



THE BUFFALO CLUB

STARTER PLATES

BABY ZUCCHINI BLOSSOMS

Filled with Butternut Squash
Cracked Hazelnuts / Spicy Yogurt
20

CRISP ORGANIC PARMESAN FARM EGG

Local Greens / Baby Tomatoes
Beelers Bacon / Red Onion
18

SPICY BIGEYE TUNA TARTARE

Avocado / Cucumber / Scallions
Tomato / Nori Rice
23

TEMPURA SOFT SHELL CRAB

Lettuce Cups / Crunchy Vegetables
Vietnamese Dipping Sauce
19

DUCK DUO

Duck Terrine with Pistachios
Duck Rillettes / Cumberland Sauce
17

KUMOMOTO OYSTER SHOOTOUT

Lime-Wasabi Caviar / Ginger-Soy
Tomato-Horseradish-Worcestershire
17

BURRATA / HEIRLOOM TOMATOES

Local Greens / Multi Grain Crouton
Basil / Olive Oil / Aged Balsamic
16

DUNGENESS CRAB SALAD

Avocado Wrap / Belgian Endive
Spicy Gazpacho
20

MAIN COURSE PLATES

JIDORI CHICKEN POT PIE

Jidori Chicken Breast / Local Vegetables
Bunapi / Tarragon Veloute / Biscuit Crust
29

PAN SEARED ALASKAN HALIBUT

Tortilla Mashed Yukons / Roasted Baby Tomatoes
Roasted Corn / Tomatillo-Cilantro-Lime Salsa
39

ASPEN RIDGE DRY AGED PRIME NY STEAK

30 Day Dry-Aged Creamed Spinach Tomatoes
Club Fries / Upland Cress / Maytag Blue Butter
54

BEELER FARMS PORK CHOP

Apple Juice Soaked, Grilled/Baby Spinach
Baked Apple / Cheddar Yukons / Sage Noisette
42

BEYOND BOLOGNESE

Crisp Pasta Packets Filled with Beyond Beef Bolognese
Frisee / Arugula / Balsamic / Reggiano
29

CASSOULET MAISON

House Sausage / Duck Confit / Lamb Shoulder
Pork Ribs / Slab Bacon / White Beans
30

ATLANTIC SALMON PEPPER STEAK

Toasted Garlic Cauliflower Grits
Pea Shoots / Balsamic-Port Reduction
38

TABLESIDE SERVICE

ASPEN RIDGE RIBEYE CHOP

Fresh Thyme / Burrata-Cheddar Mash
Garlic Asparagus / Truffle Bordelaise / Beef Marrow
For Two - 67 Per Person
134

BOEUF BOURGUIGNON

Marinated 48 hours in Red Wine
Mushrooms / Lardons / Carrots / Pearl Onions
Reduced Braising Juices / Buttered Pappardelle
38

SIDES \$13

Szechuan Asparagus / Bunapi Mushrooms

Local Farmer Vegetables With Sweet Herbs

Cheese Grit Fries / Spicy Ketchup

Mac & Vermont Cheddar / Bread Crumbs

Burrata-Cheddar Mashed Yukons

Bourbon and Brown Sugar Butternut Squash

PATRICK HEALY

Executive Chef / Managing Partner

We use local, sustainable and mostly organic produce and our meat and poultry are humanely raised on a 100% vegetarian diet and never given antibiotics, growth promotants or hormones

*The Buffalo Club - Celebrating 25 Years in Santa Monica, CA
From the entire Buffalo Club staff, we thank you for your continued support of local businesses*

We reserve the right to refuse service to anyone