

## Appetizers

### **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

### **Gulf Coast Shrimp Cocktail**

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

\$ 11.50

### **Country Club Loaded Potato Skins**

smoked bacon, roasted sweet peppers, cheddar-jack cheese and green onions served with sour cream and horseradish sauce

\$ 9.50

### **Flash Fried Coconut Shrimp “Caribbean Style”**

served with fresh ginger-mango sweet chili glaze

\$ 10.25

### **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

### **Smoked Salmon Dip**

served with spice-fried Naan bread  
(enough to share)

\$ 13.50

### **Hand Breaded Pepper-Jack Cheese Sticks**

served with honey-chipotle aioli and house salsa

\$ 8.50

## Soups & Salads

### **House-Made Soup Du Jour**

Cup \$ 4.25    Bowl \$ 5.50

### **Loaded Potato**

cheddar beer cheese with smoked bacon, sour cream & green onions

Cup \$ 4.25    Bowl \$ 5.75

### **Club Field Greens**

mixed field greens, ripe tomato, red onions cucumbers, and house croutons

Side \$ 4.75    Entrée \$ 7.75

### **Classic Caesar**

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

Side \$ 4.75    Entrée \$ 7.75

### **Bare Essence**

hearts of romaine, baby spinach, fresh strawberries, mandarin oranges, dried cranberries and spiced almonds served with honey-truffle vinaigrette

Side \$ 5.75    Entrée \$ 8.75

### **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:** Grilled Chicken \$ 5 ~ Colossal Shrimp(3) \$ 6 ~ 4oz Salmon Fillet \$ 6 ~ 8oz NY Strip Steak \$ 6

**Choice of Dressing:** French, Ranch, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian, Honey Mustard, Citrus Champagne Vinaigrette, Raspberry Vinaigrette, Thousand Island

### **The Bogey**

a hearty scoop of house-made chicken salad served with an array of seasonal fresh fruit, griddled lemon pound cake and strawberry yogurt dipping sauce

\$ 10.75

# Entrée Salads

## **“Tuscan Chef” Trio**

smoked turkey, ham and salami with mixed greens, ripe tomatoes, red onions, roasted red peppers, pepperoncini peppers and shredded mozzarella cheese graced by our own basil-pesto vinaigrette

\$ 13.25

## **Caribbean Jerk Chicken**

hearts of romaine, jerk spiced chicken, candied sweet potato, roasted sweet peppers, grilled pineapple and mandarin oranges graced by our own island curry vinaigrette

\$ 13.75

## **Grilled Chicken Cobb**

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

\$ 13.25

**Choice of Dressings:** French, Ranch, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian, Honey Mustard, Citrus Champagne Vinaigrette, Raspberry Vinaigrette, Thousand Island

# 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

*6oz Rancher's Cut* \$ 28.00

*8oz Foreman's Cut* \$ 31.50

## **Ribeye**

aged, well marbled, hand-cut to order, grilled to perfection and topped with our own Maître D' butter

*12oz Rancher's Cut* \$ 29.00

*14oz Foreman's Cut* \$ 31.00

## **NY Strip**

aged choice strip loin, hand-trimmed and cut to order, grilled to perfection and topped with our own Maître D' butter

*12oz Rancher's Cut* \$ 27.00

*14oz Foreman's Cut* \$ 31.00

## **Country Fried Steak**

breaded, flash-fried crisp and golden brown topped with homestyle black pepper gravy

*Single portion* \$11.95    *Twin portion* \$ 15.50

## **Surf & Turf**

hand-cut 6oz filet and 7oz 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*

## **Char-Grilled Salmon**

hand-trimmed and grilled to perfection then served with lemon-herb beurre blanc

\$ 24.75

## **Chicken Boursin**

twin breast grilled to perfection and topped with Boursin cheese compound butter

\$ 18.25

## **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* - \$ 15.25

*3 piece* - \$ 18.50

## **House-Smoked Pork “Ribeye” Chop**

seared to perfection and topped with Kentucky Bourbon demi-glaze

\$26.50

Baked Sweet Potato  
Idaho Baked Potato  
Country Green Beans  
Southern White Beans

Braised Turnip Greens  
Creamy Parmesan Risotto  
Fresh Steamed Asparagus  
Honey Buttered Vegetable Medley

Mexican Street Corn  
Flash Fried Okra  
Savory Fries  
Creamy Coleslaw  
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 \$ 16.50 3 piece \$ 21.00*

## **Crab Stuffed Atlantic Flounder**

oven-baked to perfection topped with lobster mornay sauce and served with roasted garlic-spinach mashed potatoes and buttered parmesan broccoli

\$ 28.50

## **New Orleans Style Shrimp & Chicken Fettucine**

andouille sausage, sweet peppers, baby spinach, wild mushrooms and fresh tomatoes tossed in a light garlic Cajun cream and served with garlic bread

*Tapas portion \$ 18.50 Full portion \$ 23.50*

## **Southwest Surf & Turf Adobo**

seared 6oz filet and bacon-wrapped shrimp skewer served with chipotle mashed potatoes, Mexican creamed "street corn" finished with honey-bourbon demi-glaze

\$ 34.50

## **"Lobster Two Ways"**

oven-roasted cold water lobster tail and lobster ravioli poached to perfection then served with asparagus and Arcadian greens finished with Riesling - lemon mornay sauce

\$ 31.50

## **Oven Baked Meat & 4 Cheese Lasagna**

with plum tomato marinara, parmesan mornay and served with garlic bread

*Tapas portion \$ 15.95 Full portion \$ 18.50*

# Pizza

*choice of thin or thick crust*

## **Meat Lovers**

hamburger, Italian sausage, ham, pepperoni, smoked bacon, topped with a blend of Italian cheeses and baked to perfection

\$ 17.95

## **Ultimate Cheese**

our sweet plum tomato pizza sauce loaded with provol, mozzarella, cheddar-jack and Asiago cheeses baked golden brown

\$ 16.25

## **Pepperoni Deluxe**

loaded with pepperoni and a blend of Italian cheese then baked golden brown

\$ 17.25

# South Of The Border

*served with pico de gallo, salsa, sour cream and guacamole*

## **Vegetarian Quesadilla**

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

\$ 10.25

## **Chicken Quesadilla**

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

\$ 11.25

## **Steak Quesadilla**

spiced and grilled NY strip with onions, peppers, tomatoes and jalapenos griddled crisp in a flour tortilla with cheddar-jack cheese

\$ 12.25

## **Beef Nachos**

seasoned ground beef atop house-fried corn tortillas with jalapenos, black olives and cheddar-jack cheese queso

\$ 11.50

## **Chicken Nachos**

spice seared chicken atop house-fried corn tortillas with jalapenos, black olives and cheddar-jack cheese queso

\$ 12.50

# Sandwich Options

*choice of one side*

## **1/2 Pound All-Beef Burger**

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*  
\$ 9.75

## **Classic Corned Beef Reuben**

shaved corned beef piled high on griddled 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

Savory Fries  
Sweet Potato Waffle Fries  
Seasoned House Chips

Tater Tots  
Cottage Cheese

Fresh Fruit Cup  
Battered Fried Onion Rings  
Creamy Coleslaw

## Desserts

### **Southern Style Bread Pudding**

served warm with our own Kentucky bourbon glaze

### **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

### **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 single or double scoop of Dutch chocolate, vanilla bean, strawberry ripple, mint chocolate chip and Brandy Alexander

FOR DINING RESERVATIONS:  
PLEASE CALL 270-448-DINE (3463)