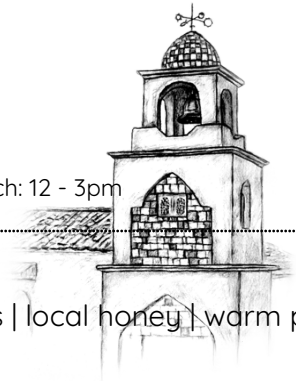


# 1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 12 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 12 - 3pm



## The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | local honey | warm pita  
**\$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)*

house-made jam | honey thyme toasts  
**\$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**

### Prosciutto Wrapped Scallops *(GF)*

crispy Italian ham | Atlantic scallops  
| Asparagus crema | crispy  
asparagus tips  
**\$8 per scallop**

### Sweet Mandarin Salad *(GF) (V)*

mixed baby greens | roasted  
cashews | goat cheese |  
caramelized shallot vinaigrette  
**\$14**

### Prawn Ceviche *(GF)*

jumbo prawns | yuzu leche de tigre  
| kumquat & blood orange  
**\$17**

### Pyrenees Style Lamb *(GF)*

24-hour lamb | black truffle  
parmentier | Port wine demi glacé  
**\$34**

### Filet Mignon with Foie Gras *(GF)*

six-ounce tenderloin | seared foie  
filet | Portuguese creamed spinach  
with pine nuts  
**\$42**

### Bacalao a Bras

Portuguese salt-cured cod | crispy  
shoestring potatoes | soft egg  
emulsion | kalamata olives  
**\$31**

## *all pizzas GF on request*

### Margherita *(V)*

Mozzarella di Bufala | Parmigiano  
Reggiano | fresh basil  
**\$17**

### Duck Pizza

sliced duck breast | baby spinach  
goat cheese | balsamic reduction  
**\$25**

### ¡Ay, caramba!

Spanish chorizo | local honey | chile  
flake  
**\$19**

### Jack Daniels Bread Pudding *(V)*

brioche | bourbon glaze  
**\$12**

### Carrot Cake *(V)*

pistachio cream | golden raisin sauce  
**\$12**