

CYPRESS GRILL

AT TPC HARDING PARK

HANDCRAFTED SOUPS

Cypress Clam Chowder

Hearty New England chowder made with ocean clams, cream, a hint of tabasco and lemon zest
Cup \$8 - Bowl \$10



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 \$8 - Bowl \$10

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
\$14



Asian Chicken

Organic romaine lettuce and iceberg, napa cabbage and cilantro, cucumbers, cherry tomatoes, shredded carrots, sesame seeds and crispy wontons tossed in sesame dressing
\$17

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-\$13

Taco Salad

Chicken tinga, iceberg lettuce, cheddar cheese, roasted corn, fresh salsa, sour cream, fresh jalapenos, and black beans served in a taco shell
\$17

Kale Salad

Baby Kale with Fuji, Granny Smith and Honeycrisp apples, dried cherries, toasted almonds and feta cheese tossed in Meyer Lemon red wine vinaigrette
\$12

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

SEAFARE

Crab Cakes

Pan seared Crab Cakes served with a Fuji, Granny Smith and Honeycrisp apple slaw, creamy butternut squash sauce and chive oil
\$20



Cypress Grill Favorites

Straws available upon request
20% Gratuity added and no separate checks
for parties of 6 or more



HARDING PARK



SANDWICHES

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
\$18

Grilled Chicken

Grilled Chicken breast with Swiss cheese, avocado, apple wood smoked bacon, lettuce and tomatoes on a toasted ciabatta bun with roasted garlic aioli
\$19

Cali BLT

Apple wood smoked bacon, green leaf lettuce, tomato and avocado served on toasted 9-grain wheat with mayo
\$17
Add over easy egg-\$2

Albacore Tuna Melt

House made tuna salad, sharp cheddar cheese, crispy onions on griddled toasted marble rye bread
\$19

Reuben

House made Corned Beef with Swiss cheese, sauerkraut, Russian dressing on griddled rye bread
\$19

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
\$19
Add apple wood smoked bacon or avocado-\$2

House Made Egg Salad

Fresh whole eggs mixed with red onions, celery, chives and lemon juice on toasted sourdough bread with lettuce and tomatoes
\$16

Prime Rib Dip

Roasted Ribeye topped with caramelized onions, melted provolone cheese and horseradish cream served on a toasted Torpedo Roll and a side au jus
\$19

Vegan Banh Mi

Cilantro lime hummus, fresh carrots, jalapenos, pickled red onions, radishes and cilantro served on a toasted Torpedo Roll
\$16

Pork Milanese

Breaded and pan fried pork loin slathered with piccata aioli, caramelized onions, sliced tomatoes and baby kale served on a toasted Torpedo Roll
\$18

Cup & ½ Sandwich Combo

Your choice of BLT, Harding Club, Tuna Melt or Egg Salad sandwich and a cup of soup
\$17

LUNCH FAVORITES

Chicken Tinga Tacos

Slow cooked chicken tinga on corn tortillas, stuffed with radishes, cotija cheese, sour cream, fresh salsa, cilantro, lime wedges and black beans on the side
\$17

Fish N Chips



Fresh Rock Cod fillet hand dipped in tempura batter, served with coleslaw, tartar sauce, lemons and hand cut fries
\$19

Butternut Squash Ravioli

Fresh pasta stuffed with butternut squash, nutmeg and sage served with a butternut squash sauce topped with toasted pine nuts and parmesan
\$19

Grilled Pork Chop

Grilled 8 oz pork chop served with Fuji, Granny Smith and Honeycrisp apple slaw, topped with a cherry port wine demi sauce
\$20



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

