

STARTERS

IMPORTED SHRIMP COCKTAIL

zesty cocktail sauce, lemon 15

CRISPY FRIED CHEESE

panko-breaded pepper jack, marinara sauce 10

BLACKENED IMPORTED CRAWFISH QUESO

creole tomatoes, fresh jalapeños, cilantro, crisp tortilla chips 14

TWIN CRAB CAKES

pan-sautéed jumbo lump crab cakes, house-made rémoulade, lemon 15

SALADS & SOUPS

CAESAR SALAD

romaine hearts, creamy caesar dressing, house-made croutons, parmesan 9

WEDGE SALAD

crisp iceberg lettuce, crumbled maytag bleu cheese, diced tomato, warm bacon bits, bleu cheese dressing 11

MIXED GREEN SALAD

garden greens, shredded mozzarella, tomato, cucumber, sliced red onion, croutons 8

CRAB BISQUE

lump crab, heavy cream, sherry, rich shell stock 14

BEEF

RIB-EYE*

14oz hand-cut 45

FILET MIGNON*

7oz center-cut 42

NEW YORK STRIP*

12oz hand-cut 42

ROASTED PRIME RIB OF BEEF*

au jus and horseradish cream king cut 47 | queen cut 40

all of our beef selections are accompanied by two of our freshly prepared sides

CHEF'S SELECTIONS

CHICKEN FRIED STEAK

lightly breaded and crispy-fried beef cutlet, white pepper gravy 19

CHICKEN FLORENTINE

panko-crusted breast, creamy spinach alfredo, melted mozzarella, steamed white rice 23

THE CLUBHOUSE BURGER

8oz custom blend patty, cheddar or pepperjack, crisp steak fries 17

SIDES

steak fries 7
giant baked potato 9
garlic-whipped potatoes 8

jumbo asparagus 9
premium vegetable casserole 8

FRESH SEAFOOD

CATFISH BEURRE BLANC

fresh filet, sautéed shrimp and jumbo lump crab, chardonnay beurre blanc 26

IMPORTED FRIED SHRIMP

lightly seasoned and crispy-fried 28