



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

Executive Chef Muhannad Al Ateem &  
 Culinary Team

## Shareable

### Scottish Smoked Salmon 15

Caper Berry - Horseradish Crème Fraiche  
 Lemon - Onion - Sourdough Toast

### Rare Seared Ahi-Tuna 18

Rubbed in Sesame Seeds - Jalapeno - Arugula - Ponzu

### Ruby Hill Baked Chicken Wings 16

Dry Rubbed, Celery & Carrots,  
 Choice of:  
 Hot, Plain or BBQ with Ranch dressing

### Truffle Fries 8

Fresh Cut Fries - Grated Parmigiano Cheese  
 White Truffle Oil

### Mini Wagyu Beef Sliders (3) 15

Cheddar - Pickles - Roma Tomatoes  
 Green Leaf Lettuce - Toasted Brioche Bun

### Vegetable Crudité 12

Seasoned Crispy Pita Sticks - Hummus - Goat Cheese Cream  
 Sundried Tomato Dip

### Taco Trio 16

Corn Tortilla - Habanero & Tomato Salsa -  
 Cotija Cheese - Guacamole - Scallions  
 Choice of: Ribeye Steak +\$2, Seared Ahi Tuna +\$2  
 Grilled Marinated Chicken, Tofu or Paneer

### Chips & Salsa 8

Tri Color Corn Tortilla Chips - Salsa Fresca - Guacamole

## Leafs

### Classic Caesar Salad 14

Romaine Lettuce - Parmesan Cheese - White Anchovies  
 Ciabatta Croutons - Caesar Dressing

### Heirloom Beetroot Salad 13

Goat Cheese Cream - Baby Kale - Roasted Hazelnut  
 Pomegranate Seeds - Radish

### Burrata Salad 14

Heirloom Cherry Tomatoes - Basil Pesto - Arugula  
 Balsamic Glaze

### Summer Endive Salad 13

Orange & Grapefruit Segments ~ Roasted Walnuts  
 Buttermilk Dressing

Add on: Chicken 7, Shrimp 9, Tofu 3, and Paneer 3

## This & That

### Ruby Hill Wagyu Beef Burger\* 20

Cheddar - Pickles - Roma Tomatoes  
 Green Leaf Lettuce - Toasted Brioche Bun  
 Choice of: Fresh Cut Fries, Sweet Potato Fries, Onion Rings

### Buttermilk Chicken Sandwich 17

Panko Coated Chicken Breast - Iceberg Lettuce  
 Tomato - Spicy Mayo - Sesame Brioche Bun  
 Choice of: Fresh Cut Fries, Sweet Potato Fries, Onion Rings

### Mediterranean Whole Roasted Bronzino 35

Feta Cheese - Kalamata Olives - Sautéed Spinach  
 Lemon Gremolata

### Spaghetti Bolognese 22

Slow Cooked Beef Ragu - Rosemary - Parmesan Cheese

### Rigatoni Al Pesto 18

Basil Pesto - Parmesan Cheese - EVOO

### Chicken Chipotle Penne Pasta 20

Creamy Chipotle Sauce - Grilled Chicken  
 Cherry Tomatoes - Jumbo Asparagus

### Seared Skuna Bay Salmon 30

Spinach Quinoa - Braised Endive - Orange Butter Sauce

### Middle Eastern Grilled Chicken Kabobs 22

Biwaz Salad - Tzatziki - Fresh Lemon

### Cream of Spinach Quinoa 18

Jumbo Asparagus - Baby Spinach - Tofu

### Kadhai Paneer 18

Paneer Sautéed w/ Peppers - Red Onions - Tomatoes -  
 Cilantro & Ginger. Served with Basmati Rice

### Butter Chicken 20

Grilled Tandoori Chicken - Spicy Tomato Cream Sauce -  
 Served with Basmati Rice

## From The Grill

8 oz. Filet Mignon\* 34

14 oz. N.Y. Sirloin Steak\* 36

14 oz. Grilled Rib Eye\* 36

Marinated Lamb Chops\* 32

\*Choice of Side & Sauce\*

### Sauce

Peppercorn - Cream of Mushroom

Herb Garlic Butter - Chimichurri

### Sides 7

Creamy Mashed Potatoes - Herb Roasted Potatoes

Baked Potato - Steamed Broccoli

Jumbo Asparagus - French Green Beans

Steamed Baby Carrots

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
 Please inform your server if you have any food allergies.