



CLUB MENU



SALADS

The Country Club \$14

Mixed Greens/tomatoes/cucumbers/red onions/cheddar cheese/black olives/cROUTONS

Caesar Salad \$16

Romaine/ caesar cheese/cROUTONS/in house made caesar dressing

Autumn Salad \$16

Mustard greens/apples/ candied pecans/bacon sweet potatoes. Paired with an apple vinaigrette.

Blackened Chicken Wedge \$20

Blackened Chicken/romaine/bacon/blue cheese/tomatoes/red onions. Your choice of ranch or blue cheese drizzle.

FOOD SIGNATURE

Personal Pizza Of The Day \$16

Ask your server for the chef's special of the day.

Flatbread Of The Day \$15

Ask your server for the chef's choice of the day.

DRESSINGS

Ranch	House Gorgonzola
French	Blue Cheese
Italian	Balsamic
Honey Mustard	Cranberry Vinaigrette

APPETIZER



Drunken Shrimp \$16

Tempura Shrimp/Tequila sauce

Fall Harvest Crostini \$15

Whipped ricotta/crostini/apples bacon/honey drizzle

Appetizer Of The Day \$12-\$15

Ask your server for the chef's selection of the day.

SOUPS

Tomato Cheddar \$5/\$8

Country club tradition of our special recipe.

Club Toscana \$6/\$8

Spicy Italian sausage/celery/carrots/onions yukon potatoes/heavy cream/chicken stock.

Soup Du Jour \$7/\$9

Chef's creation of the day.

BREAD BOWL

Bread Bowl Of The Day \$15

Ask your server for the chef's selection of the day.

PROTEINS



Chicken Breast \$6

Steak \$12

Shrimp \$7

Salmon \$10



CLUB MENU



Drunken Chicken Parmesan



SMALL PLATES/BOWLS

Autumn Harvest  \$15

Chef's selection of seasonal vegetables with rice and chicken.

Sesame Chicken  \$15

Sesame chicken/sesame seeds in a savory sauce atop jasmine rice.

Thai Chili Shrimp  \$15

Thai chili shrimp/scallions/fried veggie rice.

Steak Frites Salad \$18

5 oz salad Steak/ mixed greens/fries/pickled onions/hollandaise sauce.

BASKETS

ALL BASKETS COME WITH A SIDE OF FRIES

Chicken Tenders \$16

Five Hot honey breaded tenders fried until golden brown.

Shrimp Basket \$13

Generous portion of breaded shrimp fried until golden brown. Served with a side of cocktail sauce.

Fish Basket \$15

Fried 3oz cod filets fried until golden brown. Served with fries and tartar sauce.

FOOD SIGNATURE

Justin's Drunken Chicken Panini \$18

Chicken parmesan cutlet/vodka sauce/ fresh mozzarella on specialty bread. Served with fries.

ALL CLUB CLASSICS AND HANDHELDS COME WITH A SIDE OF FRIES

CLUB CLASSICS



CBR Wrap \$15

Fajita chicken/bacon/lettuce/tomato/ cheddar cheese/ranch dressing

Country Club \$15

Ham/turkey/bacon/ american cheese swiss cheese/tomato/lettuce/bread/mayo

Club House Burger \$16

8oz special blend burger/your choice of cheese and toppings on a toasted bun.

HANDHELDS

Jennifers Tuna Panini \$18

Ahi-tuna/ kalamata olives/lemon zest/olive oil/mayo diced tomatoes on specialty bread

Ultimate Grilled Cheese \$16

American/ smoked gouda/provolone/bacon on white bread.

BURGER TOPPINGS

Cheese

American/Swiss/Provolone/Pepper jack Cheddar/Smoked Gouda

Toppings

Lettuce/Tomatoes/Red onions/Pickles Jalapenos/Banana Peppers

SIDES



Fries

Tator Tots

Sweet Potato Fries

Potato Chips

Mashed Potatoes

Fruit

Cottage Cheese

Veg Du Jour



CLUB MENU

AVAILABLE AFTER 4 PM



MAIN COURSE

ALL MAIN COURSES AND PASTAS COME WITH A SIDE SALAD OR CUP OF SOUP.

Bourbon Cream Steak MP

14oz royal ribeye grilled to your preference. Served with a brussels sprout hash and finished with a bourbon garlic cream sauce.

Coconut Curry Salmon \$28

8oz Norwegian salmon with a fresh coconut curry and rested atop jasmine rice.

Cauliflower Pork Chop \$28

10oz seasoned frenched pork chop with a cauliflower sauce and served with a side of parmesan roasted green beans

FOOD SIGNATURE

Jo Jo's Autumn Scallops \$36

Butternut squash risotto with six fresh scallops and a chimichurri sauce.

SIDES



Mashed Potatoes

Applesauce

Seasonal Veggies

Cottage Cheese

Vegetable Du Jour

French Fries

Sweet Potato Fries

PASTA



Pesto Milanese \$22

Breaded Chicken cutlet/sundried tomatoes/pesto and penne pasta

Cajun Sausage Pasta \$18

Cajun sausage/mushrooms/cherry tomatoes/peas/peppers

DESSERTS

Ice Cream \$5

Vanilla Ice cream with your choice of chocolate, caramel, raspberry or white chocolate sauce.

Cheesecake \$8

Cheesecake with your choice of chocolate, caramel or raspberry sauce.

Bananas Foster Pie \$9

A graham cracker pie shell holds our banana rum sauce with a moist butter cake, banana cream filling and banana cubes and finished with a cinnamon brown sugar whipped topping

DESSERT OF WEEK

Ask your server for the chef's selection of the week.