



have a seat at the table and enjoy

# LUNCH

## SOUP & SALAD

**Chef's Soup of the Day** | 5

**Avocado Salmon Salad** 

grilled salmon on a bed of mixed greens with fresh sliced avocados, cucumbers, and cherry tomatoes tossed in balsamic dressing | 16

**Raspberry Beet Salad** 

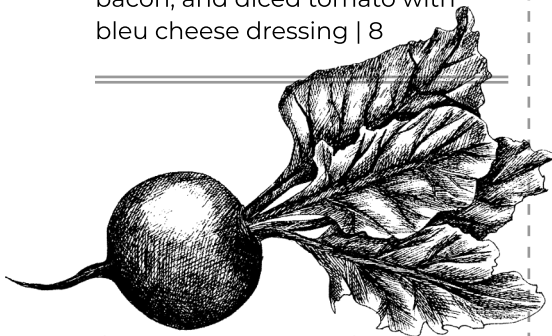
blend of artisan greens with roasted beets, fresh raspberries, feta cheese and toasted almonds | 12  
add chicken +4  
add shrimp +6

**Leaves & Berries Salad** 

blend of artisan greens and baby spinach with toasted almonds, fresh raspberries, strawberries, blueberries, and mandarin oranges slices tossed in poppyseed dressing | 12  
add chicken +4  
add shrimp +6

**Baby Wedge**

bleu cheese crumbles, crispy bacon, and diced tomato with bleu cheese dressing | 8



## SMALL PLATES

**Capital City Crab Cake** ★

roasted corn aioli | 12

**Capital City Crispy Wings**

crispy chicken wings with your choice of buffalo, teriyaki, or lemon pepper sauce | 16

**Burrata Flatbread** 

toasted flat bread with burrata cheese, cherry tomatoes, sweet roasted corn, arugula, and slices of avocado with basil oil drizzle | 12

## HANDHELDS

All sandwiches are served with your choice of side

**Seared Sea Bass Sandwich**

seared sea bass fillet on toasted baguette with malt vinegar-caper aioli, avocado, lettuce, and cucumber | 16

**Signature Angus Cheeseburger** ★

grilled angus beef patty with cheddar cheese, applewood smoked bacon, lettuce, tomato, and crispy onion petals on a brioche bun | 16

**Veggie Burger** 

grilled veggie burger with crispy lettuce, fresh sliced tomato, onion and avocado on toasted brioche bun | 15

**Buffalo Chicken Sandwich** ★

seasoned fried chicken breast dipped in buffalo hot sauce, bleu cheese sauce, lettuce, tomato, and onion on a toasted brioche bun | 16

## SIDES

**Fresh Fruit** | 5

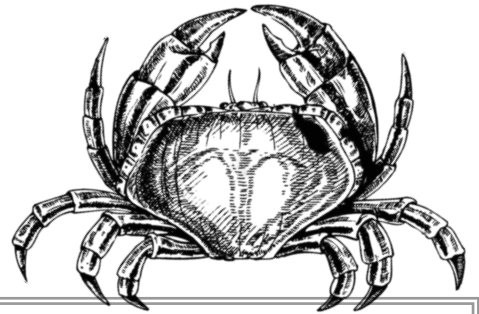
**Hand Cut French Fries** | 5

**Sweet Potato Fries** | 5

**Onion Rings** | 6

**Club Made Coleslaw** | 5

**Hand Sliced Potato Chips** | 5



## CHEF'S SPECIALTIES

**Stir Fry**  

white rice, sautéed carrots, peppers, onion, and snap peas in teriyaki sauce | 12

Add chicken +4

Add shrimp +6

Add beef +7

**Petite Filet Medallions**

medallions of marinated filet mignon with parmesan truffle fries | 19




**Capital City Crab Cake**

pan-seared crab cakes with cajun cream sauce, dirty rice, and roasted vegetables | 20

Ask your server for daily dessert offerings and featured cocktails!

Curated Lunch Menu by

  
Megan Dusch, Executive Chef

- ★ MEMBER FAVORITES
-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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. ©ClubCorpUSA, Inc. All rights reserved. 45188 0819 55

Specific dietary restrictions or allergies? Please let your server know, or ask to speak with the Chef.