

The Colony Club

LUNCH

11AM TO 3PM

MORNING DELIGHTS

- BLOODY MARY** 18
Vodka | House Mix | Green Olive |
Lime | Lemon
- ORANGE MIMOSA** 16
- HIBISCUS BELLINI** 16
- GRAPEFRUIT JUICE** 6
- CRANBERRY JUICE** 6
- ORANGE JUICE** 6

SIDES

- FRENCH FRIES** 9
- TRUFFLED PARMIGIANO
REGGIANO FRIES (GF)** 13
- MIXED BERRIES** 10
- TOMATO SLICES W/ SEA SALT** 10
- AVOCADO W/SEA SALT** 10

ADD:

- MARY'S CHICKEN BREAST** 14
- GRILLED TIGER SHRIMP** 18
- BIG GLORY BAY SALMON** 32
- OSTERA CAVIAR** 15g 95

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
Canyon Creek Mushrooms
Fresh Origins
Girl & Dug Farms
Vadivvia Farms
Cuyama Orchards
Weiser Farms
County Line Harvest
Babe Farms
Aspen Mills Bakery
Perfect Pint

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

*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.

SMOOTHIES

ALMOND BUTTER AND DATE SMOOTHIE GF

Almond Milk | Vegan Protein Powder | Cinnamon 21

TO SHARE

'DEVILED EGG' AVOCADO TOAST

Miso deviled egg filling, honey dark rye, fresh guacamole, pickled mustard seed, breakfast radish, crispy pork crackling 32
Add Egg 6

BRUSSEL SPROUT & PROSCIUTTO FLATBREAD

House Made Naan Bread | Three Cheese Spread | Shaved Brussels | Prosciutto de Parma | Pickled Fresno Peppers 35

TRUFFLED PARMIGIANO REGGIANO FRIES (GF)

Garlic Aioli 15 Regular fries 12

HOUSE KENNEBEC POTATO CHIPS GF

Roasted Shallot and Crème Fraiche Dip 16

ENTRÉE SOUP & SALADS

CORN & FENNEL CHOWDER (GF)

Corn & Fennel Chowder | Huitlachoche | Summer Corn Salsa 26

ENDIVE SALAD (GF)

Yellow & Red Belgian Endive | Walnut & Apple Vinaigrette | Candied Walnuts | Granny Smith Apples | Point Reyes Bleu Cheese | Watercress & Fines Herbs 32

COBB SALAD (GF)

Roasted Chicken | Point Reyes Bleu Cheese | Neuske Bacon | Girl & Dug Tomatoes | Avocado | Hard-Boiled Egg 31

BOSTON BIBB (GF)

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

TUNA NICOISE (GF)

Herb & Sesame Ahi Tuna | Vadouvan Curried Fingerling Potatoes | Haricot Verts | Girl & Dug Tomatoes | Local Avocado | Breakfast Radish | Olives | House Vinaigrette 39

SANDWICHES & MAINS

SHAKSHUKA FOR TWO (GF AVAILABLE)

Roasted Red Pepper Ragout | Impossible Italian Sausage | Boursin Cheese | Chino Valley Farms Organic Eggs | Fines Herbs | Grilled Rye 36

WALDORF CHICKEN SALAD SANDWICH

Cage Free Chicken | Whole Wheat Toast | Toasted Walnuts | Market Grapes | Wild Arugula | Pickled Onion 33

BURGER 8 OZ PRIME BURGER

Burger Sauce | Cheddar | Challah Bun | Lettuce, Tomato, Onion & Pickle 39

PRIME RIB DIP

Grass Fed Prime Rib | Creamy Horseradish | Caramelized Onions | Au Jus | Spinach Herb & Cheddar Hoagie 44

BIG GLORY BAY SALMON (GF)

Local Persian Cucumber | Asian Pear | Coconut Cucumber Yogurt | Fresh Hearts of Palm 49