

Appetizers

Chicken Tenders

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

3 piece \$ 5.95 5 piece \$ 8.95

Crispy Vegetable Spring Rolls

served with our own citrus ponzu and
raspberry sweet chili glaze

\$ 9.75

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

Colossal Shrimp Cocktail

5 spice poached colossal shrimp served with our
tangy horseradish cocktail sauce, lemons,
celery and carrot sticks

\$ 11.50

House Pepper-Jack Cheese Sticks

served with honey-chipotle aioli

\$ 8.50

Spicy Chorizo Queso Dip

served with house fried tortilla chips
and fresh pico de gallo

\$ 10.50

Ahi Tuna Nachos

spice seared rare, served on grilled naan bread
with monterey jack cheese sauce, fresh pico de
gallo, ripe avocados drizzled with
spicy sriracha sauce

\$ 13.25

Southern Style Lump Crab Cakes

our house recipe pan seared crisp, served atop
apple-cranberry mesclun salad topped
with our own saffron aioli

\$ 13.50

Soups & Salads

House Made Soup of the Day

Cup \$ 3.95 Bowl \$ 5.75

Smoky Red Bean Chili

with cheddar-jack cheese

Cup \$ 3.95 Bowl \$ 5.75

Creamy Chicken & Wild Rice

Cup \$ 3.75 Bowl \$ 5.50

Harvest Field Greens

mixed field greens, ripe tomato, cucumbers, shredded
cheddar-jack cheese and house croutons

Side \$ 4.75 Entrée \$ 7.75

Farmer's Market

mesclun greens, baby spinach, Granny Smith apples,
dried cranberries, candied pecans, mandarin oranges
and bleu cheese crumbles graced by our
citrus champagne vinaigrette

Side \$ 5.75 Entrée \$ 8.75

Classic Caesar

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

Side \$ 4.75 Entrée \$ 7.75

Iceberg Wedge

crisp iceberg lettuce topped with smoked bacon, vine
ripe tomatoes, red onions, bleu cheese crumbles and
graced with our creamy bleu cheese dressing

Side \$ 5.50 Entrée \$ 8.50

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

Dressing choices include: French, Ranch, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian,
Honey Mustard, Citrus Champagne Vinaigrette, Raspberry Vinaigrette, Thousand Island

Fresh Fruit 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

\$ 10.25

Entrée Salads

Classic Chef

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

\$ 12.75

Black & Bleu Steak

8oz New York Strip blacken-seared to perfection, served atop crisp hearts of romaine, diced tomato, smoked bacon, roasted sweet red peppers and bleu cheese crumbles graced by our creamy bleu cheese dressing

\$ 15.25

Southwest Shrimp Fajita

spice seared rock shrimp, mixed field greens, ripe avocado, shredded pepper jack cheese, roasted red peppers and hard cooked egg served with our own chipotle ranch dressing and fresh pico de gallo

\$ 13.75

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

\$ 13.25

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

Flat Iron

8oz tender and full flavored, grilled to perfection and topped with our own Maître D' butter

\$17.50

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

Twin Grilled Breasts of Chicken

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

\$ 17.75

Twin Grilled Pork Chops

grilled to perfection topped with bourbon-cider apples

\$ 18.50

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 hush puppies and tartar sauce

2 *piece* - \$ 14

3 *piece* - \$ 17

Oven Roasted Salmon

8oz filet roasted to perfection topped with brown sugar-Dijon glaze

\$24.50

Sides

Baked Sweet Potato

Baked Potato

Country Green Beans

Southern White Beans

Braised Turnip Greens

Creamy Parmesan Risotto

Fresh Steamed Asparagus

Honey Buttered Vegetable Medley

Flash Fried Okra

Savory Fries

Creamy Coleslaw

Smoked Gouda Mac & Cheese

Roasted Butternut Squash

Buttermilk Mashed Potatoes

Club Specialties

Chicken Piccata

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 \$ 15.75

3 Piece \$ 19.25

Florida Grouper A La Oscar

pan seared to perfection topped with a generous portion of lump crab, fresh asparagus and lemon-herb hollandaise sauce

\$ 28.50

Tenderloin of Beef Mudega

8oz filet lightly breaded and pan seared in virgin olive oil, lemon-herb wild mushrooms, melted provol and mozzarella cheeses served with truffle scented risotto and roasted butternut squash

\$ 32.00

Butternut Squash Ravioli

steamed to perfection tossed in a light parmesan cream sauce with roasted autumn vegetables and flash fried spinach served with garlic bread

Small Portion \$ 13.75 Full Portion \$ 17.25

Diver Scallops Saltimbocca

pan seared to perfection with prosciutto ham, smoked bacon and diced ripe tomatoes in a light black pepper-sage cream sauce served with risotto Florentine

\$ 29.50

Oven Baked Cavatappi Bolognese

tossed with our own marinara with a generous portion of seasoned ground chuck topped with mozzarella and provol cheeses oven baked to a golden brown finish, served with garlic bread

Small portion \$ 13.50 Full Portion \$ 16.50

Pizza

choice of thin or thick crust

Meat Lovers

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

\$ 17.95

Ultimate Cheese

our sweet plum tomato pizza sauce generously topped with a blend of Italian cheeses and oven baked to perfection

\$ 16.25

Veggie White Pizza

baby spinach and Autumn harvest vegetables with garlic-mornay sauce and mozzarella cheese oven baked to a golden brown finish

\$ 17.50

South Of The Border

served with pico de gallo, sour cream and guacamole

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

spice seared New York Strip steak, onions, sweet peppers, tomatoes, jalapenos and pepper jack and cheddar cheeses

\$ 12.25

Loaded Tamales

steamed in the husk, served piping hot with house-made chili, diced onions and shredded cheddar-jack cheese

2 Tamales \$ 8.25

3 Tamales \$ 11.50

Sandwich Options

choice of one side

Country Club Burger

8oz 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

King Reuben

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

\$ 10.75

Farmer's Egg Sandwich

smoked bacon, ham, aged cheddar, two over medium eggs served on griddled sourdough bread

\$ 8.95

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

Sides

Savory Fries

Sweet Potato Waffle Fries

Seasoned House Chips

Tater Tots

Cottage Cheese

Fresh Fruit Cup

Battered Fried Onion Rings

Creamy Coleslaw

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

Warm Apple Cobbler a la Mode

served with vanilla bean ice cream and house made streusel

Chocolate Molten Lava Cake

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

Double Chocolate Layer Mousse Cake

graced by our mocha chocolate sauce

New York Style Cheesecake

topped with fresh strawberries

House Classic Pecan Snowball

vanilla bean ice cream rolled in pecans served with hot fudge, caramel sauce and whipped cream

Peanut Butter Fudge Pie

made from scratch in house, rich and delicious hot fudge topped with our own peanut butter mousse finished with whipped cream and candied peanuts

Hand Crafted Ice Creams

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