



Starters

Goat Cheese Pimento | \$12 GF (with pork rinds)

Shaved Ham, Bread & Butter Jalapenos. Served with Housemade Cheddar Crackers.

Veggie Quesadilla | \$12

Sauteed Onions, Peppers and Mushrooms and and Shredded Sharp Cheddar Cheese
Served with Shredded Lettuce, Sour Cream and Salsa
add chicken or steak \$4

Blackened Ahi Tuna | Sml \$14, Lg \$16

Chilled Soba Noodle & Arugula Salad, Red Peppers, Shaved Carrot, Cilantro, Sweet Wasabi Vinaigrette & Sweet Soy Sauce.

Beer Battered Shrimp | \$12

6 Jumbo Shrimp dipped in our House-Made Get Bent IPA beer batter, then golden fried. Served with a Dipping Sauce Trio. (Sriracha Aioli, Sweet Thai Chili and Cocktail Sauce.

Chicken Wings | 6 qty \$8 GF (Naked Wings)

Naked, Boneless Breaded or Bone-in Breaded Chicken Wings

Sauces: Buffalo, BBQ, Garlic Parmesan, Sweet Thai, Teriyaki, Carolina Gold Honey Mustard BBQ

New England Chowder or Soup of the day | Cup \$4 Bowl \$6



Blue Cheese Crumbles, Bacon, Avocado, Hard Boiled Egg, Cucumber and Tomato served with your choice of dressing

Classic Cobb Salad | \$11 GF

Autumn Salad | \$12 GF

Mixed Greens, Dried Cherries, Candied Walnuts, Brie, Shaved Fennel and Roasted Pear Vinaigrette

Classic Wedge Salad | \$8 GF

Wedge of Iceberg Lettuce with Diced Tomato, Shaved Red Onion, Chopped Applewood Smoked Bacon, Smoked Blue Cheese Crumbles and Everyone's Favorite House Dill Dressing

Classic Caesar | Sml \$5, Lg \$9 GF (without parmesan croutons) | V

Chopped Romaine tossed in Caesar Dressing with Shaved Parmesan Croutons and Balsamic Onions

Garden Salad | Sml \$4, Lg \$8 GF (without croutons) | V

Fresh Field Greens, Shredded Carrot, Cucumber, Tomato, Shaved Red Onion, Croutons

Tarragon Chicken Salad | Lg \$8 GF (without croutons) | V

Chopped Romaine Salad with Tomatoes, Cucumbers, Red Onions, Grilled Chicken tossed with Creamy Tarragon Dressing

Dressing Choices: Ranch, Honey Balsamic, Roasted Pear Vinaigrette, Dill, Honey Mustard, Blue Cheese, Thousand Island, Caesar, Italian

Add ons: Grilled Chicken \$4, Salmon \$8, Shrimp \$6, Steak Tips \$6, Tuna Salad \$5, Chicken Salad \$5

Salads

Burgers, Sandwiches & More

All Burger, Sandwiches & More items come with your choice of one regular side. All sandwiches & burgers are available with gluten free bread.

All American Burger | \$11

6oz Fresh Ground Beef on a Toasted Brioche Bun with Mayo, Lettuce, Tomato, Red Onion and Pickle Chips

Substitute: Grilled Chicken \$8, Black Bean Burger \$9

Add Cheese \$.50: American, Smoked Cheddar, Swiss, Provolone, Muenster, Blue

Premium Toppings \$2: Grilled Onion, Mushrooms, Bacon

Reuben | \$10

Thin Shaved Corned Beef or Oven Roasted Turkey Piled on Toasted Sourdough Marble Rye with Melted Swiss, Sauerkraut and 1000 Island Dressing

Keep Going...There's More!



Country Club Club | \$13

Three Slices of Toasted Bread of your choice with Turkey, Ham, Swiss and American Cheese, Bacon, Lettuce, Tomato and Mayo

Philly Cheesesteak | \$11

Sauteed Onions and Green Peppers with Shaved Sirloin and Melted Provolone on a Steamed Amoroso's Roll

Chicken or Tuna Salad Melt | \$12

A Scoop of Our House-made Chicken or Tuna Salad on Toasted Bread of your choice, Arugula and a Slice of Fresh Pineapple then Topped with Smoked Cheddar and Broiled until Golden and Bubbly

Pulled Pork BBQ Sandwich \$10

BBQ Sandwich with Slaw and a side

The Milton Berle | \$11

Thin Sliced Hot Pastrami with Muenster on Toasted Marble Rye with Brown Mustard and Housemade Pepper Relish

The Nelson Pizza | \$14

Nelson's premium pepperoni pizza with extra pepperoni!

In honor of Nelson Moran, long time grounds crew employee that's been at the club for 50 years!

Make Your Own Sandwich | \$6, \$9

Bread: White, Wheat, Marble, Wrap, GF

Protein: Ham, Turkey, Bacon, Chicken Salad or Tuna Salad

Vegetarian: Pimento Cheese, Egg Salad, Olive and Cream Cheese

Cheese: American, Swiss, Cheddar, Provolone

Toppings: Lettuce, Tomato, Onion, Pickle

Regular Sides: Fries, Hot Chips, Cole Slaw or Soup

Premium Sides \$3: Baked Beans, Mac N Cheese, Sweet Potato Fries, Onion Rings, Side Salad, Fried Green Beans



Dinner Entrees

Dinner Entrees are served after 5:00pm

BBQ Platter | \$13

BBQ Platter with Baked Beans, Coleslaw & Fries

Chicken Picatta | \$19

Pan Seared Scaloppini of Chicken in a Lemon Caper Sauce tossed with Angel Hair Pasta

^{GF} Beef Tenderloin | \$25

7oz Hand Cut Beef Tenderloin, Grilled to your liking and served with a Red Wine Demi Glace, Chef's Potatoes and Seasonal Vegetables

Add ons \$3: Caramelized Onions, Sauteed Mushrooms, Blue Cheese Crumbles, Red Wine Demi, Shrimp (add \$6)

^{GF} Shrimp & Grits | \$18

Sautéed Jumbo Shrimp with Mushrooms, Bacon, Garlic, Tomatoes and Scallions Finished with White Wine and Butter and Poured over Creamy Cheddar Chipotle Grits

^{GF} Pan Seared Salmon | \$19

Ask your server for seasonal preparation. Served with Chef's Potatoes and Seasonal Vegetables

Pappardelle Bolognese | \$17

Thick Ribbons of Pappardelle Pasta tossed with a Hearty Four Meat Bolognese Sauce topped with Shaved Parmesan

Ask us about our Kid's Menu & what desserts are available!

Final bill includes tax & service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.