

The Colony Club

All-Day Menu

Monday-Friday

11am-8pm

Saturday & Sunday

3:30pm-8pm

Our restaurant purchasing reflects our commitment to sustainability.

All seafood products are sourced from certified sustainable aquaculture operations.

We are also proud to buy from the following local producers amongst others:

Palm Spring Certified Farmer's Market
Mossy Creek
Mushrooms
Fresh Origins
Girl & Dug Farms
Vadivia Farms
Cuyama Orchards
Weiser Farms
County Line Harvest

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or sous vide prepared items may increase your risk of foodborne illness. Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy & wheat.

A 20% gratuity will be added to parties of 6 or larger.

We add a 2% Kitchen Appreciation Fee of which 100% goes to kitchen employees.

All-Day Menu

COLONY CLUB CAESAR

Red Gem Lettuce | House Made Caesar Dressing | White Anchovy | Dark Rye Croutons 29

WATERMELON SALAD

Candied Ginger Vinaigrette | Aged Balsamic | Prosciutto | Cucumber | Arugula | Summer Radish Feta Cheese 27

BOSTON BIBB SALAD

Yuzu Asian Pears | Pickled Red Onion | Journeyman Bacon Local Strawberries | Boursin Cheese Fines Herbs | Minus 8 Vinaigrette 25

HAMACHI & AHI CRUDO

House Made Shiso Ponzu | Sushi Rice 55

CHILEAN SEA BASS (GF)

'Cream less' Creamed Corn Succotash | Neuske Bacon | Toy Box Vegetables 55

BAHM MI FRIED CHICKEN SANDWICH

Dill Pickle Brined Mary's Chicken Thigh | House Made Spicy Sriracha Hot Sauce | Cilantro Daikon Radish and Carrot Slaw | French Fries 32

STEAK FRITES

USDA Prime Ribeye Cap Steak | Balsamic Braised Cipollini Onions | House Made Chimichurri | Pickled Baby Root Vegetables | Truffle Fries 42

COLONY CLUB PRIME BEEF BURGER

House Burger Sauce | Cheddar | Dark Rye Bun | California Avocado | Journeyman Bacon | Lettuce | Tomato
Onion and pickle 39