


SPECIALTY COCKTAILS

- CUERVO GOLD
MARGARITA 8.50
- ABSOLUT PEPPAR
BLOODY MARY 9
- AMARETTO DISARONNO
SOUR 8
- STOLICHNAYA APPLLETINI 10
- BACARDI MOJITO 8
- MYERS'S MAI TAI 9.50

WINE BY THE GLASS

- LA CREMA CHARDONNAY 
Sonoma Coast 11
- NAPA CELLARS
SAUVIGNON BLANC
Napa Valley 11
- ROBERT MONDAVI PRIVATE
SELECTION CHARDONNAY
Central Coast 7
- ECCO DOMANI PINOT GRIGIO
Delle Venezie 7
- CHATEAU STE. MICHELLE
RIESLING
Columbia Valley 8
- BERINGER MERLOT
Napa Valley 8
- PENFOLDS KOONUNGA HILL
CABERNET SAUVIGNON
South Australia 9
- TERRAZAS MALBEC
Mendoza 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

- SAN PELLEGRINO
Sparkling water, 500ml 2.85
- CLUB-MADE LEMONADE 2.35

STARTERS

- AHI TUNA NAPOLEON
Avocado, cucumber, sweet peppers, pickled ginger
and wasabi aioli 11.75
- TUSCAN TENDERLOIN BRUSCHETTA
Olive oil grilled bruschetta, beef tenderloin, blue cheese,
roasted grape tomatoes and parmesan cheese 8.50
- CLASSIC SHRIMP COCKTAIL
Old Bay court bouillon shrimp and cocktail sauce 7.50
- SHE CRAB SOUP 
Finished with crab, sherry and cream 5
- CHOPPED CAESAR SALAD
House made croutons and parmigiano-reggiano 4.25
- BERRY SALAD 
Fresh seasonal berries, mesclun greens and club-made
vanilla bean vinaigrette 4.25
- FRIED GREEN TOMATOES 
Layered with Boursin cheese and sherried
sweet chili sauce 7.25

ENTRÉE SALADS

- CHOP HOUSE
Crisp romaine, tomatoes, cheddar cheese, applewood
bacon, fire grilled beef tenderloin, crispy potatoes and
honey mustard dressing 13.75
- McNAIR WEDGE 
Iceberg wedge with bacon, tomato, blue cheese, chopped
egg, red onion and your choice of salmon, chicken, shrimp
or crab cake 12
- CLASSIC CAESAR
Traditional favorite served with your choice of grilled
chicken or beef tenderloin 11.50
- CHINESE CHICKEN 
Iceberg lettuce, Napa-cabbage, shredded chicken, mandarin
oranges, macadamia nuts and Asian vinaigrette 11.50

MEMBER TRADITIONS

Prime Rib Night

Join us every Saturday night 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 Favorites

 Vegetarian

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

CLUB SPECIALTIES

PORT WINE FILET

Fire grilled 8 oz filet mignon with port wine reduction, baby carrots, asparagus and feta cheese creamed potatoes 34

ASIAGO CRUSTED SEA BASS

Creamy artichoke pesto, grilled asparagus and oven roasted tomatoes 25.25

PAN SEARED SEA SCALLOPS

Chanterelle mushrooms, pancetta and roasted corn salad 20

PIEDMONT CLUB BBQ RIBS

Back by popular demand, grilled rack of ribs slathered in club-made smokey honey BBQ sauce served over great northern bean ragout 19

FIRE GRILLED BERKSHIRE PORK CHOP

Stacked potatoes, roasted tomato and grilled asparagus 16.75

JACK DANIEL'S® CHICKEN BREAST

Mashed potatoes, seasonal vegetables and bourbon pan gravy 16.75

SANDWICHES

Served with your choice of one side

CRAB CAKE SAMMIE

Pan seared "choc-full-o-crab" cake served with remoulade sauce on a toasted sesame roll 11.50

SPINACH & BOURSIN WRAP

Smoked turkey wrapped in a grilled herb tortilla with spinach, Boursin cheese, red onion and marinated tomatoes 10.50

CLASSIC BURGER

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

CHICKEN CAESAR ROLL-UP

Grilled chicken breast tossed with our classic Caesar salad wrapped in a sun-dried tomato flour tortilla 9.50

BUFFALO CHICKEN WRAP

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

SIDES

ROASTED CORN SALAD

Chanterelle mushrooms and pancetta 4

WHITE BEAN RAGOUT

Great northern beans simmered in a sweet, smoky and spicy tomato sauce 4

CRISPY SPUDS

French fries or Club-made thyme gauffrettes 3

SOUTHERN CLASSIC COMPOSED SALADS

Potato or pasta salad 3

Executive Chef Charles Kurtz and the Culinary Team

OFF TO THE THEATER

Speedy selections to help you meet your show time

HEIRLOOM CAPRESE

Heirloom tomatoes, buffalo mozzarella, basil, truffle oil and balsamic reduction 10

PEPPER CRUSTED BEEF

TENDERLOIN

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

SPINACH WALNUT RAVIOLI

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

WHOLE NC FLOUNDER WITH APRICOT GLAZE

Fried whole and served with jasmine rice, seasonal vegetables and apricot soy glaze. Market Price

PAN SEARED SALMON

Beet jus 14.75
(305 / 3.2 / 10)

COFFEES

ESPRESSO

Shot of pressure-brewed Italian coffee layered with a rich dark golden cream 3.25

CAPPUCCINO

Italian roasted espresso topped with milk froth 3.50

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 an 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.