DINNER MENU

SMALL PLATES

Buffalo Chicken Dip | 15
Served in a Bread Bowl with Crispy Pita Chips and Celery

Crab Rangoons | 16
House Made Rangoons served with a Sweet and Spicy Sauce

Fried House Pickles | 14
House Battered Pickle Chips, Horseradish Aioli

SOUP AND SALADS

Kennett Square Mushroom Soup
Chili with Cheddar Cheese | 3
Cup | 5
Bowl | 7

Steak & Wedge Salad | 20
Bibb Lettuce, Roasted Tomatoes, Applewood Smoked Bleu Cheese, Peppered Bacon, Sliced Red Onion, Bleu Cheese Dressing

Caesar Salad | 14 | 16 | 18 | 19
Romaine, Garlic Croutons, Parmesan Cheese, Choice of Chicken, Shrimp, Salmon, or Steak

House Salad 3, 4 | 14 | 16 | 18 | 19
Mixed Greens, Red Onions, Tomatoes, Cucumbers, Balsamic Dressing, Choice of Chicken, Shrimp, Salmon, or Steak

Baby Spinach Salad | 14 | 16 | 18 | 19
Roasted Beets, Pears, Bleu Cheese, Spiced Walnuts, Walnut Vinaigrette, Choice of Chicken, Shrimp, Salmon, or Steak

Arugula Salad | 14 | 16 | 18 | 19
Dried Cherries, Toasted Hazelnuts, Goat Cheese, Lemon-White Balsamic Vinaigrette, Choice of Chicken, Shrimp, Salmon, or Steak

ENTREES

Braised Short Ribs | 27
Horseradish-Apple Grits, Sauteed Brussels Sprouts and Cherries

12oz Prime Cut NY Strip | 50
Coffee Butter, Mashed Honey Sweet Potatoes, Grilled Asparagus

Chicken Parmesan | 24
Creamy Fettuccine Alfredo

Kale-Pesto Pasta | 23
Linguini Pasta, Kale Pesto, Sauteed Red Onions, Topped with Pine Nuts

Grilled Salmon | 33
Shaved Brussels Sprouts and Brown Rice Saute, Blood Orange Teriyaki Glaze

*Non-meat items are made with organic, certified humane, free range, cage free eggs and organic milk and cream. All other items are made with organic, local, and organic options are subject to an automatic 20% Service Charge, a portion of which may be distributed to the Club’s chefs and beverage service personnel. The Service Charge is not to be interpreted as a gratuity. Please inform your server of any allergies or special dietary requirements. All credit card use. All ages welcome. 435-4666 ext. 30*