

APPETIZERS

Surf & Turf Skewers	11
<i>Grilled Gulf Shrimp and Marinated Beef Tenderloin Kebobs Garnished with Wakimi Salas and a Sesame Asian Glaze</i>	
Italian Sausage Manicotti	9
<i>Pan-Fried Pasta stuffed with sweet Italian Sausage and Provolone Cheese, topped with Homemade Marinara Sauce and fresh Herbs</i>	
Artichoke & Spinach Dip	8
<i>Layered with Mozzarella and Parmesan Cheese, topped with a Flash-fired Bacon Gratine</i>	
Fried Green Tomatoes	8
<i>Battered Golden Brown and served with Sautéed Gulf Shrimp, plated with a Pineapple Orange Sauce and Balsamic Reduction</i>	
"80's Style" Jumbo Shrimp Cocktail	12
<i>A true Classic, Served Ice-Chilled in a Martini Glass aside Horseradish Cocktail Sauce and a Lemon Twist</i>	
P.E.I. Mussels	12
<i>Pan Steamed in a Fire Roasted Tomato Broth and a Fresh Garlic Herb Compound Butter, Served with Toasted French Bread</i>	

SALADS

The Club House	5
<i>Back to the Basics-Mixed Greens served with your choice of Dressings and all the Fixins</i>	
Chef's	8
<i>Baby greens topped with Turkey, Ham and Cheese Pinwheels, Bacon, Vine Ripe Tomatoes, Boiled Eggs and Garlic Herb Croutons</i>	
Caesar	8
<i>Chopped Romaine, Hand tossed in our Caesar Dressing with Fresh Croutons and Shaved Parmesan Cheese. (W/Grilled Chicken \$3.00 extra)</i>	
Southern Fried Chicken Strips	8
<i>Hand Breaded and Served over Micro Greens with Cherry Tomatoes, Grated Cheese, tossed Croutons, Bacon and Boiled Eggs</i>	
Mrs. Lurline's Chilled Salads	8
<i>Create you own plate- Choose Two of the following: Tuna Fish, Chicken or Chilled Pasta. All are Served over Mixed Greens with Club Butter Crackers.</i>	
Salmon, Hot Bacon & Spinach	11
<i>Grilled Apple Bacon Tossed with Fresh Spinach Topped with Farm-Raised Salmon and Goat Cheese</i>	

ENTRÉES

Three Cheese Lasagna	24
<i>Mozzarella, Provolone and Parmesan Trio stuffed with Ground Beef and Fresh Tomatoes and topped with a slow cooked Shrimp Bolognese Sauce</i>	
Flash-Fried Tuna Steak	23
<i>Cooked to Temperature, served with Wild Rice Pilaf and served with a Ginger Sesame Glaze, garnished with Wakimi Seaweed Salad</i>	
Blue Ribbon Lamb Shank	24
<i>Slow Cooked to Fork Tender and Falling off the bone, this Chef's Choice is a "don't miss" for Lamb Lovers! The dish is served Au Jus with Pot Roasted Vegetables and Steamed Potatoes</i>	
Sicilian Stuffed Chicken	18
<i>Boneless Breast of Chicken slow oven roasted, stuffed with a Provolone Italian Sausage and Spinach Dressing and loaded with a Wild Mushroom-Vidalia Onion Holiday Cream Sauce</i>	
Rolled Sole	22
<i>Seared Fillet Stuffed with Crab Meat, slow poached in a tomato Onion Pan-gravy and finished with an " Air Fried" Goat Cheese Croquet</i>	
Broiled Salmon	19
<i>Served in a traditional way over Wild Rice, Topped with a Lemon Dill Sauce aside Asparagus Sautéed in Garlic and White Wine</i>	
Christopher's Crab Cake	23
<i>Two Lump Crab Cakes Lightly seared, served with Cheese Potato Hay and ladled with Lemon Butter Sauce</i>	

PASTA

Pasta Primavera	15
<i>Tomatoes, Peppers, Spinach and Onions Tossed with Cavatappi Pasta in a Garlic White Wine Sauce</i>	
Shrimp Scampi	19
<i>Jumbo Shrimp in a Lemon Garlic Cream Sauce over Lobster and Mushroom Raviolis</i>	
Chicken Carbonara	16
<i>Pan-Seared Breast of Chicken over Fettuccini in a Bacon Tomato Sauce with Freshly great ed Parmesan Cheese</i>	

STEAKHOUSE

Bone-In Rib Eye	28
<i>16oz Black Angus Cowboy Cut Marinated to Perfection, served aside a baked Idaho Steer Potato, and 'Old School' Creamed Spinach and Ladled with a Port Bordelaise</i>	
London Broil	18
<i>Thinly Sliced Flank Steak with mashed potatoes smothered in an onion Pan-Gravy</i>	
Chopped Steak and Onions	16
<i>Grilled Ground Beef served swimming in Black Pepper Gravy over white rice topped with caramelized sweet Spanish Onions</i>	
Bacon Wrapped Filet Mignon	30
<i>This Classic is served over whipped Garlic Potatoes and lightly sautéed Asparagus then covered with a Brandy Demi Glace</i>	