

## *Appetizers*

### **Shrimp Cocktail 9**

5 Jumbo shrimps served with a homemade traditional cocktail sauce

### **Bang Bang Shrimp 12**

Crispy fried seasoned shrimp tossed in a house-made Bang Bang sauce

### **Atlantic Salmon Cakes 8**

Breaded with panko crumbs, pan fried, and served with Remoulade (2)

### **Grilled Flatbread of the Day 10**

### **Southern Baked Grape Jelly Meatballs 7**

Homemade Black Angus meatballs tossed in jelly and drizzled with chili oil

## *Soups & Salads*

### **Roasted Red Bell Pepper & Smoked Gouda Cheese 5 (C) 9 (B)**

### **Soup of the Day 4 (C) 8 (B)**

### **House Salad 5 (S) 9 (L)**

Assorted mixed greens, heirloom tomatoes, cucumber, radish, red onion, and carrot with homemade brioche garlic croutons

### **Cobb Salad 10**

Chopped green lettuce, smoked bacon, red onion, tomato, hardboiled egg, avocado, and crumbled blue cheese

### **Caesar Salad a La Romana 5 (S) 9 (L)**

Cut romaine lettuce, shaved Parmesan cheese tossed with homemade Caesar dressing brioche garlic croutons, topped with anchovies in oil

## *Club Favorites*

(Favorites served with steak fries)

### **Catfish Plate 14**

3 Piece catfish plate with corn hushpuppies, the fixings, and tartar sauce

### **Chopped Steak 14**

Thick seared and seasoned beef topped with onion and mushroom sauté

### **Chicken Fried Chicken 12**

Chicken breast cutlet lightly breaded, seasoned, and fried; served with brown gravy

### **Classic Grilled Cheeseburger 10**

Grilled Black Angus patty, American cheese, lettuce, tomato, onion, and pickle on a toasted bun

## *Entrees*

*(Entrees served with a choice of one side)*

### **Black Angus Filet Mignon 27**

6 oz. pan-seared with cracked peppercorn and topped with a wild mushroom brandy demi cream sauce

### **Duroc Pork Loin 17**

Roasted with five spice, herb, and garlic; served with an apple-plum bacon marmalade sauce

### **Black Angus Hanger Steak 19**

Marinated in Tequila, lime, coriander, and adobo, flame grilled and topped with a chimichurri cilantro sauce

### **Arkanstew 18**

Selected cuts of Black Angus beef, pork, seasonal roots, and squash vegetables braised in a whiskey veal stock with bone marrow

### **North Atlantic Salmon 22**

Seared with Mediterranean Sea salt and lavender herb; scented with a Pernod lobster cream sauce and a touch of basil oil

### **Fisherman Stew 24**

Clam, mussel, squid, shrimp, white fish, and salted cod all braised with potato, onion, roasted red bell pepper, tomato, fennel, and herbs in a rich saffron-white wine broth

### **Ranch Chicken 17**

Walnut-basil pesto crusted chicken breast seared and served with a roasted red bell pepper sauce

### **Chicken Diane 16**

Breast of chicken dusted with flour and sautéed in butter; served with a smoked pepper bacon and mushroom demi reduction

### **Cajun Shrimp Alfredo 19**

A twist on an old favorite. Cajun spiced shrimp sautéed with onion and garlic served with a spiced creamy cheese sauce tossed with rigatoni pasta

## *Sides*

- Baked Potato 4
- Roasted Squash and Roots 4
- Rigatoni Alfredo 4
- Crinkle Fries 3
- Creamy Spinach Au gratin 4
- Steamed Carrots 3

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness)