



Menu



Appetizers

TOMATO CHEDDAR SOUP  \$5 cup
 A Country club tradition of our special \$8 bowl
 recipe.

CLUB TOSCANA  \$6 cup
 Spicy sausage/potatoes/celeery/carrots/ \$8 bowl
 onions/chicken broth/heavy cream

SOUP DU JOUR \$6 cup
 Ask your server for the special soup of \$8 bowl
 day.

APPETIZER OF THE DAY Market
 Ask your server for the special Price
 appetizer of the day.

BRUSSEL SPROUTS  \$12.00
 Tempura brussel sprouts/ parmesan
 cheese/ balsamic reduction

FLATBREAD OF THE DAY \$15.00
 Ask your server for the Chef's inspired
 flatbread.


WINGS \$17 (12)
 Sauces \$9(6)
 Buffalo/ hot/ cajun/ thai chili/ garlic parmesan/
 butter garlic/ nashville hot/ firecracker/dry
 ranch/ dry buffalo/ dry cajun/ teriyaki/ bbq/
 carolina gold/ honey cajun/ cranch(cajun&ranch)

Salads

COUNTRY CLUB HOUSE \$13.00
 Mixed greens/tomatoes/cucumbers/red
 onion/cheddar cheese/black olives/croutons

CAESAR SALAD \$15.00
 Romaine/caesar cheese/croutons
 housemade caesar dressing

PROTEINS
 Salmon \$8/Shrimp \$6/ Steak \$9 Chicken \$5

CRANBERRY WALNUT  \$15.00
 Romaine/cranberries/walnuts/ red
 onions/blue cheese/ cranberry
 vinaigrette

MANDARIN ORANGE  \$15.00
 Mixed greens/mandarin oranges/ red
 onions/almonds/citrus dressing

DRESSINGS
 Ranch/French/Italian/Honey Mustard
 House Gorgonzola/Blue Cheese

Club Classics

CBR WRAP \$14.00
 Chicken/ bacon/cheddar cheese/
 lettuce/tomato/ranch dressing/garlic herb wrap

COUNTRY CLUB \$15.00
 Have it as a sandwich or a wrap.
 Turkey/ ham/bacon/ swiss cheese/american
 cheese/lettuce/tomato/mayo

CLUBHOUSE BURGER \$15.00
 8oz special blend burger/your choice of
 cheese and toppings on a toasted bun

Handhelds

All club classics& handhelds come with fries

JENNIFER'S GRILLED CHEESE \$14.00
 White bread/gruyere cheese/ ham/ fries/ fresh
 tomato basil soup

MANLY MAN WRAP \$15.00
 Smoked roast beef/ cheddar cheese/lettuce/tomato/
 bbq mayo in a garlic herb wrap

BAY BURGER \$13.00
 Salmon patty/lettuce/tomato/onion/
 tzatziki sauce on a toasted bun

TOPPINGS

Lettuce/tomato/onion/pickle/mushrooms/american/swiss/pepper jack/ cheddar/gouda/provolne cheese

*****CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH OR EGGS MAY INCREASE FOOD BOURNE ILLNESS.ESPECIALLY IF YOU HAVE A MEDICAL CONDITION*****



Menu



Small Plates

Add; Salmon \$8/Shrimp \$6/ Steak \$9 Chicken \$5

JOJO'S POKE ME BOWL \$12.00

Soy Sauce Marinated Ahi-Tuna/avocado/shredded carrots/corn/siracha mayo/rice

JAMAICAN ME CRAZY \$12.00

Pineapple salsa/jerk seasoning/black beans/honey & lime vinaigrette/rice

THAI CHILI SHRIMP \$14.00

Thai chili sauce/ scallions/fried veggie rice.

JUSTIN'S GRILLED ROMAINE \$13.00

Grilled romaine heart/chicken breast/oven roasted tomatoes/lemon/croutons parmesan vinaigrette.

Baskets

CHICKEN TENDERS \$15.00

Five Chicken Tenders/ fries
Your choice of bbq/ranch/buffalo/firecracker/ nashville hot

SHRIMP BASKET \$13.00

Fried shrimp/fries/cocktail sauce

NASHVILLE HOT \$15.00

Dill pickle marinated breaded chicken/
lettuce/tomato/pickle/fries

Sides

French fries/ Tator tots/ Sweet potato fries/
Potato chips/ Broccoli rabe/ Veg du jour/ Mashed potatoes/ Fruit /Applesauce/Cottage cheese

Entrees

All entrees come with your choice of salad or a cup of soup.

CHICKEN PARM \$26.00

In house breaded chicken breast/
marinara/mozzarella cheese/pappardelle pasta.

HONEY BLACKENED SALMON \$26.00

8oz Norwegian salmon/blackened seasoning/
veggie du jour

AJI AMARILLO STEAK Market Price

14oz Royal ribeye/smashed yukon
potatoes/broccoli rabe/peruvian yellow
sauce

FRENCHED PORK CHOP \$26.00

10oz seasoned frenched pork chop/mashed
potatoes/green beans.

PECAN TILAPIA \$20.00

Pecan tilapia/ broccoli rabe/ your choice
of one side

CEDAR PLANK SALMON \$28.00

8oz Norwegian salmon with honey & dill
cedar plank/ your choice of one side

BISTRO TENDER Market Price

Bistro tender/veg du jour

PERSONAL PIZZA OF THE DAY \$14.00

Chef's inspired ingredients on a Pinsa
crust.

Desserts

SMORE'S CHEESECAKE \$7.00

Graham cracker crust/chocolate
cheesecake/marshmallow cream.

DESSERT OF THE WEEK \$6.00

Boysenberry sorbet/whipped
topping/fresh mint from our herb
garden.

ICE CREAM \$5.00

Chocolate/caramel/raspberry/white
chocolate

DULCE DE LECHE CAKE \$8.00

Cake/caramel mousse/ chocolate &
caramel coated cereal.