

AT TPC HARDING PARK



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**



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

Pear Salad

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

\$11

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

Roasted Brussel Sprout

Roasted brussel sprouts, bacon, toasted almonds, dried cranberries and mixed greens tossed in a apple cider thyme vinaigrette with fried sage leaves \$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 & ¹/₂ 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







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

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

Falafel Burger

House made falafel patty on a toasted brioche bun, topped with feta, pickled red onions and dill yogurt sauce served with lettuce and tomato \$15

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

Holiday Turkey Sandwich

Fresh roasted turkey breast, cranberry sage stuffing, melted provolone and cranberry sauce on toasted sourdough bread \$16

Fall Meatloaf

House made Meatloaf served with cranberry sage stuffing, roasted brussel sprouts with ketchup vinegar glaze \$18

Turkey Pot Pie

Fresh turkey breast, carrots, celery, onions, peas and white wine with a crispy puff pastry top served with a side salad \$16

\$16

Cypress Grill Favorites

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



