



SMALL PLATES, BIG TASTES

Sesame Seared Ahi Tuna	16.50
<i>Watercress, cucumber, yuzu dressing and aged soy</i>	
Pesto Chicken Flatbread	15.00
<i>Grilled chicken breast, basil pesto, tomato, fresh mozzarella and baby arugula toasted in white truffle oil</i>	
Classic Wings* ★	15.00
<i>Tossed with your choice of Buffalo, BBQ or sweet chile sauce, served with ranch or blue cheese dressing</i>	
Deviled Eggs & Fried Shrimp* ★	14.00
<i>Honey chipotle aioli and smoked trout roe</i>	
Soup of the Day*	5.00
<i>Selection changes daily</i>	
She Crab Bisque* ★	7.00
<i>Finished with lump crab, cream and sherry</i>	
Crispy Calamari	12.00
<i>Marinara dipping sauce</i>	

FROM THE FIELDS

Steak & Wedge Salad	16.00
<i>Crisp iceberg lettuce, bacon, tomato, blue cheese crumble, fire-grilled beef tenderloin, blue cheese dressing and crispy tobacco onions</i>	
Blackened Salmon* ★	16.50
<i>Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing</i>	
Southern Cobb	14.00
<i>Iceberg lettuce, crispy chicken tenders, bacon, white cheddar, boiled egg, tomato and cornbread croutons</i>	
Yucatan Blackened Chicken	14.00
<i>Romaine lettuce, pico de gallo, jack cheese, kernel corn, black beans, chile ranch dressing and crispy tortilla strips</i>	
Strawberry Salad* ☺	12.50
<i>Goat cheese, toasted walnuts and Granny Smith apples</i>	
Classic Caesar* ★	13.50
<i>Romaine lettuce tossed with creamy Caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp</i>	

HAND FOODS

Bang Bang Shrimp Tacos	15.00
<i>Crispy shrimp, firecracker sauce and Asian slaw served in flour tortillas</i>	
BBQ Pulled Pork Sandwich	13.00
<i>Savory smoked pork layered with BBQ sauce and cole slaw served on a toasted sesame bun</i>	
Signature Burger* ★	13.00
<i>Our unique blend of USDA chuck, brisket and short rib char-grilled to perfection with your choice of one topping</i>	
Southwest Black Bean Burger	12.00
<i>Grilled black bean burger, pepper jack cheese, onion, lettuce, tomato, avocado and cilantro aioli served on a toasted kaiser bun</i>	
Club Croissant	12.00
<i>Shaved ham and turkey, crispy bacon, avocado, lettuce, tomato, cheddar and Swiss cheese served on a toasted croissant with avocado aioli</i>	
Crispy Buffalo Chicken Wrap	12.00
<i>Crispy chicken tenders, cheddar cheese, lettuce, tomato, ranch dressing and spicy Buffalo sauce</i>	
Grilled Rachel* ★	12.00
<i>Sliced turkey breast, Swiss cheese, thousand island dressing and cole slaw served on grilled rye bread</i>	

ODDS AND ENDS

Low Country Shrimp & Grits* ★	18.00
<i>Andouille sausage, garlic, onions, tomato and spicy cream reduction served over cheese grits</i>	
Grilled Mahi Mahi* ☺	19.00
<i>Roasted pineapple and black bean salsa</i>	
Southern Chicken Fried Ribeye	19.00
<i>Buttermilk whipped potatoes, brussels sprouts and andouille sausage gravy</i>	
Beer-Battered Fish & Chips	16.00
<i>Crispy shoestring potatoes, cole slaw and tartar sauce</i>	
Chicken & Steak Quesadillas	10.50
<i>Fire-grilled steak and chicken, jack cheese, onions, peppers and bacon served with sour cream and salsa</i>	
Cornmeal-Crusted Catfish* ★	16.00
<i>Pan-fried with southern greens, bacon and hot sauce butter</i>	

SIDES

Club-Made French Fries 5.00 • Sweet Potato Fries 5.00 • Club-Made Chips 5.00 • Fruit Salad 5.00 • Cole Slaw 5.00 • Vegetable Medley 5.00

★ Member Favorite

☺ Celebration Item

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.



HANDCRAFTED COCKTAILS

Blackberry Bramble 10.50

Tito's Handmade Vodka, Chambord, Lime Juice, Simple Syrup, Blackberries, Lime Wedge

Campbell Manhattan 11.25

Bulleit 95 Rye Whiskey, Aperol, Orange Bitters, Orange Peel

Cucumber + Thyme Collins 9.50

Beefeater Gin, Simple Syrup, Fresh Thyme Sprigs, Cucumber Slices, Orange Bitters, Lemon Juice, Soda Water

Deep Eddy Grapefruit Vodka Mule 10.50

Deep Eddy Ruby Red Vodka, Grapefruit Juice, Lime Juice, Ginger Beer, Grapefruit Peel, Rosemary Sprig

Oaxacan Old Fashion 12.00

Casa Noble Reposado Tequila, Mezcal, Agave Nectar, Bittermens Hellfire Habanero Shrub, Bittermens Xocolatl Mole Bitters, Orange Peel

Old Smoky 12.25

Belvedere Vodka, Olive Brine, Blue Cheese Stuffed Olives, J&B Scotch

Pineapple-Jalapeno Margarita 11.00

Hornitos Reposado Tequila, Triple Sec, Lime Juice, Pineapple Juice, Jalapeno Slices, Tajin Spice, Pineapple Wedge

Bacardi Sangria 10.50

Bacardi Rum, Simple Syrup, Triple Sec, Merlot, Lime Juice, Blueberries, Blackberries, Strawberries

WINES BY THE GLASS

La Marca Prosecco 8.50

Veneto

SeaGlass Sauvignon Blanc 8.50

Santa Barbara

Banfi Le Rime Pinot Grigio 8.50

Italy

Charles & Charles Red Blend Meritage 9.50

Washington State

Columbia Winery Merlot 9.50

Washington State

Robert Mondavi Private Selection 7.50

Cabernet Sauvignon

California

Murphy-Goode Pinot Noir 9.50

California

Terrazas Altos del Plata Malbec 9.50

Mendoza

BEER

Domestic 4.25

Bud Light

Budweiser

Coors Light

Michelob Ultra

O'Doul's

Miller Lite

Import & Craft 5.25

Blue Moon Belgian White Corona

Samuel Adams Boston Lager SweetWater Seasonal

Yuengling

Killian's Irish Red