

## Wines

### Red by the Glass

Miraval **Rosé**  
Meiomi **Pinot Noir**  
Columbia Crest H3 **Merlot**  
Taken **Red Blend Meritage**  
Uppercut **Cabernet Sauvignon**  
Peju **Cabernet Sauvignon** - Napa Valley  
Terrazas Reserva **Malbec**

### Red by the Bottle

Meiomi **Pinot Noir**  
La Crema **Pinot Noir**  
Columbia Crest H3 **Merlot**  
Uppercut **Cabernet Sauvignon**  
Terrazas Reserva **Malbec**

### White by the Glass

Chandon Brut Classic **Sparkling** 187ml  
Kim Crawford **Sauvignon Blanc**  
Chateau Ste. Michelle Indian Wells  
**Chardonnay**  
San Angelo **Pinot Grigio**  
Sonoma-Cutrer Russian River  
**Chardonnay**

### White by the Bottle

La Marca **Prosecco**  
Kim Crawford **Sauvignon Blanc**  
Joel Gott **Sauvignon Blanc**  
Simi **Chardonnay**  
Chateau Ste. Michelle Indian Wells  
**Chardonnay**

## Libations

### Tennessee Mule

jack daniel's whiskey, ginger beer, lime, mint

### Maple Spiced Old Fashioned

templeton rye 4yr. whiskey, cherries, orange, monin maple spiced syrup,  
dale degroff's bitters

### Handcrafted Gin Martini

hendrick's gin, antica formula dry vermouth, lemon twist, blue cheese stuffed olives

### Chili Agave Margarita

don julio añejo tequila, cointreau, tres agaves organic margarita mix, lime,  
orange, chili spiced salt rim

### Winter Citrus Sangria

deep eddy lemon, meiomi pinot noir, monin winter citrus syrup, grapefruit,  
orange juice, mint

### Cranberry Bellini

tito's handmade vodka, la marca prosecco, st-germain, cranberry juice, simple syrup

### Almond Sour

bacardi rum, disaronno amaretto, cherries

### French Apple

hennessy v.s, sour mix, apple juice, club soda, mint leaves, sliced apple

## Beer

### Bottles / Cans

Corona | Corona Light | Bud Light | Miller Lite | Heineken  
Sam Adams Boston Lager | Shiner Bock | Dos XX | Modelo  
Modelo Negra | Revolver Blood & Honey

### Handles

Coors Light | Molson Canadian | Pilsner Urquell

## Shareable Apps

### **Mussels Borracho**

pan-roasted mussels steamed with local ipa, spanish chorizo, garlic and cilantro served with grilled ciabatta bread 19

### **White Polenta Calamari**

buttermilk marinated with smoked marinara and cilantro pesto 13

### **White Bean Hummus**

grilled naan, watermelon radish, olives, asparagus, carrots, cauliflower and texas olive oil 11

### **Salt and Time**

chef's selection of artisan cheeses and cured meats served with quick pickled vegetables, grain mustard and crostini 24

### **Ahi Poke**

avocado, sweet onion, wasabi aioli, sesame, soy dressing and crispy wonton 14

### **Spicy Edamame**

fresno chiles, thai chili sauce and teriyaki 9

### **Baked Spinach and Artichoke Dip**

served with lavash 11

## Bold Salads

### **15 Spiced Salmon Salad**

pan-seared salmon fillet dusted in a southwest spice blend served with mixed greens, mandarin oranges, oven-dried tomatoes, spiced pecans and cilantro lime vinaigrette 17

### **Black & Blue Salad**

pepper crusted beef tenderloin, seasonal greens, grape tomatoes, blue cheese cream, crispy onions and balsamic reduction 19

### **Earth Bowl**

toasted wheat berry, red quinoa, baby arugula and spinach, toasted pumpkin seeds, dried cranberries, orange, feta cheese, oven-dried tomatoes, white balsamic vinaigrette 13

### **Thai Beef Noodle Salad**

fire-grilled flank steak, napa cabbage, baby arugula, cilantro, thai basil, lo mein noodles, mango, scallions, avocado and roasted peanuts with your choice of one topping 18

### **Yucatan Shrimp**

crisp romaine, tortilla chips, pico de gallo, jack cheese and black beans tossed with chili ranch dressing 19

 Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.*

*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.*

## Handhelds

gluten free bun available upon request

### Signature Burger

our unique blend of usda chuck, brisket and short rib char-grilled to perfection  
with your choice of one topping 13

### Philly Cheese Steak

shaved roast beef grilled with peppers, onions and cheese sauce all served  
on a toasted hoagie roll 15

### Dark Ale Braised Pork

spicy bbq sauce, pepper jack cheese, coleslaw and crispy onions served on a toasted  
brioche bun 15

### B.L.T.C.A.

grilled chicken breast, applewood smoked bacon, avocado, lettuce and tomato  
served on grilled sourdough bread 13

### Blackened Mahi Mahi

cajun remoulade sauce, lettuce, tomato, onion and avocado served on a toasted  
ciabatta bun 18

## Worth the Wait

### Grilled 8 oz Filet

roasted shallot demi-glace reduction, yukon mashers and baby green beans 44

### Slow Braised Pork Shank

prosciutto and porcini mushrooms, pan jus, parmesan risotto and wilted swiss chard 36

### Steakhouse Ribeye

fire-grilled, roasted fingerling potatoes, grilled asparagus and blue cheese butter 41

### Pan-Seared Sea Bass

bean cassoulet, roasted tomato, sherry gastrique and pancetta 43

### Low Country Shrimp & Grits

original grit girl grits, trinity and tasso ham pan gravy 24

### Wild Mushroom Risotto

wild seasonal mushrooms and romano cheese 21

### Green Tea Crusted Salmon

ginger butter sauce, yukon mashers and grilled asparagus 28

### Macadamia Crusted Chicken

yukon mashers, asian spiced green beans and lemon butter sauce 25

## Odds and Ends for the Table

Spicy Green Beans 7

Charred Broccoli 7

Original Grit Girl Grits 7

Wilted Baby Spinach with Roasted Garlic 7