

SPECIALTY COCKTAILS

- AMARETTO DISARONNO
SOUR 7
- ABSOLUT BLACK RUSSIAN 7
- JOHNNIE WALKER
RUSTY NAIL 8
- MILAGRO PEACH MARGARITA 8
- BELVEDERE LEMON DROP 8
- CUERVO GOLD SUNRISE 7

WINE BY THE GLASS

- ECCO DOMANI PINOT GRIGIO
Delle Venezie 7
- BLACKSTONE CHARDONNAY
California 9
- TERRAZAS MALBEC
Mendoza 9
- BLACKSTONE PINOT NOIR
California 10
- BERINGER FOUNDER'S
ESTATE MERLOT
California 12
- BEAULIEU VINEYARD BV
CABERNET SAUVIGNON
Napa Valley 12

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

- SAN PELLEGRINO
Sparkling water, 500ml 3
- FLAVORED ICED TEA
A daily flavor offering 2.75
- ARNOLD PALMER
A blend of iced tea and lemonade 2.50
- LEMONADE
Club made with pure cane syrup 2.75



STARTERS

- BAY OAKS NACHO PLATTER
Crispy tortillas, cheddar and jack cheeses, jalapeños, sour
cream and pico de gallo 9.50
- THREE CHEESE POTATO SKINS
Trio of cheeses, applewood bacon, green onions and ranch
style dipping sauce 9.50
- CHICKEN QUESADILLAS 
Fire grilled chicken breast, jack cheese and pico de gallo
served with homemade salsa and sour cream 9
- SPINACH AND ARTICHOKE DIP
WITH FIRE GRILLED PITA
A creamy blend of four cheeses, roasted artichokes and
spinach served with toasted flatbread chips 8.50
- CLASSIC SHRIMP COCKTAIL
Old Bay court bouillon shrimp and cocktail sauce 10

SOUPS & SIDE SALADS

- BEER & THREE CHEESE SOUP
Trio of cheeses and amber beer finished with cream
and sourdough croutons 5
- HOME STYLE BLACK BEAN SOUP
A traditional southern classic 4
- CRISP SPINACH WITH
GOAT CHEESE SALAD
Toasted pecans, strawberries and
green apple vinaigrette 6.50
- CHOPPED CAESAR SALAD
House made croutons and parmigiano-reggiano 5
- AVOCADO & MANGO SALAD
Baby greens and honey lime vinaigrette 6.50

ENTRÉE SALADS

- CRAB TOWER
Lump crab, diced tomato and avocado blended
with Cajun remoulade. 19
- EDAMAME SALAD 
Shiitake mushrooms, daikon radish and Thai basil 15
(336 / 2 / 39.9)
- BLACKENED SALMON 
Baby spinach, heirloom tomatoes, mandarin oranges,
almonds, crispy onions and sesame dressing 14
- GREEK
Crisp romaine, grilled chicken breast, feta cheese crumbles,
kalamata olives, tomatoes, toasted pita croutons
and oregano dressing 14.50

MEMBER TRADITIONS

Prime Rib Night 5pm - 8:30pm

 Member Favorite

 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

CLUB SPECIALTIES

CLASSIC STEAK DIANE

Pan seared beef tenderloin, brandy mushroom pan gravy, stacked potatoes and roasted tomato 22

JACK DANIEL'S® BBQ BABY BACK RIBS

Fire grilled and served with crispy slaw and French fries 18.50

BAY OAKS TILAPIA 🍴

Pan seared fillet with lump crab, pico de gallo and lemon beurre blanc 16.50

YUCATAN SHRIMP

Crisp romaine, tortilla chips, pico de gallo, jack cheese and black beans tossed with chili ranch dressing 15

PROVENÇAL ROASTED CHICKEN

Red chili potato cakes and savory apple sauce 16

SANDWICHES

PRIME RIB CHEESE STEAK

Shaved prime rib, caramelized onions and pepper jack cheese served on a grilled baguette with burgundy jus 13.50

TEX MEX WRAP

Crispy chicken tenderloin, pepper jack cheese, lettuce, tomato and chipotle ranch dressing wrapped in a grilled jalapeño cheddar tortilla 11.25

CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 10.50

CLUB TACO'S 🍴

Blackened tilapia or shrimp, shredded lettuce, pico de gallo and chipotle ranch sauce served with your choice of flour or corn tortillas 11.25

DOUBLE-DECKER CLUB

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 11

SIDES

BAKED SWEET POTATO

Cinnamon butter 4.50

STEAMED ASPARAGUS 4.50

FRENCH FRIES 3.25

SWEET POTATO FRIES 3.25

IDAHO BAKED POTATO 4.50

SMALL PLATES

BBQ SHRIMP & GRITS

Pan seared jumbo shrimp with cheesy grits and low country BBQ sauce 12

SINGAPORE CHICKEN SATÉ WITH PEANUT SAUCE

Curry and soy spiced chicken with coconut peanut sauce and grilled flatbread 9

MEDITERRANEAN OLIVE ASSORTMENT

Roasted red peppers, fire grilled flatbread and garlic infused hummus 12.50

GARLIC CHICKEN FLATBREAD

Balsamic braised onions, roasted red pepper and fresh mozzarella 10.25

BEEF TENDERLOIN SKEWERS WITH BLUE CHEESE FONDUE

Grilled asparagus and olive oil brushed crostini 12.75

SIGNATURE DESSERTS

CHOCOLATE SUICIDE CAKE 6

KEY LIME PIE 6

HAVANA BANANA 8

ITALIAN CREAM CAKE 5

COCONUT CREAM PIE 5

SUGAR FREE CHERRY PIE 5

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

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

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