



Chef's Weekly Small Plates

<i>White Wine & Garlic Mussels</i>	<i>\$9</i>
Shellfish Saffron Broth, Andouille Sausage, Roasted Red Peppers, Grilled Baguette	
<i>Duck Confit & Feta Tart</i>	<i>\$8</i>
Arugula, Warm Bacon Vinaigrette, Huckleberry Gastrique	
<i>Ahi Tuna Crudo</i>	<i>\$7</i>
Napa Cabbage & Almond Slaw, Honey Chili Vinaigrette	
<i>Roasted Acorn Squash Bisque</i>	<i>\$6</i>
Toasted Sunflower Seeds, Calvados Cream	

Member Favorites

<i>Tempura Vegetable</i>	<i>\$7</i>
Light Crisp Batter, with Chili Mayonnaise & Vinegar BBQ Sauce for Dipping	
<i>Spring Roll</i>	<i>\$7</i>
Asian Beef & Vegetable Fried Spring Roll, Vietnamese Sweet-n-Sour & Mae Ploy Sauce	
<i>Sesame Shrimp Cocktail</i>	<i>\$10</i>
Crisped Brunswick White Shrimp, Avocado Coulis, Mango & Mirin Sauce	

Soups

<i>Inspiration of the Day</i>	<i>\$4.25/\$5.25</i>
Created Fresh Daily	
<i>Club House Soup</i>	<i>\$5.25/\$6.25</i>
New England Clam Chowder	

Salads

<i>Signature Salad of the Season</i>	<i>\$4/\$6</i>
Crisp Artisan Greens, Dried Cranberries, Blue Cheese Crumbles, Roasted Butternut Squash, Raspberry & Shallot Vinaigrette, Candied Pecans Chicken \$11 or Salmon \$13	
<i>Classic Caesar Salad</i>	<i>\$4/\$6</i>
Crisp Romaine Lettuce, Croutons, Creamy Parmesan Dressing, Grape Tomatoes, Served with Lemon Chicken \$11 or Salmon \$13	
<i>Spinach Salad</i>	<i>\$4/\$6</i>
Baby Spinach, Gala Apple, Red Onions, Bacon, Almonds, Goat Cheese Crumbles & Apple Cider Vinaigrette	
<i>Ice Cube</i>	<i>\$4/\$6</i>
A twist on the Classic Wedge with Bacon, Cucumbers, Tomatoes, Onions, & Bleu Cheese	

Dressings-Blue Cheese, Ranch, Thousand Island, Caesar

Vinaigrettes-Balsamic, Italian, Balsamic Shallot Confit, Apple Cider, Ginger-Soy, Vinegar & Oil

*Interesting seasonal items, contemporary expressions of classic dishes,
some traditional favorites driven with a passionate culinary focus
designed to deliver a dining experience
that will exceed your expectations.*

From The Wood Fire Grill

Prepared Grilled, Cajun Blackened, or Peppercorn Crusted
Served with Golden Potatoes, Seasonal Vegetables, & Choice of Two Condiments

<i>*Prime Filet Mignon</i>	5oz \$29	7oz \$34
<i>*Prime New York Strip</i>	10oz \$32	14oz \$37
<i>*Diver Ocean Scallops</i>	\$22	\$27
<i>*Scottish Salmon</i>	\$13	\$19

Condiment Choices are: Béarnaise Sauce, Bordelaise, Garlic Roasted Mushrooms, Zinfandel Herb Butter, Olive Oil Roasted Tomatoes, Caramelized Onion Relish, Blue Cheese Fondue

Main Course Selections

<i>*Seared Ahi Tuna</i>		\$17/\$21
Sesame- Herb Crusted Tuna, Napa Cabbage, Citrus Ponzu Sauce, Coconut Scented Basmati		
<i>Fish & Chips</i>		\$12
Beer Battered Flounder Filet, Seasoned Fries, Jalapeño-Honey Tartar Sauce		
<i>*Shrimp, Scallops & Grits</i>		\$18/\$22
Low Country Style with Andouille Sausage, Local Red Mule Grits, Bell Peppers, Savory Shellfish Broth		
<i>Day Boat Black Grouper</i>		\$26
Blue Crab & Spinach Ravioli, Chorizo Sausage, Sweet Silver Corn, Creamy Leeks & Spinach		
<i>Ashley Farms Chicken Breast</i>		\$17
Southern Fried Free Range Chicken, Butter Whipped Yukon Gold Potatoes, Green Beans & Pork, Herb Chicken Gravy		
<i>Colossal Crab Cake</i>		\$27
Colossal Lump Blue Crab, Radish, Grape Tomato, Mandarin Orange, Scallion & Goat Cheese Salad, Lemon Butter Sauce 2009 Catena Chardonnay, Mendoza \$9.75/\$39		
 <i>Grilled Mangrove Snapper</i>		\$26
Herb Marinated and Wood Fire Grilled, Coconut Milk Risotto, Baby Carrots, Roasted Langoustine Nage, Turnip & Parsley Nest 2008 Conundrum, Rutherford \$12/\$40		
 <i>Straus Farm Grass Fed Beef Short Ribs</i>		\$25
Black Truffle Golden Whipped Potatoes, Haricot Vert & Baby Carrots, Roasted Garlic & Marjoram Jus, Tobacco Onions 2007 Ridge Zinfandel, Sonoma \$15/\$55		

 Denotes Chef's New Selections

*ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, FISH AND EGGS, MAY CONTAIN HARMFUL BACTERIA WHICH COULD CAUSE SERIOUS ILLNESS