

## STARTERS

## CLASSIC SHRIMP COCKTAIL 9.25

Black Pepper Cocktail Sauce | Grilled Lemon

## DECONSTRUCTED COBB LETTUCE WRAPS 12

Avocado | Bacon | Grilled Chicken Breast | Blue Cheese  
Tomato | Peppercorn Ranch Dressing

## BANG BANG SHRIMP 9.25

Crispy Shrimp | Sweet Chili Aioli

## CRISPY CAJUN SPICED TATER TOTS 8.75

Homemade Bacon Dipping Sauce | Green Onion

## WHITE BEAN HUMMUS 8.5

Fresh Vegetable Crudité and Fire-Grilled Pita

## BLT SALAD 4.50

Spinach | Bacon | Tomato | Balsamic Red Onion  
Peppercorn Ranch Dressing

## WEDGE SALAD 5

Crisp Iceberg Lettuce | Blue Cheese Crumbles  
Grape Tomatoes | Bacon | Blue Cheese Dressing  
Crispy Tobacco Onions

## SOUP OF THE DAY 3.30

Selection Changes Daily

## ENTRÉE SALADS

## FILET &amp; WEDGE\* 15

Iceberg Lettuce | Tomatoes | Bacon | Crispy Onion Rings  
Blue Cheese Dressing | Fire-Grilled Beef Tenderloin

## COBB SALAD 12.5

Mixed Greens | Avocado | Tomato | Boiled Egg  
Crispy Bacon | Blue Cheese | Grilled Chicken  
Choice of Dressing

## GRILLED SALMON &amp; QUINOA\* 14

Fresh Spinach | Grape Tomatoes | Honey Balsamic Dressing  
White Bean Hummus

## CRISPY PECAN CHICKEN SALAD 14.5

Seasonal Greens | Cheddar Cheese | Avocado | Tomato  
Smoky Bacon Vinaigrette

## SIDES 2 EACH

Seasonal Vegetable Medley

French Fries

Jasmine Rice

Traditional Side Salad

Seasonal Fruit

Club-Made Chips

Green Beans

Sweet Potato Fries

Oatmeal Pie | Vegetarian

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

## ENTREES

## SHRIMP &amp; GRITS 18.5

Creamy Cheese Grits | Andouille Sausage Red Eye  
Pan Gravy

## FRESH CATCH MKT

Chef's Seasonal Accompaniment

## FISH &amp; CHIPS 13

Beer-Battered Cod | French Fries | Tartar Sauce

## MISO SALMON BOWL\* 20.5

Pan-Seared Miso Salmon | Jasmine Rice  
Jalapeño Cucumber | Carrot | Napa Cabbage  
Sesame | Honey Crisp | Side of Teriyaki Sauce

## SPICY APPLE PORK TENDERLOIN\* 15

Blackened Pork Tenderloin | Crispy Potato Latke  
Balsamic Reduction | Applesauce  
Seasonal Vegetable

## CRISPY POPCORN CHICKEN BREAST 13.5

Brown Butter Honey Garlic Sauce | Green Beans

## ASIAN STEAK TIPS\* 19

Grilled Spinach | Miso | Sweet Chili Sauce  
Honey Crisp | Toasted Sesame

## SANDWICHES &amp; BURGERS

Served with Your Choice of Our Side

## APPLE PECAN CHICKEN SALAD CROISSANT 11

Sun-Dried Cranberries | Spinach | Toasted Pecans  
Local Honey | Toasted Croissant

## SIGNATURE BURGER\* 12

Fire-Grilled Angus Burger | Lettuce | Tomato | Onion  
Your Choice of Our Topping

## Upgrade Your Burger 2

Black &amp; Blue / Mushroom &amp; Swiss / Bacon

Swiss &amp; Crispy Onion / BBQ, Bacon &amp; Cheddar

## CHAVO CHICKEN 13

Marinated Fire-Grilled Chicken Breast | Avocado | Bacon  
Chipotle Aioli | Lettuce | Tomato | Onion  
Toasted Ciabatta Bun

## FRIED BOLOGNA SANDWICH 11

Braised BBQ Onions | Swiss Cheese | Toasted Ciabatta Bun

