



THE BUFFALO CLUB

STARTERS

BABY ZUCCHINI BLOSSOMS

Filled with Tiger Shrimp Mousse
Red Bell Pepper | Scallions | Thai Coconut Curry
23

CRISP ORGANIC PARMESAN FARM EGG

Local Greens | Baby Heirloom Tomatoes
Beelers Bacon | Red Onion
18

SPICY BIGEYE TUNA TARTARE

Avocado | Cucumber | Heirloom Tomato
Nori Rice | Scallions
24

KUMOMOTO OYSTER SHOOTOUT

Lime-Wasabi Caviar | Ginger-Soy
Tomato-Horseradish-Worcestershire
19

BURRATA | HEIRLOOM TOMATOES

Local Greens | Multi Grain Crouton
Basil | Olive Oil | Aged Balsamic
17

TEMPURA SOFT SHELL CRAB

Lettuce Cups | Crunchy Vegetables
Vietnamese Dipping Sauce
23

MAIN COURSE PLATES

JIDORI CHICKEN POT PIE

Jidori Chicken Breast | Local Vegetables
Bunapi | Tarragon Veloute | Biscuit Crust
34

30-DAY DRY AGED PRIME NY STEAK

Bell Pepper | Creamed Spinach
Club Fries | Upland Cress | Pt. Reyes Butter
67

ATLANTIC SALMON PEPPER STEAK

Toasted Garlic Cauliflower Grits
Pea Shoots | Balsamic-Port Reduction
42

PAN SEARED AUSTRALIAN BARRAMUNDI

Ramp and Brown Butter Corn Risotto
Heirloom Tomato Emulsion
39

COLORADO LAMB LOIN CREPINETTE

Parmesan Bread Pudding | Leaf Spinach
Forest Mushrooms | Shank Bone Jus
47

TABLESIDE SERVICE

BOEUF BOURGUIGNON

Marinated 48 hours in Red Wine
Mushrooms | Lardons | Carrots | Pearl Onions
Reduced Braising Juices | Buttered Pappardelle
38

PRIME RIBEYE CHOP (for two)

Roasted with Fresh Thyme | Jumbo Asparagus
Cheddar-Burrata Yukons | Bone Marrow
Black Truffle Bordelaise
75 per person

VEGETARIAN MAIN COURSES

IMPOSSIBLE MOUSSAKA ROLL

Italian Eggplant | Plant Based Meat | Kalamatas
Reggiano Bechamel | Heirloom Tomato Coulis
36

BEYOND BOLOGNESE

Crisp Wonton Wraps | Beyond Beef Bolognese
Frisee | Arugula | Shallots | Balsamic | Reggiano
34

SIDES \$15

STREET SPICED GOLDEN CAULIFLOWER

Pickled Raisins

SZECHUAN ASPARAGUS

Snow Peas | Bunapi

CHEDDAR CHEESE GRIT FRIES

Harissa Aioli

MAC & VERMONT CHEDDAR

Bread Crumbs

MEXICALI CREAMED CORN

Cotija Cheese | Cilantro

LOCAL FARMER VEGETABLES

Sweet Herbs

PATRICK HEALY

Executive Chef | Managing Partner

JOSEPH SALVATIERRA

Sous Chef

We use local, sustainable and mostly organic produce and our meat and poultry are humanely raised on a 100% vegetarian diet and never given antibiotics, growth promotants or hormones

*The Buffalo Club - Celebrating 27 Years in Santa Monica
From the entire Buffalo Club staff, we thank you for your continued support !*

We reserve the right to refuse service to anyone

