

## SMALL PLATES

### BBQ SHRIMP & GRITS

Pan seared jumbo shrimp with cheesy grits and low country BBQ sauce 12.50

### PARMIGIANO-REGGIANO POLENTA WITH WILD MUSHROOM RAGOUT

Crispy polenta layered with seasonal wild mushrooms, roasted grape tomatoes and basil olive oil 8.50

### GOAT CHEESE SALAD

Trio of baby greens, blackberries, crusted goat cheese, bacon and maple sherry vinaigrette 7.25

### STACKED TOMATO & MOZZARELLA SALAD

Fresh mozzarella, micro greens and basil oil 7.25

## LARGE PLATES

### FISH PO'BOY

Crispy beer battered tilapia served on a toasted hoagie roll with cole slaw and a side of tartar sauce 14.75

### CLASSIC BURGER

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 11.50

### ANCHO BBQ SHORT RIBS

Smoked cheddar mashed potatoes, grilled asparagus and ancho infused BBQ sauce 20

### PROVENÇAL ROASTED CHICKEN

Red chili potato cakes and tomato olive sauce 16.75

## DINE & DASH

*Items available for Dine-In or To-Go in 10 minutes or less*

### BEER & THREE CHEESE SOUP

Trio of cheeses and amber beer finished with cream and sourdough croutons 5.25

### PESTO & PROSCIUTTO FLATBREAD

Classic Italian flatbread baked with prosciutto ham, basil pesto, fresh mozzarella and balsamic glaze 9.50

### REUBEN SANDWICH

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 12.50

### CHINESE CHICKEN

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 12.50

*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.*

*Troy Stauffer - Executive Chef  
Kay Alpert - Service Director  
Karl Swink - General Manager*