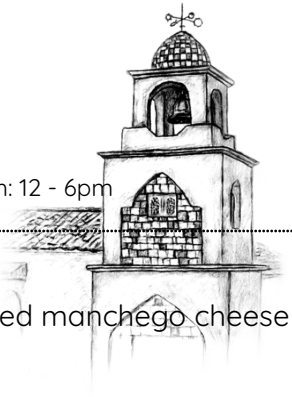


# 1629 Club Menu

Wednesday - Friday: 4 - 10pm   Saturday Brunch: 12 - 2pm   Saturday Dinner: 4 - 10pm   Sunday Brunch: 12 - 6pm



## Mediterranean Aperitive Selection (GF on request)

vinegar cured anchovies from the Cantabrian Sea | Sicilian green olives | marinated manchego cheese

**\$21**

### Jamon Iberico (GF)

Spanish dry-cured ham from Extremadura

**\$28**

### Oysters on the Half-Shell (GF)

classic mignonette sauce

**\$3.50 per oyster**

### Selection of European Cheese (GF on request)

honey fig jam | ciabatta toast

**\$22**

### Padron Style Peppers (GF) (V)

blistered shishito peppers | smoked paprika crema

**\$8**

### Patatas Bravas (GF) (V)

crispy spicy potatoes | chipotle sauce | cilantro & lime aioli

**\$8**

### Pan con Tomate (V)

toasted ciabatta | fresh tomato | olive oil

**\$5**

### Pear Salad (GF) (V)

mixed greens | bartlett pear | Stilton  
| candied almonds | rosemary  
shallot vinaigrette

**\$14**

### Crispy Eggplant (GF) (V)

warm eggplant | Spanish goat  
cheese | Vermont maple syrup  
glaze

**\$14**

### Seared Atlantic Scallops (GF)

caper & dill aioli | roasted garlic &  
chive olive oil

**\$7 per scallop**

### Seared Ahi Tuna (GF)

Sesame crust | Asian slaw | ginger  
peanut sauce

**\$29**

### Filet Mignon with Foie Gras (GF)

six-ounce tenderloin | seared foie  
filet | charred piquillo & eggplant  
medley

**\$42**

### Linguine with Red Clam Sauce

fresh pasta | Littleneck clams | San  
Marzano tomatoes

**\$29**

### Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano  
Reggiano | fresh basil

**\$17**

### Pizza Italiana (GF on request)

asparagus | Prosciutto di Parma |  
egg | Parmigiano Reggiano

**\$22**

### ¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile  
flake

**\$19**

### White Chocolate Mousse (V) (GF)

prickly pear coulis | dragon fruit

**\$12**

### Basque Cheesecake (V) (GF)

red fruit coulis

**\$12**