

## STARTERS

### AHI TUNA NAPOLEON

Avocado, cucumber, sweet peppers, pickled ginger and wasabi aioli 11.75

### WINGS THREE WAYS

Crispy chicken wings with your choice of buffalo, teriyaki or ranch dipping sauces 9.50

### CLASSIC CHICKEN TENDERS

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce 8.50

### TUSCAN TENDERLOIN BRUSCHETTA

Olive oil grilled bruschetta, beef tenderloin, blue cheese, roasted grape tomatoes and parmesan cheese 8.50

### SHE CRAB SOUP

Finished with crab, sherry and cream 5

### VINE RIPENED TOMATO SOUP

Grilled brioche goat cheese sandwich 6.50  
(406 / 14.9 / 34.7)

### CLASSIC SHRIMP COCKTAIL

Old Bay court bouillon shrimp and cocktail sauce 7.50

## ENTRÉE SALADS

### CHOP HOUSE

Crisp romaine, tomatoes, cheddar cheese, applewood bacon, fire grilled beef tenderloin, crispy potatoes and honey mustard dressing 13.75

### CHINESE CHICKEN

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 11.50

### CLASSIC CAESAR

Traditional favorite served with your choice of grilled chicken or beef tenderloin 11.50

### MCNAIR WEDGE

Iceberg wedge with bacon, tomato, blue cheese, egg, red onion and your choice of salmon, chicken, shrimp or crab cake 12

## CLUB SPECIALTIES

### JACK DANIEL'S® CHICKEN BREAST

Mashed potatoes, seasonal vegetables and bourbon pan gravy 16.75

### FIRE GRILLED BERKSHIRE PORK CHOP

Stacked potatoes, roasted tomato and grilled asparagus 16.75

### SPINACH WALNUT RAVIOLI

Tossed in parmesan cream and served with roasted yellow squash medallions 14

### CLASSIC BURGER

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

### DUCK CONFIT TACOS

Trio of club-made sauces 15

## SANDWICHES

*Served with your choice of one side*

### CRAB CAKE "SAMMIE"

Chesapeake style crab cake with remoulade served on a sesame bun 11.50

### DOUBLE-DECKER CLUB

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

### BUFFALO CHICKEN WRAP

Crispy chicken, bacon, lettuce, tomato and blue cheese dressing all wrapped in a grilled sun-dried tomato tortilla 10.50

### GRILLED VEGETABLE SANDWICH

Toasted ciabatta with grilled portobello mushroom, squash, tomatoes, provolone cheese and basil aioli 10.50

## PIEDMONT PLEASERS

*Member preferred lunch fare*

### PAN SEARED SALMON

Beet jus 14.75  
(305 / 3.2 / 10)

### SMOKED SALMON QUESADILLAS

Grilled tortillas, smoked salmon, jack cheese, tomatoes and red onion 10.50

### PEPPER CRUSTED BEEF TENDERLOIN

Cremini mushroom sauté, steamed new potatoes and grilled asparagus 15.75  
(471 / 22.2 / 20.7)

### PETITE PORT WINE FILET

Fire grilled 5oz filet mignon with port wine reduction, baby carrots, asparagus and feta creamed potatoes 23

### GRILLED MAHI MAHI

Roasted pineapple and black bean salsa 17  
(358 / 1.3 / 28.2)

## BEER

SAM ADAMS BOSTON LAGER 4

CORONA 4

SIERRA NEVADA 4

STELLA 4

## MEMBER TRADITIONS

### Prime Rib Night

Join us Saturday nights for Roasted Certified Angus Prime Rib.

### First Friday with Friends

Join our guest bartender the first Friday night of the month for their unique martini specials and complimentary hors d'oeuvres.

 Member Favorite  Vegetarian

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

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.  
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.  
Executive Chef Charles Kurtz and the Culinary Team