

# LUNCH

At Mayacama, Chef Scott Pikey's menus reflect the seasonal bounty of the Pacific Northwest. His food is approachable and responsibly sourced, using only seasonal products. The results are technically crafted, honest, and focused dishes. Enjoy!

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| <b>Seasonal Soup</b>  | <b>9</b>  |
| <b>Butter Lettuce</b><br>Figs, Grilled Corn, Avocado, Pickled Onions, Sunflower Seeds                         | <b>11</b> |
| <b>Summer Salad</b><br>Peaches, Quinoa, Prosciutto, Goat Cheese, Pistachio Dukkah, Champagne & Honey Dressing | <b>13</b> |
| <b>Heirloom Tomatoes</b><br>Garden Cucumber, Compressed Watermelon, Feta, Basil                               | <b>13</b> |
| <b>Little Gem Cobb</b><br>Crispy Chicken Thigh, 6 Minute Egg, Avocado, Blue Cheese, Buttermilk Dressing       | <b>15</b> |
| <b>Di Stefano Burrata</b><br>Smoked Tomatoes, Prosciutto, Olives, Grilled Bread                               | <b>17</b> |
| <b>Tuna Nicoise</b><br>6 Minute Egg, Pole Bean, Olives, Lemon Dressing  | <b>17</b> |

## SANDWICHES

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| <b>Raw Summer Vegetables</b><br>Cucumbers, Crushed Avocado, Pickled Carrots, Lemon Dressing, Dill Bread  | <b>11</b> |
| <b>Smoked Beef Brisket</b><br>Slaw, Bread & Butter Pickles, Semolina Roll  | <b>13</b> |
| <b>Lamb Shawarma</b><br>Feta, Olives, Harissa Sauce, Housemade Pita  | <b>13</b> |
| <b>B.L.T.</b><br>Heirloom Tomatoes, Hobbs Bacon, Garden Greens, Garlic Aioli, Grilled Bread  | <b>13</b> |
| <b>Grilled Salmon</b><br>Garden Arugula, Pickled Onions, Lemon & Caper Mayonnaise, Dill Bread  | <b>15</b> |
| <b>Mayacama Hamburger</b><br>Traditional Garnishes, Toasted Pain de Mie,<br>Choice of Cheddar, Gruyere, Pt. Reyes Blue Cheese<br>Hobbs Bacon and Roasted Mushrooms Available | <b>17</b> |
| <b>Grilled Fish Tacos</b><br>Cilantro, Radish, Cabbage, Chipotle Cream, Warm Tortilla  | <b>21</b> |

*\*All sandwiches served with House French Fries or Simple Green Salad*

## ARTISAN PIZZAS

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| <b>Classic Margherita</b><br>Tomato Sauce, Burrata, Torn Garden Basil, Parmesan, Olive Oil | <b>18</b> |
| <b>Lamb Meat Ball</b><br>Feta, Olives, Squash Blossoms, Calabrian Chili Oil                |           |
| <b>Bacon</b><br>Grilled Corn, Figs, Goat Cheese, Arugula                                   |           |

*For the enjoyment of all guests, kindly respect the following Club Customs. Water is served upon request. For wine purchased outside of the Club, there is a \$20 corkage fee per 750 ml. Gentlemen are not permitted to wear caps or hats inside the Clubhouse. Cell phones must be kept on silent mode. Parents are responsible for their children's behavior. Pets, with the exception of certified service dogs wearing a service vest, are not permitted inside the Clubhouse. Thank you.*