SOUP & SALADS

New England Clam Chowder
_crispy celery, cracked pepper, Georgia olive oil_ 5 | 8

*Local Lettuce Salad
_apple, radish, carrot, benne seed, mustard vinaigrette_ 6 | 10

_Caesar Salad_
_creamy caesar dressing, parmesan cheese, homemade croutons, baby gem lettuce_ 7 | 11

_Wedge Salad_
_blue cheese crumbles, bacon, crispy onion, tomato, iceberg lettuce_ 8

**ADD TO ANY SALAD GRILLED OR BLACKENED
_hanger steak 9 | salmon 8 | shrimp 6 | chicken 5**

APPETIZERS

*Jumbo Shrimp Cocktail*
_fresh lemon & cocktail sauce_ 15

*Sesame Crusted Ahi Tuna*
_avocado, citrus, apple, sweet sour glaze & spicy mayo_ 16

*Local Cheese & Charcuterie*
_chef’s choice of accoutrements_ 18

_Crispy Calamari_
_mixed peppers, lemon, garlic & herb aioli_ 13

_Jumbo Lump Crab Cake_
_arugula & wholegrain mustard aioli_ 16

ENTRÉES

**Fresh Catch | MKT**

**Pan-Seared Faroe Island Salmon**
_edamame, roasted mushrooms, confit onions, soy glaze_ 26

_Creamy Risotto_
_grated truffle & pecorino romano_ 21

_Smoke-Fried Georgia Chicken_
 Cauliflower, pickled black eye peas, franks honey butter 24

**12 oz. Heritage Pork Chop**
_smoked gouda grits, collard greens, apricot jus_ 34

**7 oz. Center-Cut Angus Filet**
_chef’s potatoes, asparagus & demi glaze_ 36

**12 oz. Center-Cut N.Y. Strip**
_whipped potatoes, broccolini & demi glaze_ 40

A LA CARTE SIDES 4
.side salad | asparagus | seasonal vegetables | garlic-wilted spinach
.buttered broccoli | chef’s potatoes | french fries | sweet fries
.homemade chips | onion rings | whipped potatoes | loaded baked potato 6

Gluten Free *Raw **Undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.