

# Clubhouse Dinner Menu

## Soups

**French Onion**  
**Black Bean**  
**Soup Du Jour**  
Cup 5   Bowl 7

## Starters

**Spicy Crispy Shrimp**  
Crispy shrimp tossed in a spicy aioli with sesame seeds, candied ginger, scallions  
11

**Truffle Potato Chips**  
Bacon, bleu cheese, scallions, tomatoes  
10

**Hummus Trio**  
Black bean & corn, roasted red pepper and traditional, served with fried pita chips  
13

**Chicken Quesadilla**  
Pepper jack and cheddar cheeses, shredded lettuce, pico de gallo, sour cream  
10

**Jumbo Chicken Wings**  
Choice of bone in or boneless with celery  
Choice of mild, hot, barbeque, or Thai chili  
15

**Jumbo Lump Crab Cake**  
Roasted corn puree, arugula, orange and fennel salad  
16

## Salads

**House**  
Field greens, artichokes, cucumber, tomatoes, roasted red peppers, white balsamic vinaigrette  
8

**Caesar**  
Romaine hearts, house made croutons, parmesan cheese, Caesar dressing  
9

**Forsyth**  
Chopped iceberg, bleu cheese crumbles, bacon, red onion, Hard boiled egg, tomatoes, blue cheese dressing  
9

**Strawberry and Spinach**  
Spinach, strawberries, bacon, red onion  
toasted almonds, strawberry poppy seed vinaigrette  
9

## Entrée Salads

**Southwest Chicken**  
Grilled chicken breast, field greens, black beans, corn, avocado relish, roasted red peppers, chipotle ranch  
15

**Salmon Salad**  
Seared salmon, field greens, orange, strawberries, bacon, red onion, strawberry poppyseed dressing  
19

## Handhelds

*All handhelds served with pickle and choice of French fries, house made potato chips, fresh fruit and cottage cheese, or cole slaw*

**Country Club Burger**  
Brioche bun, choice of cheese, shredded lettuce, tomato, onion, pickle  
1/3 lb 10   1/2 lb 14

**Nashville Hot Chicken**  
Brioche bun, pickles, giardiniera pepper slaw, spicy aioli  
14

**Crispy Fish Tacos**  
Crispy fried cod, soft corn tortillas, jicama slaw, chipotle ranch  
16

**Reuben**  
Corned beef, Swiss cheese, sauerkraut, thousand island, grilled marble rye  
14

## Vegetarian Options

**Barbeque Tofu**  
Grilled tofu finished with barbeque, green beans, mashed potatoes, fried onion straws  
16

**Fettuccine Primavera**  
Asparagus, green beans, tomatoes, mushrooms, arugula, light cream sauce, garlic toast points  
16

## Meats & Chicken

**New York Strip**  
Mashed potatoes, asparagus, sauce bordelaise  
37

**Filet Mignon**  
Mashed potatoes, asparagus, sauce bordelaise  
39

**Grilled Herb Chicken**  
Mashed potatoes, green beans, roasted garlic demi glace  
19

**Blackened Chicken Fettuccine**  
Mushrooms, sun-dried tomatoes, spinach, cajun cream, garlic toast points  
18

## Seafood

**Grilled Halibut**  
Sun-dried tomato, asparagus and goat cheese risotto, red pepper coulis, balsamic reduction  
32

**Seared Salmon**  
Mashed potatoes, asparagus, raspberry butter sauce  
23

**Grilled Trout**  
Asparagus and tomato couscous, basil mint pea puree  
21

**Jumbo Lump Crab Cakes**  
Orange and fennel salad, mashed potatoes, roasted corn puree  
32

**Shrimp and Scallop Fettuccine**  
Bay Scallops, shrimp, lemon pesto cream, garlic toast points  
23

# Clubhouse Drink Menu

## Classic Cocktails

### Old Fashioned

Muddled cherry and orange, dash of bitters, bourbon, splash of sweet vermouth

**Luxardo Old Fashioned** (available at additional cost)

### Manhattan

Bourbon, sweet vermouth, garnished with a cherry

**Luxardo Manhattan** (available at additional cost)

### Bloody Mary

Vodka, lime, Zing Zang

**Ultimate Bloody Mary** (available at additional cost)

### Cosmopolitan

Absolut Citron, triple sec, lemon squeeze, splash of cranberry juice

### Lemon Drop

Absolut Citron, triple sec, splash of lemonade, lemon squeeze, garnished with a lemon twist

### Madras

Vodka, cranberry juice, orange juice

### Transfusion

Vodka, ginger ale, grape juice

### Birdie Juice

Vodka, lemonade, cranberry juice

## Specialty Cocktails

### Bourbon Smash

Bourbon, triple sec, lemonade

### Ciroc Peach Martini

Ciroc Peach, peach schnapps

### Salted Caramel Martini

Vodka, triple sec, caramel, pinch of salt

### Fruit Tingle

Vodka, blue curacao, lemonade, dash of raspberry cordial

## After Dinner Coffee Drinks

### Irish Coffee

Carolan's, Jameson, coffee, whipped cream

### Hot Boozy Coffee

Brandy, Grand Marnier, Kahlua, coffee, whipped cream, garnished with orange peel

### Almond Joy

Malibu rum, Kahlua, hot chocolate

### Nutty Irishman

Bailey's, Frangelico, cream, coffee

### Café Amaretto

E & J Brandy, amaretto

### Bailey's Coffee

Baileys and coffee

## SCC Bourbons

Evan Williams

Bulleit

Bulleit Rye

Four Roses

Knob Creek

Knob Creek Single Barrel\*

Elijah Craig

Buffalo Trace\*

Basil Hayden

Basil Hayden Toast\*

1792 Single Barrel\*

1792 Bottled in Bond\*

Eagle Rare\*

Ezra Brooks

Woodford Reserve

Woodford Reserved Oaked\*

Pipe Dream

Michter's

E.H. Taylor\*

Maker's Mark

Weller Special Reserve

Weller Antique 107

Angel's Envy

Horse Soldier Small Batch

Horse Soldier Straight Bourbon

Horse Soldier Barrel

Burning Chair

Jeffersons Reserve

Jefferson Rye Cognac\*

Jefferson Single Barrel\*

Willet Rowan's Creek\*

Willet Rye 4-Year\*

Willet Copper Pot\*

Noah's Mill\*

Thomas S Moore Port Cask\*

Thomas S Moore Chard Cask\*

Thomas S Moore Cab Cask\*

Blanton's\*

Old Forester 1920

Chicken Cock

Kentucky Owl Confiscated

Calamut 15-Year

Yellowstone 101\*

Buckner's 13-Year Single\*

Bourbon flights available

\*limited quantities; subject to availability

*Ask your server about our weekly drink feature!*