



THE COUNTRY CLUB
OF THE SOUTH
A Member of the ClubCorp Family

LUNCH

- STARTERS -

How about a warm up?

- SEARED SESAME TUNA* ★ 13
mango salsa, wasabi sour cream and soy reduction
- BEEF & BLACK BEAN CHILI 5
classic preparation served with green onion and cheddar cheese
- FRIED GREEN TOMATOES 9
red pepper aioli and cotija cheese
- CHICKEN TOSTADA 10
crispy flour tortilla with grilled chicken breast, avocado, lettuce, feta cheese, pico de gallo and salsa
- DENNIS' SOUP ★ 5
chicken breast, jasmine rice, pico de gallo and cabbage
- CRISPY COCONUT SHRIMP 11
sweet chili glaze

- BIG SALADS -

Crisp. Cold. Refreshing.

- AVOCADO DUO ★ 15
avocado halves filled with chicken and tuna salads and seasonal fresh fruit garnish
- FILET & WEDGE* ★ 16
iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire-grilled beef tenderloin
- CLASSIC CAESAR** 14
romaine lettuce tossed with creamy caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp
- NAPA ★ 15
seasonal greens, red wine-poached pears, grapes, pecans, gorgonzola cheese, grilled chicken breast and white port dressing
- GREEK CHICKEN SALAD 14
crisp romaine lettuce with kalamata olives, cucumber, grape tomatoes, feta cheese, red onion, pepperoncini, grilled chicken breast and red wine vinaigrette
- THAI BEEF & NOODLE SALAD 16
fire-grilled flank steak, napa cabbage, baby arugula, cilantro, thai basil, lo mein noodles, mango, scallions, avocado and roasted peanuts tossed with chili-lime dressing
- TOMATO FOCACCIA 13
shaved prosciutto, tomato, basil chiffonade, kalamata olives, capers, feta cheese and lemon-basil dressing
- EDAMAME SALAD 12
shiitake mushrooms, daikon radish and thai basil

CLUB SIDES

- CRISPY ONION RINGS 5
- TRUFFLE FRIES 5
- SWEET POTATO FRIES 4
- CLUB-MADE CHIPS 4
- COLESLAW 4
- FRENCH FRIES 4

- SANDWICHES & ENTRÉES -

Want it on Gluten Free bread? We can do that!

- CHICKEN PARMESAN ALFREDO ★ 15
fettuccini pasta, creamy alfredo and marinara sauce finished with parmesan and mozzarella cheese
- FISH & CHIPS 15
beer-battered cod, french fries and tartar sauce

- FEATURED ITEM -

GRILLED VEGETABLE SANDWICH 12

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

- BLACKENED MAHI SANDWICH 15
lettuce, tomato, onion and tartar sauce served on a toasted brioche bun
- FRENCH DIP 16
shaved prime rib and provolone cheese served on a toasted baguette with a side of burgundy jus
- CHAVO CHICKEN** 14
marinated fire-grilled chicken breast with avocado, bacon, chipotle aioli, lettuce, tomato and onion served on a toasted ciabatta bun
- CHICKEN-FRIED STEAK 15
country cream gravy and mashed potatoes
- FRIED GREEN TOMATO BLT 13
mayonnaise and choice of toasted bread
- BLACK RUSSIAN SANDWICH ★ 13
shaved corned beef, smoked turkey, coleslaw, swiss cheese and thousand island dressing served on dark rye bread

- BURGERS -

Take a walk on the wild side...

- OAXACA-STYLE BURGER* 15
grilled chorizo and beef burger with lettuce, guacamole, oaxaca cheese and pan-fried egg served on texas toast

- FEATURED ITEM -

CLASSIC BURGER* ★ 14

fire-grilled angus burger served with lettuce, tomato, onion and your choice of one topping

- AVOCADO TURKEY BURGER 14
fire-grilled with provolone cheese, avocado and garlic aioli served on a toasted bistro bun
- PALE RIDER*** 15
fire-grilled angus burger, bbq sauce, bacon, cheddar cheese, lettuce, tomato and onion rings served on a toasted brioche bun

Gluten-Free

★ Member Favorite

#LifeLivedWell
Nourishing the body + soul

**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.*



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- WHITE -
GLASS

Chandon Brut Classic Sparkling, California 13
Joel Gott Sauvignon Blanc, California 8.50
Chateau Ste. Michelle Indian Wells Chardonnay,
Columbia Valley 11.50

- RED -
GLASS

Taken Red Blend Meritage, Napa Valley 20
Ghost Pines Merlot, Sonoma County 11.50
Tom Gore Vineyards Cabernet Sauvignon, California 8.50
La Crema Pinot Noir, Sonoma County 11.50
Terrazas Reserva Malbec, Mendoza 11.50

- HANDCRAFTED COCKTAILS 10 -

Seasonal. Signature. Experimental.

BLUEBERRY MOJITO *bacardi rum, lime, blueberries, mint, simple syrup, soda*

BASIL TEA TIME *absolut citron vodka, lemon, mint, basil, simple syrup, tea*

SPICY MULE *casa noble reposado tequila, triple sec, lime, jalapeño, ginger beer, tajin spice*

FOUNTAIN OF YOUTH *tito's handmade vodka, st~germain liqueur, lemon, sparkling wine, mint*

BOULEVARDIER *maker's mark bourbon, sweet vermouth, campari liqueur*

GRAPEFRUIT COSMO *deep eddy grapefruit vodka, triple sec, lime, cranberry*

SIDECAR *hennessy vs, grand marnier, lemon*

CUCUMBER GIN GIMLET *hendrick's gin, st~germain liqueur, lime, cucumber*

- BREWS -

DOMESTIC 4

Bud Light | Michelob Ultra | Coors Light

Miller Lite | Budweiser | Yuengling

IMPORT/CRAFT

Blue Moon Belgian White 5 | Corona Extra 5 | Corona Light 5

Sierra Nevada Pale Ale 5 | Gate City Brewing OTP Double IPA 7

SweetWater 420 5 | Heineken 5 | Terrapin Seasonal Draft 6