



DINNER MENU




Vegetarian



Gluten Free

STARTERS

Spicy Carrot Soup 
Green Tahini, Za'atar
\$11

Muhammara 
Red Pepper & Walnut Spread
Served with Pita Bread
\$16

Spicy Tuna Nachos
Wonton Chips, Avocado, Sriracha Aioli,
Red Pepper, Jalapeno, Wakame
\$17

SALADS

**Mark Hopkins
Caesar Salad**
Romaine, Croutons,
Parmigiano Shaving, Anchovies,
Caesar Dressing
\$13

Organic Field Greens Salad  
Seasonal Market Vegetables,
Sherry-Shallot Vinaigrette,
Crispy Shallots
\$12

**Macerated Peach and
Butter Lettuce Salad**  
Buttermilk Vinaigrette, Dried Peach,
Goat Cheese, Pistachio
\$15

Modern Cobb Salad
Kale and Wild Arugula,
Perfect Sous Vide Egg, Nueske Bacon,
Grilled Pee Wee Potato,
Lemon Sherry Vinaigrette
\$19

ADD

Chicken | **\$9**
Shrimp | **\$10**
Salmon | **\$10**
Beef | **\$13**

ENTRÉES

Grilled 12oz Angus Rib Eye Steak
Brussel Sprouts, Heirloom Potatoes,
Feta Cheese, Bordelaise Sauce
\$47

Seared Ōra King Salmon 
Avocado and Corn Salsa, Marble Potatoes,
Citrus Bagna Sauce
\$34

Tandoori Scallops
Grilled Pineapple Relish, Israeli Couscous,
Heirloom Cauliflower, Parsnip Purée
\$35

Grass-Fed Angus Beef Filet 8oz 
Grilled Asparagus, Mashed Potatoes,
Creamy Black Pepper Sauce
\$49

Jidori Chicken Roulade 
Nueske Bacon Butter Beans, Charred Broccoli
\$30





Red Miso Rack of Lamb
Seared Yukon Potato, Charred Brussel Sprouts,
Miso Brown Butter
\$41

House-made Pappardelle Pasta 
Fresh Pea, Preserved Lemon, Ricotta Salata Cheese,
Cured Egg Yolk, Butter Toasted Bread Crumbs
\$27

California Club Sandwich
Roasted Turkey Breast, Tomato, Butter Lettuce, Avocado,
Corn Cob Smoked Bacon, Mayo, Ciabatta, Field Greens Salad
\$23

Grass-Fed Angus Beef Burger
Fig Jam Aioli, Brioche Bun, Gruyere Cheese
\$24

SIDES

French Fries  | **\$9**
Sautéed Seasonal Vegetables  | **\$9**
Mashed Potatoes  | **\$9**
Charred Brussel Sprouts  | **\$9**

Executive Chef: Chad Bayless

Executive Sous Chef: Milos Ljubomirovic

Nob Hill Club is a proud supporter of local farms & companies and uses local ingredients in all preparations.

*Please be advised our dishes may contain nuts, traces of nuts, fish, shellfish and please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness.

For parties of 6 or more, a 19% taxable service charge will be applied

