



Est. 1998

TPC JASNA POLANA

Dinner Menu

COCKTAILS

APRICOT OLD FASHIONED | 16

Makers Mark, tamarind syrup, apricot liqueur, orange bitters, smoked apricot chips, orange peel, luxardo cherry

BLUEBERRY LEMON DROP | 15

Blueberry stoli, limoncello, lemon juice, simple syrup, fresh blueberries, sugar rim, lemon twist

SPRING THYME! | 15

Hendricks gin, house-made honey and thyme syrup, lemon juice, thyme sprig

STRAWBERRY BASIL

MARGARITA | 15

Don Julio Blanco, triple sec, lime, house-made basil syrup and strawberry

PEACH CLUBHOUSE

MANHATTAN | 16

Rye, white peach liqueur, Antica Carpano, orange bitters, Luxardo cherry

SOUPS, CHILI & SALADS

NEW ENGLAND

CLAM CHOWDER | 14

Served with oyster crackers

FRENCH ONION SOUP | 12

Beef broth, onions, gruyere, Swiss cheese, crostini

HOUSE BEEF CHILI [GF/V!] | 12

Kidney beans, tomatoes, spices
Add-Ons: Jack or cheddar cheese, raw onions, or jalapeños

JP HOUSE SALAD [GF/V] | 13

Mixed greens, cherry tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette

CAESAR SALAD | 13

Crisp romaine, butter croutons, parmesan cheese, creamy Caesar dressing

COBB SALAD [GF] | 16

Chopped romaine, cherry tomatoes, crumbled blue cheese, avocado, bacon, hard boil egg, honey-lavender dressing

CHOPPED ITALIAN SALAD [GF] | 14

Chopped romaine, salami, olives, tomatoes, cucumbers, fresh mozzarella, lemon & oregano vinaigrette

APPETIZERS

KATSU PORK BELLY

BAO BUNS | 17

Deep fried pork belly, katsu sauce, Bahn Mi vegetables, lime crema, cilantro

JUMBO LUMP CRAB CAKE | 20

Fennel & arugula salad, mustard seed caviar, mustard remoulade

BLACK TRUFFLE & SPINACH

RAVIOLI [V] | 18

Severino's spinach ravioli, black truffle-butter sauce, parmesan cheese, peas, toasted breadcrumbs

ASPARAGUS & BURRATA [V] | 17

Pistachio, shaved parmesan, grilled crostini, micro greens, lemon & oregano vinaigrette

TUNA CRISP | 20

Crispy sushi rice, sushi-grade tuna, spicy mayo, teriyaki glaze, wasabi crème fraiche

DINNER SIDES

ROASTED PEAS & MUSHROOMS [V] | 12

GRILLED ASPARAGUS WITH PINE NUTS & PRESERVED LEMON [GF/V] | 12

TRUFFLE-PARMESAN FRIES [GF/V] | 12

BROCCOLI ALMONDINE [V] | 13

SWEET CORN & BACON MAC & CHEESE | 12

CRISPY CAULIFLOWER FLORETS [V] | 14

ENTRÉES

FILET OF BEEF | 56

Truffle-parmesan whipped potatoes, grilled asparagus, crispy leeks, sauce chasseur

MEXICAN TORTILLA

LAYERED LASAGNA [V] | 24

Zucchini, onions, black beans, corn, queso fresco, diced avocado, fire roasted tomato & pepper sauce, cilantro

CHICKEN PARMESAN | 28

Parmesan breaded chicken, rigatoni, marinara

HERB CRUSTED HALIBUT | 36

8oz Alaskan halibut, chickpea Greek salad, charred shishito peppers, citrus beurre blanc

RISOTTO

PRIMAVERA [GF/V] | 24

Creamy carnaroli rice, English peas, asparagus, squash, fresh herbs, toasted pine nuts, red sorrel, preserved lemon

SHRIMP FRANCESE | 32

Egg battered shrimp, tri-color linguine, fresh basil, white wine-lemon butter sauce

PESTO-CALABRESE

RIGATONI [V] | 24

Severino's semolina pasta, roasted mushrooms, baby spinach, broccoli, butter toasted breadcrumbs, marsala gastrique

PAN SEARED SALMON | 32

Toasted creamy farro, English peas, zucchini, chervil, tarragon, white beans, flower blossom, sweet vidalia onion puree

PAN ROASTED

CHICKEN [GF] | 30

Garlic whipped potatoes, broccoli, fresh basil, marsala sauce

12 OZ NEW YORK

STRIP [GF] | 50

Duchess potato, garlic spinach, roasted garlic-shallot demi-glace

MUSHROOM & LENTIL

POLPETTE [V] | 26

Sweet corn puree, Miso-mushroom demi, fried shishito peppers, radishes

SALAD ADDITIONS

6oz grilled chicken +9

5oz tenderloin +23

jumbo shrimp +12

6oz salmon +13

[GF] = Gluten Free

[V] = Vegetarian

[V!] = Vegetarian Available

Please inform your server of any food allergies. Prices subject to 20% service charge and NJ state tax. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food born illness, especially if you have certain medical conditions.*

SIGNATURE COCKTAIL



Hole-In-Rum! \$17

FLOR DE CAÑA 12-YEAR DARK RUM, COCONUT RUM, GUAVA, MANGO, PINEAPPLE, EDIBLE FLOWER

Tropical & Juicy GUEST FAVORITE - PERFECT FOR POST ROUND SIPPING

ZERO PROOF

CADDIE SPRITZ | 12

Seedlip Souce 94, thyme simple, grapefruit juice, ginger beer

STRAWBERRY LEMONADE | 12

Strawberry, basil simple, lemonade

BEERS ON TAP

STELLA ARTOIS 6

SPELLBOUND IPA 6

GUINNESS STOUT 6

SAM ADAMS 6

SEASONAL 6

MICHELOB ULTRA 5