

CYPRESS GRILL

AT TPC HARDING PARK

SOUPS

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

SALADS

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

