

SPECIALTY COCKTAILS

- GREY GOOSE MELON BALL
MARTINI** 9.75
- ABSOLUT CITRON
COSMOPOLITAN** 9.75
- KETEL ONE CAPE COD** 9.75
- HENDRICK'S MARTINI** 10.50
- GRAND MARNIER MARGARITA** 10.50
- ABSOLUT PEPPAR BLOODY
MARY** 9.75

WINE BY THE GLASS

- ECCO DOMANI PINOT GRIGIO**
Delle Venezie 8
- JOEL GOTT SAUVIGNON BLANC**
California 8
- ESTANCIA CHARDONNAY**
Monterey 9
- CLOS DU BOIS PINOT NOIR**
Sonoma 9
- ST. CLEMENT MERLOT**
Napa Valley 12
- STAGS' LEAP WINERY CABERNET
SAUVIGNON**
Napa Valley 25

DOMESTIC BEER

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

PREMIUM BEER

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

NON-ALCOHOLIC BEVERAGES

- VOSS**
Still or lightly sparkling, 800ml 4.25
- ARNOLD PALMER**
A blend of iced tea and lemonade 3.25

STARTERS

- WASABI TEMPURA AHI TUNA**
Crispy ahi tuna roll with daikon cucumber salad, sticky rice and a
duo of Asian sauces 19.50
- CRAB DIP & BLACK BEAN FONDUE** 
Lump crab, guacamole, béchamel and black beans served
with pita chips 16
- PORTOBELLO EN CROUTE** 
Portobello duxelle, sun-dried tomato, basil and Gruyère cheese
baked in puff pastry with red pepper puree 14.25
- GARLIC CHICKEN FLATBREAD**
Balsamic braised onions, roasted red pepper
and fresh mozzarella 10
- MANDARIN HOISIN SEA SCALLOPS**
Pan seared with mandarin oranges, crispy rice
noodles and hoisin 12.50

SOUPS & SIDE SALADS

- SHE CRAB SOUP DUO** 
Duo of cream and tomato based she-crab soup 9
- 360 SALAD**
Trio of baby greens, sun-dried cranberries, spiced pecans, feta
cheese and honey balsamic vinaigrette 7.25
- CRISP SPINACH WITH GOAT CHEESE SALAD**
Toasted pecans, strawberries and green apple vinaigrette 7
- CHOPPED CAESAR SALAD**
House made croutons and parmigiano-reggiano 5.25
- OVEN-ROASTED BEETS**
Candied walnuts, goat cheese and citrus vinaigrette 8.50

ENTRÉE SALADS

- CRAB & AVOCADO**
Baby greens and grapefruit 14
- FILET & WEDGE**
Iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese
dressing and fire grilled beef tenderloin 15.50
- PICKLED BEET SALAD** 
Pickled beets, cucumber and roma tomatoes 10
- HEIRLOOM TOMATO CAPRESE**
Baby greens, heirloom tomatoes, fresh mozzarella, grilled chicken,
kalamata olives, crispy onions and balsamic reduction 13

MEMBER TRADITIONS

- Friday Lobster Lunch, \$15.95
- Wednesday Chop House Night, \$22.95
- Two for Tuesday Dinner, \$44 per couple

 Club Selections

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

CLUB SPECIALTIES

VEAL SALTIMBOCCA

Pan seared veal medallions with sage, prosciutto ham, fresh mozzarella and truffle oil 27

PAN SEARED SEA SCALLOPS

Chanterelle mushrooms, pancetta and roasted corn salad 21

FIRE GRILLED TOP SIRLOIN

Stacked potatoes, roasted tomato and grilled asparagus 24

JACK DANIEL'S® BBQ BABY BACK RIBS

Fire grilled and served with crispy slaw and French fries 18

WHOLE WHEAT PASTA

Seared sea scallops, lump crab, wilted spinach, sun-dried tomato and toasted pine nuts 21
(438 / 3.3 / 42.4)

SANDWICHES

Served with your choice of one side

DR. PEPPER BRAISED PORK TACOS

Flour tortillas, braised pork shoulder and jack cheese. Served with jicama slaw, salsa, sour cream and guacamole. 13.50

DIJON TURKEY SANDWICH

Shaved smoked turkey, bacon, shredded lettuce, tomato and Swiss cheese served on toasted rye bread with Dijon horseradish aioli 11.50

FIRE GREEN TOMATO BLT

Fried green tomatoes and applewood smoked bacon on toasted wheatberry bread 9.95

CLASSIC BURGER

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

BUFFALO CHICKEN WRAP

Crispy chicken, bacon, lettuce, tomato and blue cheese dressing all wrapped in a grilled sun-dried tomato tortilla 11.50

SIDES

All Sides 3.75

FRENCH FRIES

ONION RINGS

FRUIT SALAD

COUNTRY COLLARDS

BOURSIN WHIPPED POTATOES

Executive Chef Ben Holt and the Culinary Team

CHEF'S TABLE

APPETIZERS

BUTTERNUT SQUASH BISQUE

creme fraiche 7

CRISPY HEARTS OF PALM

Sun-dried tomato aioli and quinoa salad 11.25

ENTREES

ACAPULCO

Pan seared shrimp and scallops with crisp romaine, avocado, tomatoes, croutons and spicy island dressing 15.75

HERB ROASTED CHICKEN

Warm lentil salad and pan jus 16

SLIDER TRIO

Veal parmesan, blackened chicken with avocado aioli and classic burger 14.50

DESSERTS

TOASTED PECAN PEACH TURNOVERS

Bourbon caramel dipping sauce 11.50

TOASTED ANGEL FOOD CAKE BITES

Seasonal berry compote and cinnamon anglaise 10.50

CAPITAL CITY PECAN BALL

Breyer's vanilla ice cream, pecans, hot fudge and chocolate chip cookies 6.25

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.

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