

# CYPRESS GRILL

AT TPC HARDING PARK

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## SOUPS

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### Cypress Clam Chowder

Hearty New England chowder made with ocean clams, cream, a hint of tabasco and lemon zest  
**Cup \$7 - Bowl \$9**



### Turkey Chili

Ground turkey, tomatoes, onions, garlic, jalapeno peppers, cilantro, red kidney and black beans, a touch of cumin, paprika, and cayenne topped with cheddar cheese and green onions  
**Cup \$7 - Bowl \$9**

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## SALADS

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### Harding Cobb

Organic romaine lettuce, shredded carrot, cucumber, bleu cheese, hardboiled egg, avocado, apple wood smoked bacon and cherry tomatoes served with buttermilk ranch dressing  
**\$12**



### Asian Chicken

Organic romaine lettuce and mixed greens, napa cabbage, cucumbers, cherry tomatoes, shredded carrots, cilantro, sesame seeds and crispy wontons tossed in sesame dressing  
**\$15**

### Pear Salad

Fresh sliced pears, bleu cheese, avocado, cherry tomatoes, toasted pecans and organic mixed greens tossed with honey balsamic vinaigrette  
**\$11**

### Grilled Peach Salad

Baby Arugula with grilled peaches, fresh roasted corn, cherry tomatoes, pickled peppers and feta cheese tossed in Stonehouse Lemon Oil vinaigrette  
**\$11**

### Chicken Caesar Salad

Organic romaine lettuce, Petaluma chicken, cherry tomatoes, parmesan tossed in Caesar dressing topped with croutons and apple wood smoked bacon  
**\$16**

Without chicken-\$11

ADD TO ANY SALAD  
PETALUMA CHICKEN BREAST-\$5, CRAB CAKE-\$7, SALMON FILLET-\$7

### Cup & ½ Sandwich Combo

Your choice of BLT, Harding Club, Tuna Melt or Chicken Salad sandwich and a cup of soup  
**\$14**

TPC Harding Park is a proud  
San Francisco Recreation and Parks Department Facility

*20% Gratuity added and no separate checks for parties of 6 or more*



HARDING PARK



# CLUB FAVORITES

ALL SANDWICHES SERVED WITH CHOICE OF SALAD, COLESLAW, HANDCUT FRIES, OR SEASONAL FRUIT

GARLIC FRIES WITH PARMESAN AND PARSLEY \$1 ADDITIONAL

## Harding Club

Fresh Roasted Turkey breast, Black Forest Ham, apple wood smoked bacon, lettuce, tomatoes on toasted 9-grain wheat bread slathered with roasted garlic aioli  
**\$16**

## Grilled Chicken Sandwich

Grilled Chicken breast with Swiss cheese, avocado, apple wood smoked bacon, lettuce and tomatoes on a toasted brioche bun with roasted garlic aioli  
**\$17**

## Cali BLT

Apple wood smoked bacon, green leaf lettuce, tomato and avocado served on toasted 9-grain wheat with mayo  
**\$15**  
Add over easy egg-\$2

## Albacore Tuna Melt

House made tuna salad, sharp cheddar cheese, crispy onions on griddled toasted marble rye bread  
**\$17**

## Fish N Chips

Fresh Rock Cod fillet dipped in tempura batter, served with coleslaw, tartar sauce, lemons and hand cut fries  
**\$17**

## Reuben Sandwich

House made Corned Beef with Swiss cheese, sauerkraut, Russian dressing on griddled rye bread  
**\$17**

## Crab Cakes

Pan seared Crab Cakes topped with cajun remoulade over roasted corn, sautéed peppers, peas and cherry tomatoes served with an arugula salad  
**\$18**

## Fettucine Carbonara

Fresh fettucine pasta tossed with crispy pancetta, peas, egg yolks, toasted black pepper and parmesan cheese served with garlic bread  
**\$18**

## The Burger

Half pound of Black Angus beef, sharp cheddar cheese, topped with caramelized onions on toasted brioche bun served with lettuce, tomatoes, red onions and a kosher pickle  
**\$17**

Add apple wood smoked bacon or avocado-\$2

## Cranberry Chicken Salad

Petaluma Chicken breast mixed with red onions, celery, cranberries, toasted almonds on toasted wheat bread with lettuce and tomatoes  
**\$15**

## Philly Cheesesteak

Sirloin steak seared and tossed with peppers, onions, mushrooms topped with provolone and american cheese on a toasted torpedo roll  
**\$16**

## Black Bean Burger

House made black bean patty on a toasted brioche bun, pepper jack cheese, poblano pesto aioli and red onion jam served with lettuce, tomato and avocado  
**\$14**

## Fleming Fish Tacos

Achiote rubbed Mahi Mahi, cilantro, fresh cabbage, pickled red onions, avocado and roasted corn salsa served with 3 corn tortillas on the side  
**\$18**

## Crispy Cod Sandwich

Fried fresh Rock Cod, Cajun remoulade, house made bread n butter pickles and lettuce served on a toasted brioche bun  
**\$16**

## Pork Banh Mi

Chinese 5 spice Roasted pork loin, topped with pickled red onions, carrots, fresh cilantro, sriracha aioli served on a toasted torpedo roll  
**\$16**

## The Cubano

Slow roasted pork shoulder, Black Forest Ham, Swiss cheese, mustard, mayo and house made bread and butter pickles on a pressed french roll  
**\$17**



## Cypress Grill Favorites

*"We are committed to locally sourcing all fresh products through local farms, fisheries and ranches whenever possible"*  
Executive Chef Colin Keir



HARDING PARK

