



THE CLUB AT  
**RUBY HILL**  
*Pleasanton, California*

**STARTERS**

<b>SALT AND PEPPER SHRIMP (GF)</b> Crispy Shrimp, Chilies, Chives, Garlic, Spicy Mustard Dipping Sauce	<b>16</b>	<b>RUBY HILL FLATBREAD (Choice of)</b> <b>Margherita:</b> Fresh Mozzarella, Basil, Tomato <b>Poach Pear &amp; Goat Cheese:</b> with Arugula, Shaved Red Onions, EVOO <b>BLT :</b> Bacon, Lettuce, Tomato, Ranch Dressing	<b>14</b>
<b>RUBY HILL WINGS (GF except for Teriyaki)</b> Brined, Dry Rubbed, Celery, Carrots, choice of Hot, BBQ , Teriyaki, Lemon Pepper, Side of Ranch	<b>15</b>	<b>HUMMUS PLATTER</b> Tazatziki, Fresh Crudite, EVOO, Seasoned Pita	<b>14</b>
<b>CEVICHE DE AGUACHILE</b> Marinated Shrimp, Green Chiles, Lime, Cucumber, Red Onions & Avocado	<b>16</b>	<b>CARIBBEAN HAND PIE</b> Spicy Beef & Green Peas, Pineapple Habanero Salsa (Veg: Soyrizo & Green Peas)	<b>10</b>
		<b>DUCK FAT POTATOES</b> With House Made Garlic Aioli	<b>8</b>

**RUBY HILL (GF) (VEG)** **10**  
Coke Farms Summer Greens, Fuji Apple, Candied Walnuts, Cherry Tomatoes, Shaved Parmesan,  
and Balsamic Vinaigrette

**CAESAR** **10**  
Romaine Hearts, Parmesan Cheese, Garlic Croutons, House made Caesar Dressing

**SALADS**

**BABY ICEBERG WEDGE** **12**  
Cherry Tomato, Crumbled Bacon, Green Onions, Bleu Cheese Crumbles and Dressing

**CRISPY ASIAN CHICKEN SALAD** **16**  
Romaine, Cabbage, Carrots, Almonds, Cilantro, Crispy Fried Chicken, Crunch Noodles, Sesame Soy Dressing

**ROASTED BEETS & CITRUS SALAD** **14**  
Wild Arugula, Spicy Pumpkin Seeds, Crispy Fried Goat Cheese, Citrus Vinaigrette

**HEIRLOOM TOMATO CAPRESE** **15**  
Fresh Marinated Mozzarella, Pickled Red Onions, Wild Arugula, EVOO & Saba

**RUBY HILL CHAR CRUSTED BURGER \*** **17**  
Ruby Hill's Special Beef Blend, Choice Of Cheese, Bacon Jam, Crispy Onions, Tomato, Red Leaf Lettuce, Crush  
Sauce, Served on a Brioche Bun (Veg Option: No Bacon Jam, Sub Impossible Patty: Add \$1)

**SANDWICHES**

**CRISPY CHICKEN SANDWICH** **16**  
Havarti Cheese, Creamy Coleslaw, Honey Mustard, Red Leaf Lettuce, Tomato, Served on a Brioche Bun

**BLACKENED SALMON BLTA** **17**  
Blackened Loch Duarte Salmon, Bacon, Red Leaf Lettuce, Sliced Tomato, Avocado, Lemon Basil Aioli  
Served on Brioche Bun

**BBQ BRISKET SANDWICH** **16**  
Marinated BBQ Brisket, Ruby Hill Cole Slaw, On Brioche Bun

**LOBSTER ROLL** **18**  
New England Split Top Bun, Fresh Lobster Salad (Additional Roll: \$15)

**CHOICE OF ONE SIDE**  
Tater Tots, Onion Rings, Sweet Potato Fries, Coleslaw, Fresh Fruit, Seasonal Fresh Vegetable,  
Side Caesar, or Side Ruby Hill Salad

**ANGRY PASTA ( GF Pasta: \$2)** **16**  
Fresh Spaghetinni, Roasted Garlic, Chili de Arbol, Valoroso Tomatoes, EVOO

**PENNE RUSTICA ( GF PASTA: \$2)** **18**  
Grilled Chicken, Spinach, Fresh Mozzarella, in a Creamy Marinara Sauce

**ENSENADA TACOS ( GF ) ( VEG with Tofu )** **17**  
Choice of Carne Asada, Achiotte Chicken, Tofu, Pico de Gallo, Salsa Verde, Onions, Cotija Cheese, Cilantro.

**ENTRÉE'S**

**CAULIFLOWER STIR-FRY ( VEG ) ( GF with No Soy Sauce)** **22**  
Ginger, Garlic, Shallots, Carrots, Broccoli, Peppers, Shitake Mushrooms, Green Beans, Grilled Baby Bok Choy,  
Sweet Chili Soy

Add Chicken \$5- Shrimp \$6- NY Strip \$7- Salmon \$7- Tofu \$2

**29**

**CEDAR SMOKED SALMON (GF)**  
Green Onion Rice Cake, Citrus Butter, Grilled Lemon, Fresh Seasonal Vegetables

**PETALUMA ROASTED HALF CHICKEN** **26**  
24 Hour Citrus Brine, Duck Fat Potatoes, Sautéed Spinach & Mushrooms, Roasted Garli Aioli

**BBQ BRISKET (GF)** **25**  
Baked Beans, Cole Slaw, Cornbread Muffin, Honey Butter

**CABERNET NEW YORK ARGENTINE STEAK (GF)\*** **32**  
14 OZ, Chili Rubbed, Steamed Broccoli, Roasted Potato & Whipped Herb-Garlic Butter