILLED CHICKEN 7

DUNGENESS CRAB 20

PEAR SALAD | 16 | GF

PICKLED PEARS, DUCK BACON, RADICCHIO, FRISEE, LITTLE GEM, ROMAINE, ALMONDS, PICKLED RAISINS, BLEU CHEESE, ICE WINE VINAIGRETTE

CAESAR SALAD | starter 11 | entrée 15

CHOPPED ROMAINE, CROUTON DUST, PARMESAN, CAESAR DRESSING, WITH GARLIC BREAD

WAVERLEY SALAD | GF | V

starter 11 | entrée 15

FIELD GREENS, CANDIED HAZELNUTS, APPLES, RED ONION, PARMESAN, BALSAMIC VINAIGRETTE

CHEF'S SPECIALS

SOLE MEUNIERE | 29 | GF

BREADED SOLE WITH CAULIFLOWER COUSCOUS, ROASTED ASPARAGUS, GREEN OLIVE RELISH

SEARED SCALLOPS | 42 | DF | GF

RAW AND ROASTED FENNEL, CITRUS GEMS, FRISEE, PICKLED RED ONION, ORANGE GASTRIQUE, MICROGREENS

CHANTERELLE MUSHROOM RISOTTO | 26 | GF | V

WILD CHANTERELLE & BUTTON MUSHROOMS, PARMESAN, TOPPED WITH MICROGREENS

MARY'S ROASTED CHICKEN | 29 | GF

SEARED AND ROASTED AIRLINE CHICKEN BREAST WITH GARLIC MASHED POTATOES, ROASTED CARROTS, BRUSSELS SPROUTS, CHICKEN JUS

SHORT RIB RAGU & PAPPARDELLE PASTA | 26

HOUSE-MADE PAPPARDELLE PASTA IN A BRAISED SHORT RIB RAGU WITH PARMESAN CHEESE AND GARLIC BREAD

MAINS

» SEARED SALMON | 36 | GF

SET ON FORBIDDEN RICE, SPINACH AND SMOTHERED IN A SALMON ROE BEURRE BLANC

» FLAT IRON STEAK | 37 | GF

8 oz FLAT IRON STEAK WITH HOUSE-CUT JOJO POTATOES, TOPPED WITH SPICY CALABRIAN CHILI BUTTER, AND SERVED WITH A SIDE OF GARLIC AIOLI

» WAGYU BURGER | 17 | *impossible patty available*

8 oz WAGYU BEEF, CANDIED BACON, BUTTER LETTUCE, TOMATO, GRILLED ONION, WAVERLEY SPICE, HOUSE BUN

Upcoming Events

Presidents' Gala & Christmas Formal

Saturday, 12/7/2024

6:00 pm Cocktails

7:00 pm Dinner

Waverley Country Club cordially invites our members to the President's Ball honoring the incoming and outgoing Board Presidents.

RSVP Required | Black Tie

\$150 per person

December 4, 2024

» consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GF - Gluten Free | V - Vegetarian | DF - Dairy Free