

SALADS

Homemade Bread and Butter available upon request

ADD TO ANY SALAD

Grilled Chicken.....4 Crispy Chicken.....5
Salmon.....9 Steak.....9

HOUSE.....small 5 / large 7

Lettuce Blend topped with Fresh Vegetables, Cheese, Croutons,
and Your Choice of Dressing

Dressing Choices:

Honey Balsamic, Blue Cheese, French, Italian, Ranch,
Honey Mustard, Thousand Island and Chefs' Seasonal

WEDGE.....small 6 / large 9

Baby Iceberg topped with Tomatoes, Bacon, Candied Pecans,
Blue Cheese Crumbles, Bleu Cheese Vinaigrette and Balsamic Reduction

CAESAR.....small 6 / large 9

Fresh Romaine, Parmesan, and Croutons tossed in
Homemade Caesar Dressing topped with Parmesan Frico

WARM SPINACH.....small 6 / large 9

Baby Spinach, Roasted Butternut Squash, Dried Cranberries, Spiced
Pumpkin Seeds and Ricotta Salata tossed in a warm Honey Apple Cider Vinaigrette

WINTER BEET.....small 6 / large 9

Mixed Greens tossed in a Citrus Vinaigrette topped with roasted Beets,
Mandarin Oranges, toasted Walnuts and Goat Cheese

MEMBER PICK TWO.....9.5

CUP OF SOUP DU JOUR

SALAD

House, Caesar, Wedge or Chefs' Seasonal

HALF SANDWICH

Club Wrap, Reuben, Augusta Chicken or French Dip

SANDWICH

All Sandwiches Include a Side of Your Choice

SUBSTITUTE

Cup of Soup or House Salad.....2
Wedge, Caesar or Specialty Salad.....3

THE CLUB WRAP.....10.5

Ham, Turkey, Bacon, Cheddar, Swiss, Lettuce, Tomato and Mayo
wrapped in a Garlic Herb Tortilla

THE REUBEN.....10.5

Pastrami, Swiss, Thousand Island and Sauerkraut on Marble Rye

THE AUGUSTA CHICKEN.....10.5

Crispy Chicken, Bacon, and Pimento Cheese on a soft Bun

THE FRENCH DIP.....10.5

Toasted French Roll, French Onion Dip, and shaved Roast Beef
with Au Jus for dipping

THE SALMON MELT.....12

Fresh Salmon, Havarti Dill Cheese, Spinach, Tomato
on White Bread grilled to perfection

ON A BUN.....Build your own Burger

Lettuce, Tomato, Onion, Pickle available upon request

Meat:

Junior Beef 4oz.....7 ECC 8oz.....10
Grilled Chicken.....10 Fried Chicken.....10

Cheese:

American, Monterey Jack, Cheddar, Pepper Jack, Swiss and Bleu

Toppings:

Sautee Mushroom.....1 Bacon.....2
Balsamic Onions.....1 Egg Over Easy.....2
Jalapeno Slices.....1 Fried Onions.....2

Sauce:

Mayo, Stinger, BBQ, Thousand Island and Jalapeno Mayo

ENTREES

SALMON NICIOSE.....20

Grilled Salmon served over a Warm Salad of Potatoes, Green Beans, Peppers, Onions, Tomatoes and Olives topped with a Creamy Lemon Sauce

BEEF TENDERLOIN TIPS.....16

with Wild Mushroom Ravioli Rosemary Cream Sauce

BEER BATTER FISH AND CHIPS.....14

Light Crispy Beer Battered Cod
served with Hand Cut Fries and Homemade Tartar Sauce

BBQ SHRIMP AND GRITS.....20

An Iconic New Orleans Dish; Shrimp Delicately Prepared in a Rich Creamy Sauce served over Homemade Grits

CARNE ASADA BOWL.....16

Grilled Marinated Round Steak, Rice, Black Beans, Roasted Corn, Peppers, Onions, Charred Tomatoes and Avocado Cream

BASKETS

HAND BREADED CHICKEN STRIPS.....10

Served with French Fries

GOURMET GRILLED CHEESE.....10

American, Cheddar, Swiss and Mozzarella served with French Fries

SIDES

FRENCH FRIES.....2

NATURAL CHIPS.....4

SWEET POTATO FRIES.....4

VEGETABLE DU JOUR.....price varies

STARCH DU JOUR.....price varies



STARTERS

QUESO with Homemade Chips.....8

SPINACH ARTICHOKE DIP with Flatbread.....8.5

HUMMUS with Veggies and Flatbread.....8

FRIED MUSHROOMS with Homemade Ranch.....8.5

CHICKEN WINGS Naked, BBQ, or Buffalo.....9

BUTTERMILK ONION RINGS with Stinger Sauce.....8

FRIED PICKLES with Stinger Sauce.....8

FRIED MOZZARELLA with Red Sauce.....8

SOUP du JOUR

CUP of Today's Soup.....4

BOWL of Today's Soup.....6

ALL YOU CAN EAT SOUP AND SALAD

Please ask your server for details on Today's
Soup and Salad options.....9.5