

# THE COUNTRY CLUB OF HILTON HEAD

## SPECIALTY COCKTAILS

- BOMBAY SAPPHIRE MARTINI** 7  
**ABSOLUT CITRUS**  
**COSMOPOLITAN** 6  
**CUERVO GOLD MARGARITA** 7  
**STOLICHNAYA APPLETINI** 7  
**BELVEDERE COSMOPOLITAN** 8  
**BLOODY MARY OR MARIA** 6

## WINE BY THE GLASS

- CANYON ROAD PINOT GRIGIO**  
California 5  
**ESTANCIA CHARDONNAY**  
Monterey 7  
**CHATEAU STE. MICHELLE RIESLING**  
Columbia Valley 7  
**MONTEVINA SAUVIGNON BLANC**  
California 7  
**TERRAZAS MALBEC**  
Mendoza 8  
**ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR**  
California 7  
**WOLF BLOSS YELLOW LABEL MERLOT**  
South Australia 8  
**STERLING VINTNER'S COLLECTION CABERNET SAUVIGNON**  
Central Coast 7

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Heineken, Heineken Light, Blue Moon, Corona, Corona Light, Sam Adams, Stella Artois

## NON-ALCOHOLIC BEVERAGES

- ARNOLD PALMER**  
A blend of iced tea and lemonade 2.25  
**RED BULL**  
Vitalizes body and mind 4

## STARTERS

- CRISPY CALAMARI MARINARA**  
Marinara and garlic aioli dipping sauce 8.95  
**STEAMED PRINCE EDWARD ISLAND MUSSELS**  
Chardonnay romesco broth and grilled flatbread 9.95  
**CHICKEN LIVERS**   
Finished with marsala and served with Hoppin' John 7.95  
**BUFFALO SHRIMP**  
Crispy rock shrimp served with a side of ranch dipping sauce 8.95  
**THREE CHEESE POTATO SKINS**  
Trio of cheeses, applewood bacon, green onions and ranch style dipping sauce 8.95

## SOUPS & SIDE SALADS

- SEAFOOD CHOWDER**   
Fresh seafood in a delicate cream base with celery, onion and potatoes 5.95  
**SOUP OF THE DAY**  
Chef Mark's daily creation 4.95  
**SPINACH AND MUSHROOM SALAD**  
Applewood bacon and your choice of dressing 5.95  
**SIMPLE GREENS**  
Cucumber, tomato, croutons and your choice of dressing 4.95  
**WHOLE LEAF CAESAR SALAD**  
Romaine lettuce, sun-dried tomatoes, parmigiano-reggiano and anchovies 5.95

## MEMBER TRADITIONS

- Trivia Night**  
Come join us at 6:00pm on the first Tuesday and third Thursday of each month for this Member favorite.  
Reservations required
- Sunday Brunch**  
Best brunch on the island  
10:30am - 1:00pm.  
Reservations suggested
- Prime Rib Night**  
First and third Friday of each month from 6:00 to 8:00pm in the Magnolia Room.  
Alternative choices available

 Club Signature Item  Petite Portion Available  
 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

## CHEF RECOMMENDATIONS

### PORK TENDERLOIN ★

Fire grilled pork tenderloin with Mongolian barbecue sauce served with petite crimson lentil pilaf and seasonal vegetable 18.95

### SHRIMP SALTIMBOCCA ★

Fresh sage, prosciutto ham and capers served with polenta and seasonal vegetable 19.95

### GRILLED MAHI MAHI ☾

Roasted pineapple and black bean salsa 17.95  
(358 / 1.3 / 28.2)

### BEEF TENDERLOIN ☾

Cremini mushroom saute, steamed new potatoes and seasonal vegetables 19.95  
(471 / 22.2 / 20.7)

### FILET & WEDGE SALAD 🍷

Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese, red wine vinaigrette and fire grilled beef tenderloin 18.95

### LIGHTLY BLACKENED SALMON SALAD

Baby spinach, hot house tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 12.95

## MEMBER FAVORITES

### LIVER AND ONIONS ★

Sautéed veal liver with onion and applewood smoked bacon pan gravy served with potatoes and seasonal vegetable 16.95

### CRAB & AVOCADO

Artisan greens, crab salad, grapefruit and avocado dressing 13.95

### REUBEN SANDWICH

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled rye 10.95

### NUTTY CHICKEN SALAD CROISSANT

Our signature pecan chicken salad with crisp lettuce and sliced tomato served on a toasted butter croissant 10.95

### FISH & CHIPS 🍷

Beer battered cod, crispy slaw and French fries 12.95

## SIDES

Your Choice 2.25

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

FRESH FRUIT

COLE SLAW

Executive Chef, Mark Lietzke and the Culinary Team

## MEMBER COOKBOOK SELECTION

### CHICKEN BREAST IN ORANGE TARRAGON SAUCE

Roasted chicken breast finished with an orange juice, tarragon and sour cream sauce served with wild rice and seasonal vegetables 16.95

## THE ENDURING FAVORITES

### CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 9.95

### CLASSIC COBB SALAD

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 12.95

### CAESAR SALAD

Traditional favorite served with your choice of grilled chicken or beef tenderloin 10.95

### FRIED EGG BLT

Griddled jalapeño bread, applewood smoked bacon, tomato, shredded lettuce and a fried egg with tarragon aioli 8.95

## SPECIALTY COFFEES

### IRISH SERENITY

Jameson and Baileys Irish Cream 7

### KEOKI COFFEE

Christian Brothers Brandy and Kahlúa 7

### JAMAICAN COFFEE

Captain Morgan and Kahlúa 7

### ESPRESSO 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.