Consumming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform us at the time of order if you or anyone in your party has food allergies or special dietary requirements. All food and beverage purchases on this menu are subject to an automatic tax (7%) and service charge (10%). All items are subject to availability.

Laurel Springs Golf Club

Curbside Family Meals

Call the Club at 770.884.0065 x 21 or email Jenni Tyler @ jenni.tyler@clubcorp.com. Please allow at least one hour from order to pick-up, based on demand.

Tuesday Night 5/12/20

**Pork Chimichangas**: Pork Chimichangas, Tortilla Chips, Pico de gallo, Chili Beans, South of the Border Rice, Sopipalla Cheesecake

Dinner for 2: $26  Dinner for 4: $50

Wednesday Night 5/13/20

**Stuffed Rockfish**: Wild caught stuffed with shrimp and eggplant, Atchafalaya cream sauce, Basmati Rice, Chef’s Fresh Bread, White Chocolate Bread Pudding

Dinner for 2: $28  Dinner for 4: $55

Thursday Night 5/14/20

**Beef Stroganoff**: Egg noodles, Garden Salad, Rolls, Rum Cake

Dinner for 2: $26  Dinner for 4: $50

Friday Night 5/15/20

**Sweet Firecracker Chicken**: Marinated Grilled Chicken Breast, Roasted Vegetables, Basmati Rice, and Chef’s Fresh Bread.

Dinner for 2: $26  Dinner for 4: $46

Saturday Night 5/16/20

**Create Your Own Flatbread**: 

Pick Three Toppings: Pepperoni, Spinach, Green Bell Peppers, Grilled Chicken, Feta Cheese, Kalamata Olives, Tomatoes, or Bacon

Add Extra Topping: $1.00

Includes: 2 Chef Handcrafted Flatbreads & Mardi Gras Salad

Dinner for 4: $20

Available Everyday

Rum Cake: Serves 4: $8.00

Apple Streusel: Serves 4: $10.00

White Chocolate Vanilla Bean Bread Pudding: Serves 4: $10.00

Chef’s Gourmet Cookies: Made Fresh in House.

Kourabiedes, Chocolate Chip, M&M, Espresso White Chocolate Mint, Oatmeal Raisin, White Chocolate Cranberry, Chocolate Espresso, Gluten Free Chocolate Chip Cookies

Ready-To-Cook

Cut Fresh Upon Order. Please allow 4 hours before pick-up.

Chef’s Cut Ribeye: 10oz-12oz Chef’s Cut Ribeye: $16 per Ribeye

Filet Mignon: 6oz-8oz Filet Mignon: $14 per Filet Mignon

Add Chef’s Marinade: $2.00

Mediterranean, Chef’s Choice Asian, Blackened, Southwest

*Consumming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform us at the time of order if you or anyone in your party has food allergies or special dietary requirements. All food and beverage purchases on this menu are subject to an automatic tax (7%) and service charge (10%). All items are subject to availability.*