



## Starters

### Soup Du Jour

8

Our Culinary Teams Daily Creation

### Bruschetta

10

w/ Fire Roasted Pepperanto, Prosciutto,  
Goat Cheese, & Arugula

### Baked Brie

10

Served w/ fresh Berry Red Wine Compote &  
Grilled Bread

### Club Salad

9

Tomatoes, Cucumbers, Red Onion, Carrots, Croutons,  
Mixed Greens, & White Wine Vinaigrette

### Wedge Salad

10

Romaine Lettuce, Blue Cheese, Tomatoes, Croutons,  
Crispy Pork Belly, & Blue Cheese Dressing

## Main Course

### Shrimp

22

Summer Vegetable & Potato Hash, Fresh Arugula,  
Crispy Pork Belly, & Citrus Burre Blanc

### Fettuccini Pasta

18

w/ Spring Peas, Fresh Arugula, Crispy Prosciutto, & a  
Poached Egg tossed in a light Cream Sauce

### Ratatouille

18

w/ Fresh Herb Parmesan Risotto &  
Roasted Tomato Puree

### Duck Breast

28

Pan Seared Duck w/ Wild Rice Pilaf Baby Spinach, &  
Orange Ginger Glaze

## From The Grill

### NY Strip Steak

30

12 oz Angus Reserve Strip Steak w/ Asparagus,  
Roasted Potatoes, & Bearnaise Sauce

### Pork Tenderloin

25

Bourbon BBQ Glazed , Mashed Potatoes, &  
Asparagus

### Grilled Chicken Breast

23

Marinated Chicken Breast w/ Summer Vegetables &  
Fresh Herb Risotto

### Salmon

22

Grilled Salmon w/ Roasted Potatoes, Baby Spinach,  
& Citrus Burre Blanc Sauce

### Burger

16

Fire Roasted Peppers, Mozzarella Cheese, Roasted  
Garlic Aioli, Baby Lettuce, Grilled Bun, & Fries

## Desserts

### Cheesecake

8

w/Bourbon Carmel & Dark Chocolate Sauce

### Cappuccino Crème Brule

8

w/ Cinnamon & Sugar Dusted Fried Doughnuts

### Lemon Cake

8

w/ Fresh Berry Compote & Vanilla Bean Ice Cream

*\*Consumption of raw or undercooked ingredients could increase your risk of food born illness especially with certain medical conditions*

*\*\*all parties subject to applicable sales tax of 7.5%*

*\*\*\*all parties greater than 12 persons will be subject to a 20% service fee*



## **Lunch**

### **Soup Du Jour**

8

w/ Necessary Garnish

### **Club Salad**

9

Tomatoes, Cucumbers, Red Onion, Carrots, Croutons, Mixed Greens, White Wine Vinaigrette

### **Roasted Beet Salad**

9

Roasted Beets , Goat Cheese, Walnuts, Mixed Greens, Balsamic Glaze, and Olive Oil

### **Chicken Salad Wrap**

13

Grilled Chicken, Dried Cranberries, Apples, Grapes, Walnuts, Mixed Greens, Chantilly Dressing

### **Roasted Vegetable Wrap**

12

Zucchini, Summer Squash, Bell Peppers, Tomatoes, Mixed Greens, Balsamic Glaze

### **Burger**

16

Lettuce, Tomato, Onion, Bacon, White Cheddar

### **Panini**

14

Turkey, White Cheddar, Spinach, Cranberry Aioli

### **Chicken Caprese Panini**

14

Grilled Chicken, Tomatoes, Mozzarella, Basil Pesto

### **BLT**

13

Apple Wood Smoked Bacon, Fresh Garden Tomatoes, Baby Lettuce & Garlic Aioli

### **Pizza**

13

Pepperoni or Margarita

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## Club Cocktails

- Augusta Peach 8.50**  
Southern Comfort, Peach Schnapps, OJ, Splash of Grenadine, Orange Wedge
- Clifton Mule 10.50**  
Knob Creek Rye, Ginger Beer, Splash of OJ, Lime Wedge
- Vodka Wedge 8.50**  
Vodka, Fresca, Splash of OJ, Lime Wedge
- Kentucky Blueberry Lemonade 8.50**  
Jim Beam, Ginger Ale, Blueberry Simple Syrup
- Sawgrass Splash 9.50**  
Absolute Mandrin, lemonade, OJ & Fresh Lime
- Azalea Cocktail 9.50**  
Hendricks, Lemon, Pineapple, & Splash of Grenadine
- Italian Sunset 8.50**  
Amaretto, OJ, Club Soda, Splash of Grenadine, Slice of Orange
- Spring Spritzer 8.50**  
Prosecco, Pink Lemonade, Blueberry Simple Syrup, Splash of Club Soda
- Dark & Stormy 9.50**  
Goslings Dark Rum, Ginger Beer, & Fresh lime Garnish
- Aperol Spritzer 8.50**  
Prosecco, Aperol, Club Soda, & a Slice of Orange
- Cucumber Hendrick's Martini 9.50**  
Hendrick's, Dry Vermouth, Fresh Cucumber, & Lemon Twist
- Manhattan 9.50**  
Bourbon, Sweet & Dry Vermouth, Orange Bitters, & a Cherry Garnish
- Moscow Mule 8.50**  
Vodka, Ginger Beer, Lime, & Fresh Mint
- Vodka Martini 8.50**  
Vodka, Dry Vermouth, Lemon or Olive Garnish
- Gin Martini 8.50**  
Gin, Dry Vermouth, Olive, or Lemon Garnish
- Old Fashion 10.50**  
Rye Whiskey, Bitters, Orange Slice & a Cherry Garnish
- Cosmopolitan 8.50**  
Vodka, Cointreau, Splash of Cranberry Juice, & Fresh Lime Wedge
- Whiskey Sour 8.50**  
Bourbon, Sours Miz & Cherry Garnish
- White Russian 8.50**  
Kahlua, Vodka, & Cream
- Transfusion 8.50**  
Ginger Ale, Vodka, Grape Juice, & Fresh Grapes

## Beer & Seltzers

**\$4**

- Budweiser
- Bud Light
- Michelob Ultra
- Labatt Blue
- Labatt Blue Light
- Coors Light
- Sam Adams
- Corona
- Heineken
- Blue Moon
- White Claw

## Wines

- Dr Konstantin Frank Dry Riesling**  
7.95/26.95
- Dr Konstantin Frank Semi Sweet Riesling**  
7.95/26.95
- Chateau Lafayette Reneau Chardonnay**  
7.95/26.95
- Matua Sauvignon Blanc**  
7.95/26.95
- Knapp Sparkling Brut**  
7.95/26.95
- La Marca Prosecco**  
7.95/26.95
- Llama Malbec**  
8.95/32.95
- Louis Jadot Chardonnay**  
8.95/32.95
- Banfi Pinot Grigio**  
7.95/26.95
- Louis Martini Cabernet Sauvignon**  
9.95/34.95
- Rainstorm Pinot Noir**  
8.95/32.95
- Hess Select Treo**  
9.95/34.95
- Cline Cellars Merlot**  
9.95/34.95