

TOWN POINT CLUB

A Member of the ClubCorp Family

STARTERS

small plates to begin your evening

- ★ Crab Cakes – pan-seared crab cakes, roasted corn salsa and sriracha aioli \$16
- ★ Fried Oysters – crispy cornmeal-dusted oysters served with garden slaw and roasted red pepper aioli \$16
- Duck Confit & Sweet Corn Flatbread – caramelized onion and goat cheese \$16
- Thai Chile-Glazed Calamari – crispy calamari tossed with sweet thai chile sauce \$12
- 🥕 Club Salad – greens, toasted sesame seeds, pecorino romano & balsamic vinaigrette \$6
- ★ She Crab Bisque – finished with lump crab, cream and sherry \$8
- ★ Caesar Salad – crisp romaine, caesar dressing, parmesan cheese, cracked black pepper & croutons \$8
- ★ 🥕 Cranberry Pecan Salad – mixed greens tossed with sun-dried cranberries, spiced pecans, feta cheese and honey balsamic dressing \$8
- 🍴 🥕 Vine Ripened Tomato Soup – grilled brioche goat cheese sandwich \$8

SIDES

consider adding to your selections \$6 each

- Sautéed Spinach & Caramelized Shallot
- Medley of Seasonal Vegetables
- Roasted Asparagus
- Haricot Vert Beans
- ★ Bleu Cheese Whipped Potato French Fries

ENTRÉE SALADS

for the larger appetite that still wishes to eat on the lighter side

- ★ Blackberry & Blue Steak Salad – seasonal greens, bell pepper, red onion, blue cheese, grape tomatoes and blackberry balsamic vinaigrette \$18
- ★ Blackened Salmon Caesar – grilled romaine, croutons and parmesan cheese tossed with caesar dressing served with grilled lemon \$18
- 🥕 Vegetable Chef Salad – romaine lettuce, cucumber, grape tomato, baby corn, roasted beets, garbanzo beans, carrot, black olives and balsamic vinaigrette \$12
- 🍴 🥕 Strawberry Salad – goat cheese, toasted walnuts and granny smith apples \$12

CLUB SPECIALTIES

some of the chef's favorites ~

- ★ Roasted Lamb Shank – fingerling potatoes and demi-glace \$34
- Crispy Confit Duck Leg – roasted duck fat fingerling potatoes, haricot vert beans, pickled red onion and local blackberry port jus \$26
- Herb Pesto Pasta & Shrimp – sautéed shrimp, grilled tomatoes, linguine, basil pesto cream sauce \$22
- ★ Fresh Catch – chef's seasonal accompaniments \$30
- 🍴 Southern Chicken Fried Ribeye – buttermilk whipped potatoes, brussels sprouts and andouille sausage gravy \$26

MEMBER'S FAVORITE DISHES

some of our members' favorite selections

- ★ Chicken Oscar – pan-seared chicken breast, jumbo lump crab, roasted asparagus, mashed potatoes and hollandaise sauce \$30
- ★ The Filet – buttermilk whipped potato, braised shallot and demi-glace \$46
- ★ Grilled Ribeye Steak – parmesan fries and cognac demi-glace \$50
- ★ Grilled Barbecue Salmon – pan-fried herb potatoes and haricot vert beans \$28
- ★ Petite Filet & Shrimp – scampi-style butter sauce and potatoes au gratin \$40
- ★ Classic Steak Diane – beef tenderloin medallions, brandy mushroom pan gravy, stacked potatoes and roasted tomato \$32

Allow your server to tell you all about our desserts o'day

★ Member Favorite 🥕 Vegetarian

🍴 #LifeLivedWell

Nourishing the body + soul

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.

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RED

GLASS

Charles & Charles Merlot Blend,
Columbia Valley \$8.5

Columbia Winery Merlot, Washington \$8.5

Robert Mondavi Private Selection
Cabernet Sauvignon, Central Coast \$6.5

Murphy-Goode Pinot Noir, California \$8.5

Terrazas Altos del Plata Malbec, Mendoza \$8.5

WHITE

GLASS

La Marca Prosecco, Veneto \$9

SeaGlass Sauvignon Blanc,
Santa Barbara \$7.5

14 Hands Chardonnay,
Washington State \$6

Banfi Le Rime Pinot Grigio, Tuscany \$6



LIBATIONS

Blackberry Bramble - tito's handmade vodka, chambord, lime, simple syrup, fresh blackberries \$8.75

Campbell Manhattan - bulleit 95 whiskey, aperol, orange bitters \$10.75

Oaxacan Old Fashioned - casa noble reposado tequila, mezcal, agave nectar, hellfire habanero shrub,
xocolatl mole bitters \$12.75

Old Smoky - belvedere vodka, olive brine, blue cheese stuffed olives \$12.75

Pineapple-Jalapeño Margarita - hornitos reposado tequila, tripe sec, lime, pineapple juice, jalapeño, tajin spice \$9.75

Bacardi Sangria - bacardi rum, simple syrup, triple sec, lime, house merlot, orange juice, seasonal berries \$9.75

Cucumber & Thyme Collins - beefeater gin, simple syrup, fresh thyme, cucumber, lemon, orange bitters \$8.75

Grapefruit Vodka Mule - deep eddy ruby red vodka, grapefruit juice, lime, ginger beer \$8.75



BREWS

DOMESTICS \$5.5

Miller Lite | Coors Light | Michelob Ultra

Budweiser | Bud Light | O'Doul's

IMPORTS/CRAFTS \$6.5

Blue Moon | Modelo Especial

Corona Light | Corona Extra