

# STARTERS

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**Charcuterie Boards** A choice of Classic or Bold Board with a variety of cheeses, meats, olives, and toast points. *(Add Hummus \$3.00)* **\$16**

**Crab Cakes** Maryland style crab cakes served with a lemon aioli, blistered tomatoes, and microgreens. **\$14**

**Onion Blossom** A classic, hand dipped in our special seasoning and deep fried. **\$8**

**Shrimp Cocktail** Jumbo shrimp served with lemon and cocktail sauce. **\$16**

**Crispy Chicken Bites** Flavorful crispy chicken tenders served with a dipping sauce. **\$9**

*Preparation Styles (Honey Sesame / Sweet Thai Chili / Buffalo / Homestyle)*

**Truffle Fries** Fresh hand cut fries seasoned with white truffle oil, parmesan cheese, salt, and pepper. **\$8**

**Soup of the Day** **cup \$5 / bowl \$7**

## FROM THE GARDEN

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**Crab Tower Salad** **\$18**

Delicious fresh jump lump crab towered with a sweet, zesty mango salsa and an avocado salad with microgreens, chive oil, and Lemon Vinaigrette. *(Gluten Free)*

**Arugula & Peach** **\$12**

Grilled Georgia peaches, candied pecans, goat cheese, crispy bacon, and house made croutons served on peppery arugula. Paired with a warm Bacon and Peach Dressing. *(Vegetarian)*

**Double Eagle** **\$11**

Mixed greens and romaine served with green apples, candied pecans, bleu cheese crumbles, house made croutons, and dried cranberries. Served with an Apple Cider Vinaigrette. *(Vegetarian)*

**Protein Add-Ons**

5oz Salad Shrimp: \$8.00  
4oz Petite Filet: \$8.00  
6oz Chicken Breast: \$4.00  
4oz Salmon Filet: \$8.00

**Balsamic Caprese** **\$12**

Fresh mozzarella, cherry tomatoes, avocado slices, balsamic glaze, house made croutons and basil leaves served on mixed greens. Paired with a Balsamic – Basil Dressing. *(Vegetarian)*

**Classic Caesar** **\$9**

Classic salad with shaved parmesan, house made croutons, on a bed of crunchy romaine. Served with an authentic Caesar Dressing.

**Additional Dressing Choices**

Ranch, Honey Mustard,  
French, Bleu Cheese,  
Thousand Island, Italian, Caesar

# SANDWICHES

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All sandwiches are served with your choice of one side listed below.

## **The Clubhouse Chicken**

**\$14**

Chicken breast prepared your way topped with fresh tomato, microgreens, red onion, served on toasted ciabatta. (*Grilled / Sautéed / Crispy / Breaded*)

## **The Catch**

**\$18**

Our own signature Red Grouper topped with house made tartar sauce, crisp lettuce, and tomato on a toasted ciabatta. (*Grilled / Sautéed / Crispy / Breaded / Blackened*)

## **The Hoosier**

**\$14**

Flavorful thin pork tenderloin hand breaded topped with lettuce, tomato, red onion, pickles, mustard, and mayonnaise on a toasted Kaiser Roll. (*Grilled / Sautéed / Crispy / Breaded*)

## **The Clubhouse Burger**

**\$15**

8oz of house ground beef, with tomato, lettuce, red onion, pickles, mayonnaise, mustard, and ketchup. Choice of cheese: Swiss, Provolone, Cheddar, American, Gouda, or Pepperjack. Served on a toasted Kaiser Roll. (*Hickory Smoked Bacon +\$2.50 / Avocado +\$1.50 / Sautéed Mushrooms +\$1.50 / Sautéed Onion +\$1.00*)

## **Vegetarian Black Bean Burger**

**\$15**

Flavorful black bean burger topped with creamy avocado, microgreens, ripe tomato, red onion, grilled green peppers, and hummus. Served on a toasted ciabatta bun. (*Vegetarian*)

## **The Buffalo Chicken**

**\$14**

Chicken breast dipped in our house buffalo sauce, served on a toasted ciabatta bun with blue cheese, lettuce, and tomato. (*Grilled / Sautéed / Crispy / Breaded*)

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### **Standard Sides**

Truffle Fries, House Chips, Side House Salad, Side Caesar Salad, Coleslaw, Fresh Fruit, or Cup of Soup.

### **Premium Sides**

Mashed Red Potatoes, Glazed Carrots, Side Eagle Salad, Rice Pilaf, Fresh Green Beans, Baked Potato (+\$1.50)  
Broccolini, Asparagus, Mushroom Medley, Parmesan Risotto (+\$2.50)  
*Loaded Baked Potato (+\$4.00) \*Baked Potato Ready at 5:00pm\**

# ENTREES

## Bone In Pork Chop

\$25

Marinated bone in pork chop with rosemary, fresh thyme, and shallots, with mashed red potatoes, and fresh green beans. Served with a rosemary and shallot red wine sauce.

## Glazed BBQ Half Chicken

\$16

Glazed and baked BBQ chicken with freshly made coleslaw and brown sugar carrots. Served with a side of our house made BBQ sauce for dipping.

## Pan Seared Duck Breast

\$32

A rich and delicious balsamic honey pan seared duck breast with walnuts, sautéed broccolini, and parmesan risotto. Served with a red wine and balsamic reduction. *(Served Medium Rare)*

## Garlic Maple Salmon

\$27

Garlic and maple glazed grilled Salmon with long grain rice pilaf and sautéed white wine mushroom medley. Served with a maple and lemon sauce.

## Lemon Garlic Pasta

\$13

Angel hair pasta served with a fresh lemon garlic sauce and a medley of asparagus, mushrooms, and broccolini. *(Vegetarian) (Shrimp \$8.00 / Chicken \$4.00 / Gluten Free Pasta \$2.00)*

## Ribeye

6oz \$23 / 10oz \$29

Aged prime beef grilled to perfection and served with mashed potatoes, asparagus, and a demi-glace.

## New York Strip

9 oz \$27

Aged prime beef grilled to perfection and served with mashed potatoes, asparagus, and a demi-glace.

## Filet Mignon

6oz \$32 / 8oz \$40

Aged prime beef grilled to perfection and served with mashed potatoes, asparagus, and a demi-glace.

\*For meat temperatures past medium, please allow extra time for cooking.

\*For Well Done Filets – it will be butterflied for shorter cook time.

## Portobello Mushroom Caps

\$22

Two large mushroom caps stuffed with spinach, feta, and parmesan cheese. Lightly seasoned and baked to perfection. Served with broccolini and rice pilaf. *(Made and Cooked to Order – Please allow extra time.) (Vegetarian)*

## Sea Scallops

\$27

Pan seared colossal sea scallops with lemon butter sauce, served with sautéed broccolini and parmesan risotto.

# LITTLE MEMBERS

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Available for Ages 12 & Under.

**Spaghetti with Meatballs**

**\$9**

**Grilled Cheese with House Chips**

**\$7**

**Junior Steak with Mashed Potatoes and Green Beans**

**\$12**

**Mini Burger Sliders with Fries and Broccoli**

**\$11**

**Grilled Chicken Dinner with Green Beans and Mac & Cheese**

**\$8**

**Mini Chicken Tenders and French Fries**

**\$6**

## SIDES A LA CARTE

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### Standard Sides (\$3.00)

Truffle Fries, House Chips, Side House Salad, Side Caesar Salad, Coleslaw, Fresh Fruit, or Cup of Soup.

### Premium Sides (\$4.00)

Mashed Red Potatoes, Glazed Carrots, Rice Pilaf, Fresh Green Beans, Baked Potato Broccoli, Asparagus, Mushroom Medley, Parmesan Risotto, Loaded Baked Potato, Side Eagle Salad (\$5.00)

## DESSERTS

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**Crème Brule** | Caramelized | Fresh Mint | Berries |

**\$8**

**Goat Cheese Cheesecake** | Bourbon Salted Caramel Sauce | Berries |

**\$8**

**Bananas Foster** | Caramel Sauce | Vanilla Ice Cream |

**\$7**

**Death By Chocolate Cake** | Chocolate Buttercream | Whipped Cream | Berries |

**\$9**

**Sugared Berries "Martini"** | Sugared Fresh Berries | Aqua Fava Whipped Cream |

**\$6**

**Ultimate Sundae** | Vanilla, Chocolate, Strawberry Ice Cream | Variety of Toppings \*Contains Nuts |

**\$7**