

Appetizers

Chicken Tenders

served with your choice of dressing
side items are a la carte

3 piece \$ 5.95 5 piece \$ 8.95

Asian Chicken Salad Wraps

served with Korean ponzu sauce
\$ 8.50

Beer Battered Summer Zucchini

served with a lemon-herb aioli
\$ 7.95

Sun Dried Tomato-Basil Hummus

served with fresh vegetables and
spice fried pita chips
\$ 8.75

House Pepper-Jack Cheese Sticks

served with honey-chipotle aioli
\$ 8.50

Club Nachos

your choice of ground beef or chicken,
topped with jalapenos, black olives,
cheddar-jack cheese and smothered
in our own queso sauce
\$ 12.50

Chicken Wings "Paducah Style"

house-fried to perfection and finished
with our very own "club rub" with
your choice of mild, hot, garlic
parmesan or teriyaki

half dozen \$ 10.00 full dozen \$ 15.00

Lump Crab Cakes

pan sautéed to a golden brown, topped with
lemon-herb aioli and served with wilted
Arcadian greens and autumn squash concasse
\$ 13.50

Soups & Salads

House Made Soup Du Jour

Cup \$ 3.50 Bowl \$ 4.95

Summer Greens

mixed lettuces, vine ripe tomatoes,
cucumbers, shredded cheddar-jack
cheese and house croutons

Side \$ 4.50 Entrée \$ 7.50

Baby Spinach-Strawberry Salad

strawberries, candied pecans, bleu cheese
crumbles and graced with our own
honey-truffle vinaigrette

Side \$ 5.25 Entrée \$ 8.25

Creamy Tomato-Basil Pesto

Cup \$ 3.75 Bowl \$ 5.25

Classic Caesar

baby romaine lettuce tossed with our own
creamy anchovy dressing, Asiago cheese
and house croutons

Side \$ 4.50 Entrée \$ 7.50

Country Club Wedge

a hearty wedge of iceberg lettuce topped with
smoked bacon, vine ripe tomatoes, red onions,
bleu cheese crumbles and graced with our
own creamy bleu cheese dressing

Side \$ 5.25 Entrée \$ 8.25

Customize your salad by adding: Grilled Chicken \$ 5 Colossal Shrimp(3) \$ 6 4 oz Salmon Fillet \$ 6 8 oz NY Strip Steak \$ 6

Pacific Rim Ahi Tuna Salad

sesame crusted Ahi Tuna seared rare with
baby spinach, arcadian lettuces, mandarin
oranges, water chestnuts, fresh pineapple,
sweet peppers, and graced by our own ginger
sweet soy vinaigrette and puffed rice sticks
\$15.25

Classic Chef Salad

mixed field greens, julienned ham, smoked
turkey, cheddar and Swiss cheeses, finished
with hard cooked egg, vine ripe tomatoes,
cucumber and served with your
choice of dressing
\$ 12.50

Steak Caprese Salad

8 oz New York strip grilled to perfection,
sliced vine ripe tomatoes, fresh buffalo
mozzarella, arcadian lettuces, graced by our
own white balsamic vinaigrette and fresh basil
\$14.50

Grilled Chicken Cobb

leafy greens, seasoned grilled chicken, smoked
bacon, vine ripe tomatoes, cucumbers, bleu
cheese crumbles, hard-cooked egg, ripe
avocado and served with your
choice of dressing
\$ 12.95

Fresh Fruit Salad Par 3

an array of seasonal fruit paired with a trio of chicken salad, tuna salad, egg salad
and served with raspberry yogurt dipping sauce and griddled blueberry muffin
\$ 9.75

Dressing choices include: French, Ranch, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian,
Honey-Truffle Vinaigrette & Raspberry Vinaigrette

Club Classics

choice of two sides

Filet of Beef Tenderloin

the most tender cut, hand trimmed, cooked to perfection and topped with our own

Maître D' butter
6 oz Rancher's Cut \$ 27.00
8 oz Foreman's Cut \$ 30.00

Ribeye

aged, well marbled, hand-cut to order, grilled to perfection and topped with our

own Maître D' butter
12 oz Rancher's Cut \$ 28.00
14 oz Foreman's Cut \$ 30.00

NY Strip

aged choice strip loin, hand trimmed and cut to order, grilled to perfection and topped with

our own Maître D' butter
12 oz Rancher's Cut \$ 26.00
14 oz Foreman's Cut \$ 29.00

Salmon Filet

8 oz hand trimmed, char-grilled and finished with fresh dill beurre blanc
\$23.50

Twin Grilled Breasts of Chicken

seasoned and grilled to perfection, topped with roasted garlic-rosemary butter
\$ 17.75

Ruby's Fried Chicken

a Club favorite done right, to honor Miss Ruby (Please allow 20 minutes cooking time)

2 piece - \$ 15.00
3 piece - \$ 18.00

Farm Raised Catfish

cornmeal dusted, flash-fried, served with house-made hush puppies and tartar sauce

2 piece - \$ 14
3 piece - \$ 17

Korean BBQ Pork Loin

twin cutlets char grilled to perfection and glazed with our own Korean BBQ glaze
\$ 23.50

Surf & Turf

hand-cut 6 oz filet and 7 oz cold-water lobster tail broiled to perfection and served with drawn lemon butter
Market Price

Twin Lobster Tails

twin cold-water lobster tails broiled to perfection and served with drawn lemon butter
Market Price

Sides

Baked Sweet Potato
Baked Potato
Country Green Beans
White Cheddar Mac & Cheese

White Beans
Braised Turnip Greens
Creamy Parmesan Risotto
Fresh Asparagus

Buttered Vegetable Medley
Fried Okra
Mashed Potatoes
Fried Green Tomatoes

Pizza

choice of thin or thick crust

Margherita

Extra virgin olive oil, vine ripe tomatoes, blend of Italian cheeses and fresh basil cooked golden brown
\$ 16.50

Meat Lovers

hamburger, Italian sausage, pepperoni, ham, smoked bacon and loaded with Italian cheeses and sliced pepperoncini
\$ 17.95

The Roadhouse

creamy alfredo, Italian sausage, pepperoni, wild mushrooms, roasted peppers and pepperoncini
\$ 17.50

Ultimate Cheese

our sweet plum tomato pizza sauce generously topped with provolone, mozzarella, romano, provol and Asiago cheeses oven baked to perfection
\$ 16.25

Club Specialties

Chicken Picatta

pan sautéed tender cutlets of chicken, served atop capellini pasta, baby spinach, fresh tomato and finished with a light lemon-garlic caper sauce

2 Piece \$ 16.00

3 Piece \$ 19.00

Hawaiian Chilean Seabass

topped with pan-seared dry pack scallop, caramelized pineapple-mango chutney and served with coconut milk risotto and lemongrass broth

\$ 32.50

Pan-Seared Diver Scallops A La Plancha

served with truffle scented parmesan risotto, tempura fried asparagus, finished in fire-roasted red pepper coulis

\$ 29.50

New Orleans Grilled Chicken & Andouille Sausage

fettucine alfredo with sweet peppers, wild mushrooms, smoked bacon, green onions, tomatoes and tossed in a light garlic Cajun cream with Asiago cheese

Small Portion \$ 13.50

Full Portion \$ 17.75

BBQ St Louis Style Ribs

char-grilled to perfection, glazed with our own Kentucky bourbon BBQ sauce and served with white cheddar mac & cheese and creamy coleslaw

Half Rack \$ 16.25

Full Rack \$ 23.00

BBQ Garlic Shrimp

served with white cheddar mac & cheese and southern style vegetable succotash

Small Portion \$17.50

Full Portion 26.50

South Of The Border

Vegetarian Quesadilla

fresh baby spinach, sweet peppers, vine ripe tomatoes and garden vegetables, griddled crisp with mozzarella and pepper-jack cheeses

\$ 10.25

Chicken Quesadilla

grilled chicken, smoked bacon, onions, sweet peppers and cheddar-jack cheeses

\$ 11.25

Steak Quesadilla

grilled steak, wild mushrooms, onions, sweet peppers with a blend of mozzarella and provolone cheeses

\$ 12.25

Sandwich Options

choice of one side

Country Club Burger

8 oz patty grilled just the way you like it and topped with your choice of cheese and served on a griddled Kaiser bun with traditional garnish

add smoked bacon \$1.25

\$ 9.50

Classic Chicken Wrap

rolled in a soft flour tortilla with lettuce, tomato, red onion and shredded cheddar-jack cheeses griddled hot and served with creamy ranch dressing.

grilled, blackened, fried or buffalo style

\$ 9.50

King Rueben

shaved corned beef piled high on grilled marble rye with sauerkraut, melted swiss and Thousand Island dressing

\$ 10.75

NY Strip Steak Sandwich

8 oz New York strip grilled to perfection, topped with our own melted butter and served on a toasted hoagie roll with traditional garnish and creamy horseradish

\$ 12.50

Cocktails

Stoli Dreamscicle

Stoli vanilla vodka, amaretto, orange juice

Tropical Margarita

Camarena Silver tequila, triple sec, passion fruit sweet and sour

Gin-ger Beer

Castle & Key gin, Chambord raspberry liqueur, Stoli ginger beer

Kentucky Bluebell

Buffalo Trace bourbon, blueberry puree, lime, Stoli ginger beer

LNO Cooler

Stoli cucumber vodka, watermelon lemonade, lime, soda water

Snowbird Special

Rumhaven coconut water rum, blue curacao, pina colada, pineapple juice

Breakfast Bubbly

champagne topped with your choice of orange, cranberry, pineapple or grapefruit

**Diet ginger beer available by request*

Desserts

Gluten Free Strawberry Shortcake

topped with fresh summer strawberries
and whipped cream

Southern Style Bread Pudding

served warm with our own
Kentucky bourbon glaze

Paducah's Pride Chess Pie

served with raspberry coulis
and whipped cream

House-Made Chocolate Molten Lava Cake

warm triple chocolate cake, caramel and
chocolate sauces, freshly whipped cream
and a scoop of vanilla bean ice cream

Flash Fried New York Cheesecake

served with Kentucky bourbon vanilla anglaise

White Chocolate Macadamia Nut Cookie Sandwich

cookie sandwich filled with chocolate ice cream

Double Chocolate Layer Mousse Cake

graced by our mocha chocolate sauce

New York Style Cheesecake

topped with fresh strawberries

Hand Crafted Ice Creams

choose from a single or double scoop of Dutch
chocolate, vanilla bean, strawberry ripple, mint
chocolate chip and Brandy Alexander