



*For your dining pleasure
we are pleased to present
the following choices...*

Lunch

Soups & Salads

Soup of the Moment
Cup \$ 3.50 Bowl \$ 5

Chili
Cup \$ 3.50 Bowl \$ 5

The Paducah Wedge
iceberg, crumbled bacon, tomatoes, red onion, bleu cheese crumbles, "everything seasoning", dill
Side \$ 4.50 Entrée \$ 7.50

Classic Caesar
romaine, tomatoes, parmesan, croutons
Side \$ 4 Entrée \$ 7

Fall Harvest
mixed greens, tomatoes, raisins, feta, candied walnuts, red onion, poppy seed dressing
Side \$ 5 Entrée \$ 8

House
mixed greens, romaine, tomatoes, cucumber, cheddar, mozzarella, croutons
Side \$ 4 Entrée \$ 6.50
(add a scoop of chicken salad \$ 3)

Make your salad a meal by adding: grilled chicken - \$ 5 fried chicken - \$ 5 grilled shrimp(3) - \$ 6
grilled salmon - \$ 6 grilled steak - \$ 6 Ahi tuna - \$ 9

Country Club Cobb
mixed greens, marinated chicken, crumbled bacon, tomatoes, cucumbers,
bleu cheese crumbles, hard cooked egg, fresh avocado
\$ 12.50

Dressing choices include the following: French Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette,
Raspberry Vinaigrette, Italian, Honey Mustard, Poppy Seed, Oil & Vinegar

Classic Up & Down
(Choice of 2)
1/2 BLT or Club sandwich, cup of soup, small house salad
\$ 8

Sandwiches and Such

All items are served with your choice of one side.

House Burger

one 6 oz. patty of ground beef, lettuce, tomato, red onion, pickle
\$8
(add cheese \$1, sautéed onions \$1, sautéed mushrooms \$1, bacon \$2)

Hot Brown

thick-cut white bread, roasted turkey, Mornay sauce, bacon, tomato
\$ 11

BLT

grilled sour dough, bacon, crisp lettuce, tomato, basil aioli
\$ 7.50 (add grilled salmon \$ 4)

Classic Club

sliced ham, turkey, bacon, cheddar, Swiss, lettuce, tomato on your choice of toasted bread
\$ 9.50

Chicken Caesar Wrap

romaine, tomato, red onion, parmesan
\$ 9.50 (substitute salmon \$ 2)

Falafel Sandwich

parsley, allspice, lemon, tahini sauce, red onion, za'atar, tomato, pita
\$ 8

Steak Sandwich

strip steak, toasted hoagie roll, lettuce, tomato, red onion, pickle, creamy horseradish sauce
\$ 12.50

Spinach and Mushroom Quesadilla

onion, cilantro, cheese, pico, sour cream, guacamole, roasted tomato salsa
\$ 10
(add grilled chicken \$ 2, grilled steak \$ 3, sautéed shrimp \$ 3)

Shrimp Po-Boy

fried shrimp, shredded lettuce, red onion, Tabasco aioli, toasted hoagie bun
\$ 11 (Chicken Po-Boy available for \$ 9.50)

Wings

choice of **BBQ, buffalo** (mild, medium, or hot), **smoked, or sweet & spicy sriracha**,
served with carrot and celery sticks and your choice of bleu cheese or ranch

6 piece - \$ 9 12 piece - \$ 14 18 piece - \$ 20

Hand Breaded Chicken Tenders

3 piece - \$ 6 5 piece - \$ 8.50

Sides

Sweet Potato Waffle Fries
House-Cut Fries
Tater Tots
Club Chips
Breaded Onion Rings

Cottage Cheese
Creamy Coleslaw
Fresh Fruit Bowl
Steamed Vegetables

Evening Selections

Available after 5 p.m. Note: All soups, salads, and wings are available during the evening.

Appetizers

Seared Tuna

sautéed edamame, radish, ponzu, nanami togarashi
\$ 13

Club's Crab Cakes

pan seared lump crab, mixed greens, lemon caper aioli
\$ 14

Shrimp di Fratelli

creamed corn, remoulade, chili sauce, chive
\$ 12

Steak Carpaccio

seared rare tenderloin, arugula, tomato, Spanish vinaigrette, grilled bread
\$ 13

Falafel

parsley, allspice, lemon, tahini sauce, red onion, za'atar
\$ 7

Pan-Made

Chicken Piccata

served over capellini or with two sides
2 piece - \$ 15.50
3 piece - \$ 19

Maple-Ginger Glazed Salmon

mustard mashed potatoes, sautéed asparagus,
nanami togarashi
\$ 23

Pasta

choose your pasta: spaghetti, penne, fettuccini, or capellini

choose your sauce: marinara, alfredo, or bolognese
\$ 13

(add chicken \$ 2, Italian sausage \$ 2, shrimp \$ 3)

Clubhouse Classics

Served with two sides.

Ruby's Fried Chicken

A classic family recipe you are sure to love!
2 piece - \$ 15
3 piece - \$ 18

(Sunday Only)

Farm Raised Catfish

cornmeal dusted, flash-fried, served with
house-made hush puppies and tartar sauce
2 piece - \$ 14
3 piece - \$ 17

(Friday Only)

Grilled and Roasted

All steaks are grilled to perfection and served with your choice of two sides.

Filet Mignon

6 oz. - \$ 26 8 oz. - \$ 30
served with a red wine-horseradish demi-glace

Ribeye

10 oz. - \$ 26 12 oz. - \$ 28
served with a garlic-chive compound butter

Strip Steak

10 oz. - \$ 23 12 oz. - \$ 26
served with a Dijon crème sauce

Sweet-Tea Brined Half Chicken

garlic mashed potatoes, braised greens
\$ 16

Chef's Pork Special

An ever changing plate of the Chef's creativity. Ask your server for details!
\$ 17

Sides

Sautéed Asparagus
Braised Greens
Baked Potato
Steamed Vegetables
Burgundy Mushrooms

Small House Salad
Creamed Corn
Garlic Mashed Potatoes
Baked Sweet Potato
Creamy Polenta

Additional Side Items - \$ 2.50 each

Chef's Dinner Specials
presented by your server