

THE LOUNGE MENU

For over 35 years, we have been honored to serve all of our valued members & their guests. Thank you for dining with us ~

LITTLE PLATES

- 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★
- Buffalo Blue Cheese Wings** Crispy vegetable sticks and blue cheese dressing 14★
- Bang Bang Shrimp** Crispy shrimp tossed with sweet chile aioli 12★
- Strawberry Salad** Goat cheese, toasted walnuts and Granny Smith apples 12🍷
- Cranberry Pecan Salad** Mixed greens tossed with sun-dried cranberries, spiced pecans, feta cheese and honey-balsamic dressing 8★🥕
- She Crab Bisque** Finished with lump crab, cream and sherry 8★
- Vine-Ripened Tomato Soup** Grilled brioche goat cheese sandwich 8🍷

SNACKS & SIDES

- Cole Slaw 5
- Club-Made Chips 5★
- Fruit Salad 5
- French Fries 5
- Medley of Seasonal Vegetables 5
- Sweet Potato Fries 5

BIG PLATES

- Southern Chicken-Fried Ribeye**
Buttermilk whipped potatoes, Brussels sprouts and andouille sausage gravy 26
- Crab Cake Sliders**
Three silver dollar crab cakes pan-seared and served with shredded lettuce and sauce remoulade 15
- Asian Chicken**
Napa cabbage, romaine and mandarin oranges tossed with sesame dressing and garnished with herb-grilled chicken breast, crispy rice noodles and black sesame seeds 14
- Classic Caesar**★
Romaine lettuce tossed with creamy Caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp 14
- Old Hickory Burger**
Fire-grilled Angus burger served with lettuce, tomato, crispy onions, bacon and smoky BBQ sauce 15
- Lemon & Thyme Grilled Chicken Sandwich**
Swiss cheese, lettuce, tomato, red onion and roasted red pepper aioli served on a toasted brioche bun 14
- Chicken Salad**★
Classic chicken salad served on toasted white bread with butter lettuce 10
- Black Bean Veggie Burger**🥕
Red pepper aioli, lettuce, tomato and grilled onion served on a toasted sesame bun 10
- Vegetable Chef Salad**🥕
Romaine lettuce, cucumber, grape tomato, baby corn, roasted beets, garbanzo beans, carrot, black olives and balsamic vinaigrette 12
- Burger Sliders**
Three pan-fried mini Angus burgers with caramelized onions and American cheese 12

REDS

by the glass

- Terrazas Altos del Plata Malbec
- Charles & Charles Red Blend Meritage
- Murphy-Goode Pinot Noir
- BV Coastal Estates Cabernet Sauvignon
- Canyon Road Pinot Noir
- Columbia Winery Merlot

bottle

- Estancia Cabernet Sauvignon
- Robert Mondavi Private Selection Cabernet Sauvignon
- Belle Glos Pinot Noir
- BV Coastal Estates Cabernet Sauvignon

WHITE

by the glass

- La Marca Prosecco
- 14 Hands Chardonnay
- SeaGlass Sauvignon Blanc
- BV Coastal Estates Chardonnay
- Borie-Manoux "Beau Rivage"
- Villa Pozzi Pinot Grigio

bottle

- 14 Hands Chardonnay
- Moët & Chandon Impérial Champagne
- Duckhorn "Decoy" Sauvignon Blanc
- BV Coastal Chardonnay

COCKTAILS & SPIRITS



- Blackberry Bramble** Tito's Handmade Vodka, Chambord, Lime Juice, Simple Syrup, Blackberries, Lime Wedge
- Campbell Manhattan** Bulleit 95 Rye Whiskey, Aperol, Orange Bitters, Orange Peel
- Bacardi Sangria** Bacardi Rum, Simple Syrup, Triple Sec, Merlot, Lime Juice, Blueberries, Blackberries, Strawberries
- Oaxacan Old Fashioned** Casa Noble Reposado Tequila, Mezcal, Agave Nectar, Bittermens Hellfire Habanero Shrub, Bittermens Xocolatl Mole Bitters, Orange Peel
- Pineapple-Jalapeño Margarita** Hornitos Reposado Tequila, Triple Sec, Lime Juice, Pineapple Juice, Jalapeño Slices, Tajin Spice, Pineapple Wedge
- Cucumber + Thyme Collins** Beefeater Gin, Simple Syrup, Fresh Thyme Sprigs, Cucumber Slices, Orange Bitters, Lemon Juice, Soda Water

★ Member Favorite

🥕 Vegetarian

🍷 #LifeLivedWell
Nourishing the body + soul

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.