

THE COUNTRY CLUB

DINNER

PASTA

served with a side salad and garlic bread

CAJUN CHICKEN TORTELLINI

white meat chicken sautéed in a buttery cajun sauce topped with crispy bacon bits and fresh avocado

\$20.00

FETTUCINE ALFREDO

fettucine pasta and broccoli florettes spun in house made alfredo

\$18.00

ADD A PROTEIN

chicken (6), shrimp (8)

ENTRÉES

served with a side of our seasonal vegetable along with your choice of one accompaniment

started off with fresh focaccia bread and seasoned dipping oil

SHRIMP AND SCALLOP SCAMPI

a generous portion of bay scallops and six large shrimp sautéed in white wine, garlic, butter, and fresh parsley over pasta

\$26.00

GRILLED SALMON

6oz norwegian salmon with your choice of either a sweet and smoky brown sugar bourbon glaze, or fresh lemon butter and parsley

\$24.00

SIRLOIN STEAK

8 oz sirloin cooked to your preference, topped with our signature butter

\$28.00

add shrimp \$8

SALAD

CLUB HOUSE \$7/\$12

mixed greens, cherry tomatoes, cucumbers, red onion, cheddar cheese, croutons

CAESAR \$7/\$12

romaine, tossed with our caesar cheese blend, croutons, and house dressing

COBB \$10/\$14

grilled chicken, avocado, boiled egg, tomatoes, bleu cheese crumbles, cucumbers, and crispy bacon on mixed greens

ADD A PROTEIN

chicken (6), shrimp (8), salmon (10), filet (10)

DRESSINGS - balsamic, house, bleu cheese, caesar, french, hot bacon, honey mustard, italian, ranch, vinegar & oil

THE COUNTRY CLUB LUNCH

STARTERS

FOCACCIA BREAD \$8

served with dipping oil

CAJUN FILET TIPS \$18

cooked to your preference, topped with hot honey

TENDER BASKET \$15

three tenders served with fries

BUFFALO SHRIMP \$16

tossed in spicy buffalo, topped with bleu cheese

CALAMARI \$16

flash fried and served with marinara

STEAMED MUSSELS \$18

steamed in white wine, fresh herbs, tomatoes, and garlic; served with bread

PRETZEL STICKS \$10

five soft pretzel sticks served with cheese sauce

FLATBREADS

BBQ CHICKEN \$16

grilled chicken, onions, cheddar cheese, mozzarella, and drizzled with Carolina BBQ sauce.

SCAMPI FLATBREAD \$18

Shrimp, and bay scallops sautéed in white wine, butter, and garlic, atop mozzarella

FLATBREAD OF THE WEEK \$15

ask your server about of flatbread of the week

HANDHELDS

all handhelds are served with an accompaniment

CBA WRAP \$16

choose your chicken grilled or fried, wrapped with bacon, avocado, lettuce, and ranch

GRILLED CHEESE \$10

your choice of american, cheddar, provolone, or swiss

BLT \$12

crisp bacon, fresh lettuce, and tomato on toasted bread with a touch of creamy mayo.

CHICKEN SANDWICH \$16

grilled or crispy

SANDWICH TOPPINGS

lettuce, tomato, onion, pickle, jalapeño, american, provolone, bleu, swiss, cheddar, mayo, mustard, ketchup, BBQ

\$2 upcharge - bacon, fried egg, avocado, onion rings

COUNTRY CLUB \$16

fan favorite triple decker turkey, ham, bacon, swiss, american, lettuce, tomato, and mayo

OPEN FACED TURKEY

SANDWICH \$14

mashed potatoes, gravy, and vegetable

HALF POUND BURGER \$16

half-pound beef patty grilled to perfection, topped with your choice of cheese on a toasted brioche bun

SMASH BURGER \$16

8oz blend of chuck, brisket, and sirloin

BURGER TOPPINGS

lettuce, tomato, onion, pickle, jalapeño, american, mozzarella, provolone, bleu, swiss, cheddar, mayo, mustard, ketchup

\$2 upcharge - bacon, fried egg, avocado, grilled onions

- ACCOMPANIMENTS -

FRENCH FRIES, TATOR TOTS, COTTAGE CHEESE, RICE, SEASONAL VEGETABLE, MASHED POTATOES, BAKED POTATO

MAKE IT LOADED +2

CUP OF SOUP

TOMATO CHEDDAR OR SOUP DU JOUR

SALAD +\$2

BALSAMIC, BLEU CHEESE, CAESAR, FRENCH, ITALIAN, HONEY MUSTARD, OIL/VINEGAR, RANCH