

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 \$13

#### 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 \$16

#### Chicken Caesar Salad

Organic romaine lettuce, Petaluma chicken, cherry tomatoes, parmesan tossed in Caesar dressing topped with croutons and apple wood smoked bacon \$18

Without chicken-\$12

### Spring Salad

Mixed greens and pea shoots, English peas, cherry tomatoes, watermelon radish, portabella mushroom, feta cheese and sunflower seeds tossed in white balsamic vinaigrette

\$12

# Shrimp Cocktail

Six shrimp poached in a lemon broth served with cocktail remoulade sauce, lemons and mixed greens \$14

Add to any salad PETALUMA CHICKEN BREAST-\$5, CRAB CAKE-\$7, SALMON FILLET-\$7, POACHED SHRIMP(4PC)-\$7

## Cup & ½ Sandwich Combo

Your choice of BLT, Harding Club, Tuna Melt or Chicken Salad sandwich and a cup of soup \$15

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



Boars Head Turkey breast, Black Forest Ham, apple wood smoked bacon, lettuce, tomatoes on toasted 9-grain wheat bread slathered with roasted garlic aioli \$17

#### Grilled Chicken Sandwich

Grilled Chicken breast with Swiss cheese, avocado, apple wood smoked bacon, lettuce and tomatoes on a toasted ciabatta bun with roasted garlic aioli \$18

#### Cali BLT

Apple wood smoked bacon, green leaf lettuce, tomato and avocado served on toasted 9-grain wheat with mayo **\$16** 

Add over easy egg-\$2

#### Albacore Tuna Melt

House made tuna salad, sharp cheddar cheese, crispy onions on griddled toasted marble rye bread \$18

# Fish N Chips

Fresh Rock Cod fillet dipped in tempura batter, served with coleslaw, tartar sauce, lemons and hand cut fries \$18

# Reuben Sandwich

House made Corned Beef with Swiss cheese, sauerkraut, Russian dressing on griddled rye bread \$18

# Crab Cakes

Pan seared Crab Cakes with English pea puree and cocktail remoulade served with pea shoots, peas, cherry tomatoes and watermelon radish salad

# 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

\$18

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 \$16

#### Grilled Prawns

Sesame marinated grilled prawns, tossed with rice noodles, portabella mushrooms, pea shoots, pickled ginger, citrus soy ginger sauce and chive oil 4pc-\$15/8pc-\$20

# 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, cajun coleslaw, pickled red onions, avocado and salsa served with 3 corn tortillas on the side

#### **Buffalo Chicken Sandwich**

Fried Chicken breast tossed in buffalo sauce, served with bleu cheese crumbles, Ranch dressing and cajun slaw on a toasted ciabatta bun \$17

#### Roast Beef Sub

Boars Head Roast Beef with horseradish cheddar, lettuce, tomato, red onions and garlic aioli served on a Torpedo Roll \$17

#### Lamb and Beef Gyro

Lamb and beef gyro served on grilled pita bread with tzatziki sauce, pickled red onion, cucumber, cherry tomatoes, kalamata olives and feta cheese \$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



