



— ■ APPETIZERS ■ —

**Gf** Jumbo Shrimp Cocktail

*fresh lemon & cocktail sauce 15*

**\*Spicy Ahi Tuna Tostada**

*avocado, sesame, cilantro, wonton 16*

**\*Local Cheese & Charcuterie**

*chef's choice of accoutrements 18*

**Crispy Calamari**

*mixed peppers, lemon, garlic & herb aioli 13*

**Jumbo Lump Crab Cake**

*arugula & wholegrain mustard aioli 16*

— ■ ENTRÉES ■ —

**\*\*Fresh Catch | Market**

**Gf \*\*Pan-Seared Faroe Island Salmon**

*lentils, baby vegetables, tomato-balsamic preserves 26*

**Sweet Potato Agnolotti**

*homemade ricotta, sage, marcona almond butter 21*

**Georgia Chicken & Dumplings**

*baby carrots, cipolini onions & herb jus 24*

**Gf \*\*12 oz. Heritage Pork Chop**

*smoked gouda grits, collard greens, apricot jus 34*

**Gf \*\*7 oz. Center-Cut Angus Filet**

*chef's potatoes, asparagus & demi glaze 36*

**Gf \*\*14 oz. Bone-In Cowboy Ribeye**

*roasted garlic & herb crusted 42*

**A LA CARTE SIDES 4**

*side salad | asparagus | seasonal vegetables | garlic-wilted spinach  
buttered broccoli | chef's potatoes | french fries | sweet potato fries  
homemade chips | onion rings | whipped potatoes | loaded baked potato 6*

**Gf** Gluten Free **\*Raw** **\*\*Undercooked**. Consuming raw or undercooked meats, poultry, 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.