

Dinner Menu

Soups

DU JOUR OR STRAWBERRY-MINT 5 / 7

Starters

GARLIC-STYLE SHRIMP 15.5
four, over grits and braised kale

CRISPY BRUSSELS SPROUTS 12
tossed with tomatoes, onions, cashews, and finished with spicy aioli

CHARCUTERIE BOARD 16.5
cured meats of prosciutto, salami, capicola, and spanish chorizo with assorted farmstand cheeses, roasted nuts and toasted baguette

FRIED LOBSTER BITES 28
lemon-tempura battered, fennel salad, spicy aioli

CHEF WADE'S MAC N' CHEESE 11
mushroom medley, black truffle oil

Salads

Protein Additions: 7oz. Steak 13, Shrimp (5) 7, Grilled or Blackened Chicken 6, Salmon (Small) 7 / (Large) 13

ROASTED VEGETABLE & QUINOA 7
seasonal medley, red pepper hummus, olives in naan bread, mixed greens

ROASTED BEET & ORANGE 10
white balsamic, tear drop tomatoes

CLASSIC CAPRESE 10
fresh mozzarella, Bennett's heirloom tomatoes, greens, pesto, balsamic glaze

Clubhouse Classics

ROASTED CHICKEN SPAGHETTI 18
caramelized onion and tomato, garlic, basil

OLD BAY SEARED SALMON 25
crab creamed corn, red pepper sauce

CLASSIC CHICKEN PICCATA 21
roasted yukon potatoes, broccoli rabe

SPICY SWEET CAST IRON CATFISH 20
over country slaw and grits, corn relish

RED SNAPPER 23
sautéed, over braised leeks, roasted sweet potato and pea purée sauce

Off the Grill

FILET OF BEEF
6oz. 33 / 10oz. 42
on scalloped potatoes topped with onion nest, jus, and seasonal vegetables

TUSCAN-STYLE PORK CHOP 26
fresh tomato and basil salad, potato wedges, balsamic drizzle

HERB CRUSTED RACK OF LAMB 28
honey-rosemary glaze, sweet potato, asparagus

CHILI-RUBBED RIB-EYE 38
14oz., maple-bourbon butter, mashed potatoes, sautéed mushrooms

On the Side

BAKED IDAHO POTATO • BAKED SWEET POTATO • MASHED POTATOES
GRILLED ASPARAGUS • BRAISED GREENS • WHITE BEANS + HAM
CRISPY BRUSSELS SPROUTS • BROCCOLI RABE • QUINOA
SAUTÉED CARROTS • SAUTÉED BROCCOLI