

## SPECIALTY COCKTAILS

- AMARETTO DISARONNO SOUR** 6.50  
**ABSOLUT CITRON LEMON DROP** 8.50  
**CAPTAIN MORGAN CABLE CAR** 6.50  
**STOLI VANIL CHOCOLATE MARTINI** 7.50  
**BELVEDERE COSMOPOLITAN** 8.50  
**RED BULL MANGO TANGO** 5.75

## WINE BY THE GLASS

- ECCO DOMANI PINOT GRIGIO** ★  
Delle Venezie 5  
**BLACKSTONE CHARDONNAY**  
California 6  
**CHATEAU STE. MICHELLE RIESLING**  
Columbia Valley 5  
**BV COASTAL ESTATES CABERNET SAUVIGNON**  
California 6  
**JOEL GOTT SAUVIGNON BLANC**  
California 8  
**ESTANCIA PINOT NOIR**  
Monterey 8  
**CELLAR No. 8 MERLOT**  
North Coast 7  
**STERLING CABERNET SAUVIGNON** ★  
Napa Valley 8

## 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

- SPARKLING LIMONATA**  
Pink lemonade, pomegranate and pineapple juice with a splash of sparkling water 2.95  
**CLUB-MADE ARNOLD PALMER** 2.25  
**RIDGE SUNSET**  
Cranberry, orange and pineapple juice 2.50

## STARTERS

- PEPPER CRUSTED AHI**  
Three peppercorn crust, cucumber, citrus and pineapple honey vinaigrette 12.75  
**LOBSTER TOSTADA**  
Crispy flour tortilla with lobster, tomatoes, olives, jack cheese, tomatillo salsa and Mexican crema 10  
**LOBSTER MAC & CHEESE**  
Grilled Maine lobster and crisp herb crust 9  
**CLASSIC QUESO DIP**  
Warm queso fresco with jalapeños, cilantro and Mexican spices served with crispy tortilla chips 6  
**MAYTAG CHIPS**  
Club-made chips topped with blue cheese sauce, bacon, green onions and crumbled blue cheese 7

## SOUPS & SIDE SALADS

- SOUP OF THE DAY**  
Selection changes daily 5  
**CHOPPED CAESAR SALAD**  
House made croutons and parmigiano-reggiano 5  
**CRISP ICEBERG WEDGE**  
Gorgonzola cheese, applewood bacon and your choice of dressing 5.25  
**SPINACH & BACON SALAD**  
Baby spinach, toasted walnuts, hearts of palm, grape tomatoes and warm pancetta vinaigrette 6  
**360 SALAD**  
Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette 5.25

## ENTRÉE SALADS

- FILET & WEDGE**  
Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin 12  
**SUNBURST**  
Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, shredded chicken, mandarin oranges and balsamic dressing 12.75  
**CLASSIC CLUB SALADS**  
Caesar or Cobb with your choice of grilled chicken, beef tenderloin or salmon 10.50  
**BLACKENED SALMON**  
Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 12

## MEMBER TRADITIONS

Wing Night Cooked to order wings and

★ Member Favorite

## CHEF RECOMMENDATIONS

### **FIRECRACKER SHRIMP WRAP**

Crispy shrimp tossed in a sweet chili spiked aioli wrapped in a jalapeno cheddar tortilla with shredded lettuce and diced tomatoes 13

### **CRISPY SHRIMP TACOS**

Avocado, cabbage, tomato, queso fresco and tequila lime aioli. Served with a side of club-made salsa. 13.75

### **LOBSTER BLT**

Grilled ciabatta bread layered with lobster salad, applewood smoked bacon, sliced tomato and lettuce 13

### **BISTRO STEAK SANDWICH**

Caramelized onions, Creole mustard, sliced tomatoes and crisp lettuce all served on a potato roll 12

### **SOUTHERN BBQ PULLED PORK COBB SALAD**

Shredded pork, pepper jack cheese, beefsteak tomatoes, deviled eggs, avocado, crispy bacon and hush puppy croutons 9.50

### **FISH & CHIPS**

Beer battered cod, crispy slaw and French fries 12.75

## SANDWICHES

Served with your choice of one side.  
Add a cup of soup or side salad for \$2.

### **PRIME RIB CHEESE STEAK**

Shaved prime rib, caramelized onions and havarti cheese served on a grilled baguette with burgundy jus 12.75

### **DOUBLE-DECKER CLUB**

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 10.50

### **HOT ITALIAN PANINI**

Sopressata, salami, capicola, provolone and banana peppers pressed in a rosemary focaccia bun 9

### **SOUTHERN STYLE CHICKEN WRAP**

Crispy fried or fire-grilled chicken tenders, bacon, avocado, tomato, lettuce, shredded cheese and ranch dressing wrapped in a jalapeno cheddar tortilla 9

### **CLASSIC BURGER**

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 9.50

## SIDES

Your Choice \$3

### **CRISPY ONION STRAWS**

### **CLUB-MADE RANCH CHIPS**

### **CREAMY COLESLAW**

### **FRESH FRUIT**

### **FRENCH FRIES**

Chef Andrew Baker and the Devils Ridge Culinary Team

## SLIDER BASKETS

All sliders are served with your choice of one side

*PAIR ANY OF THE SLIDER BASKETS WITH A WINE FLIGHT FOR A TASTY COMBINATION!*

### **BURGER SLIDERS**

Three pan fried mini Angus burgers with caramelized onions and American cheese 9

### **BUFFALO OR BLACK JACK CHICKEN SLIDERS**

Crispy Buffalo style or blackened chicken breast with pepper jack cheese and garlic aioli 10

### **HAWAIIAN STYLE TUNA SLIDERS**

Pan seared ahi tuna with a pineapple chutney 11

### **BISON & BLUE CHEESE SLIDERS**

Fire grilled mini Buffalo burgers stuffed with blue cheese 11

### **CAROLINA PULLED PORK SLIDERS**

Carolina style pulled pork with Steamer's homemade BBQ sauce 9

## CLUB FAVORITES

### **ULTIMATE QUESADILLA**

Jalapeno cheddar tortilla, grilled chicken, steak, peppers, onions, bacon and cheddar jack cheese 9

### **COUNTRY CLUB WINGS**

Crispy Buffalo style wings served with celery and blue cheese dipping sauce 9

### **CLUB-MADE TENDERS**

Four hand breaded chicken tenders served with French fries and your choice of dipping sauce 10

### **BUFFALO CHICKEN SALAD**

Mixed greens with crispy Buffalo style chicken tenders, bacon, celery and blue cheese crumbles served with a side of blue cheese dressing 9.50

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

For your convenience, the Club will add a 18% service charge to your food and beverage purchase. There is no need for individual gratuities.

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