

Champions

SOCIAL CLUB

APPETIZERS

Scallops al Ajillo, Pan-seared Scallops | Garlic Butter | Sherry Reduction | Roasted Corn Purée | Micro Cilantro / 44

Influence: Spanish-Mexican fusion

Tuna Tostada 'Nikkei', Crispy Wonton | Avocado Purée | Ponzu Reduction | Micro Cilantro / 44

Influence: Japanese-Peruvian-Mexican

Beef Carpaccio al Limón, Thinly Sliced Angus Tenderloin | Lemon-Truffle Vinaigrette | Capers | Parmesan | Arugula / 44

Influence: Italian classic with a French twist

Beef Croustade, Tender beef atop a crisp slice of baguette crostini, elegantly drizzled with dill mustard sauce./ 44

A rustic bite of warmth and bold flavor

SALADS

Asian Caesar Salad, Baby Romaine | Wonton Strips | Miso-Caesar Dressing | Nori Dust | Yuzu Ponzu Gel/ 44

Influence: Asian-inspired Caesar

Blood Orange & Fennel, Arugula | Pistachio | Lemon-Oregano Dressing/ 44

Influence: Italian-Mediterranean blend

Watermelon & Cucumber Salad, Mint | Pickled Red Onion | Feta Crumble | Lime Vinaigrette/ 44

Influence Fresh and vibrant, Mexican-American style

Burrata alla Caprese, Heirloom Tomato | Basil Oil | Balsamic Caviar | Sea Salt Crostini

Influence Italian with a modern touch

SOUPS

Bisque de Langosta al Chipotle, Lobster | Chipotle Cream | Corn Essence | Cilantro Oil

Influence: Mexican-French

Roasted Tomato Basil Bisque, San Marzano Tomatoes | Basil Oil | Aged Parmesan/ 44

Influence: Italian classic reimagined

SEAFOOD

Miso Glazed Seabass, Daikon Purée | Baby Bok Choy | White Miso-Sake Sauce, Side: Herbed Wild Rice Pilaf/ 44

Influence Japanese-French fusion with an American side

Cioppino Mexicano, Shrimp | Mussels | Clams | Seabass | Tomato-Habanero Broth | Grilled Sourdough / 44

Influence California-Italian base with Mexican flair

Pan-Roasted Salmon Provençal, Olives | Cherry Tomato Confit | Herbed Farro | Saffron Beurre Blanc / 44

Influence: French-Mediterranean

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ENTRÉES

Duck à l'Orange Reimagined, Pan-Seared Duck Breast | Orange-Hoisin Glaze | Parsnip Purée | Crispy Leeks / 44

**Influence: ** French-Chinese fusion

Pollo con Mole Rose, Free-Range Chicken Breast | Mole Rose (White Chocolate, Beet, Chile Guajillo) | Hibiscus Pickled Onions / 44

**Influence: ** Modern Mexican elegance

Osso Bucco Milanese, Slow-Braised Veal Shank | Gremolata | Red Wine Jus, Side: Saffron Tagliatelle / 44

**Influence: ** Italian-French fusion

Handmade Truffle Tagliatelle, Parmesan Fondue | Black Truffle | Chive Oil / 44

**Influence: ** Italian luxury

STEAKS

Wagyu Strip 16oz, Japanese A5 or Australian Wagyu | Bordelaise Sauce / 44

**Influence: ** Japanese-French

Tomahawk Ribeye 36oz, Prime Angus | Cascabel pepper Demi-Glace / 44

**Influence: ** Mexican-French

Bone-In Ribeye 24oz, Dry-Aged | Roasted Garlic Béarnaise / 44

**Influence: ** Classic French

NY Strip 16oz, Herb-Crusted | Shiitake Red Wine Jus / 44

**Influence: ** American-Asian

Filet au Poivre 8oz, Cognac Peppercorn Sauce | Potato Mousseline / 44

**Influence: ** Classic French

SIDES

Spicy Asian Brussels Sprouts, Sweet Chili Garlic Sauce | Sesame Seeds / 44

**Influence: ** Bold and vibrant

Sweet Corn Esquites, Cotija | Epazote | Lime Aioli / 44

**Influence: ** Mexican street food elevated

Truffle Mashed Potatoes, White Truffle Oil | Chives / 44

**Influence: ** Classic French

Creamed Spinach, Nutmeg | Grana Padano / 44

**Influence: ** Italian-American steakhouse

Lobster Mac & Cheese, Truffle Cheese Sauce | Gruyère | Brioche / 44

**Influence: ** Decadent French-American fusion

DESSERTS

Matcha Tres Leches Cake, Matcha Sponge | Tres Leches Mixture / 44

**Influence: ** Mexican-Asian

Trio de Cultures Chocolate Cake, Spiced chocolate cake / 44

**A fusion of Mexican, Italian, and French elegance.

Pistachio Crème Brûlée, Toasted Pistachio Crust | Orange Blossom / 44

**Influence: ** French-Middle Eastern

Carajillo Tiramisu, Espresso Liqueur | Mascarpone | Cocoa Dust / 44

**Influence: ** Italian-Mexican