

THE CLUBHOUSE

AT LAKE SCONTI

DINNER MENU

ENTRÉES

DINNER & SANDWICH SIDES

- BAKED POTATO WITH SOUR CREAM
- BACON CRUMBLES AND CHEDDAR CHEESE
- SMASHED RED POTATOES
- CREAMED CORN

- SAUTÉED MUSHROOMS AND GRAVY
- ASPARAGUS TIPS AND SAUTÉED MUSHROOMS
- FRENCH FRIED POTATOES

- SWEET POTATOES
- ONION RINGS
- HOUSE-FRIED WAFFLE POTATO CHIPS
- COLESLAW
- FRUIT

- COTTAGE CHEESE
- BAKED SWEET POTATO WITH BOURBON BUTTER
- GRILLED SEASONAL VEGETABLES

MADEIRA CHICKEN (GF)

CHICKEN CUTLETS PAN-SEARED AND SLICED OVER SMASHED POTATOES AND TOPPED WITH OUR MUSHROOM AND MADEIRA WINE SAUCE AND PAIRED WITH GRILLED ASPARAGUS OR SIDE VEGETABLE OF YOUR CHOICE **13.95**

SHRIMP AND CHICKEN PAD THAI (GF)

SHRIMP AND CHICKEN STIR FRIED WITH PAD THAI NOODLES, SCALLIONS AND OUR PEANUT, PLUM AND TAMARIND PAD THAI SAUCE TOPPED WITH PEANUTS, SHREDDED CARROTS AND A LIME WEDGE **15.95**

HONEY GARLIC-GLAZED SALMON (GF)

HONEY, GARLIC AND SOY-GLAZED GRILLED SALMON FILET SERVED WITH OUR RECOMMENDATION OF SMASHED POTATOES AND GRILLED SEASONAL VEGETABLES OR YOU CHOICE OF TWO SIDES **22.00**

BABY BACK RIBS

BABY BACK PORK RIBS DRY-RUBBED WITH OUR PROPRIETARY BLEND OF HERBS AND SPICES COOKED LOW, SLOW AND SERVED WITH A SIDE OF COLESLAW AND FRIES **HALF RACK 13.50 FULL 19.95**

GRILLED COWBOY RIBEYE STEAK (GF)

BONELESS RIBEYE CHAR-GRILLED, TOPPED WITH A COMPOUND ROSEMARY GARLIC BUTTER AND SERVED WITH OUR COMMENDATION OF BAKED POTATO WITH SAUTÉED MUSHROOMS AND ASPARAGUS TIPS OR YOUR CHOICE OF TWO SIDES **29.00**

FILET MIGNON (GF)

FILET OF BEEF TOPPED WITH AN HERBED COMPOUND BUTTER AND SERVED WITH OUR RECOMMENDATION OF SAUTÉED MUSHROOMS AND ASPARAGUS AND A BAKED SWEET POTATO WITH BOURBON BUTTER OR YOUR CHOICE OF TWO SIDES **32.00**

ALL BURGERS ARE COOKED MEDIUM UNLESS OTHERWISE SPECIFIED

RARE	COOL RED CENTER
MEDIUM RARE	WARM RED CENTER
MEDIUM	WARM PINK CENTER
MID WELL	SLIGHTLY PINK CENTER
WELL	LITTLE OR NO PINK

BLACK BEAR BURGER

1/2 LB OF CERTIFIED ANGUS BEEF FLAME BROILED AND COOKED TO ORDER WITH YOUR SELECTION OF CHEESE SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO & RED ONION ON THE SIDE, PLUS A DELI PICKLE AND YOUR CHOICE OF SANDWICH SIDE **12.50**

THE BRIT BURGER

1/2 LB OF CERTIFIED ANGUS BEEF FLAME BROILED AND COOKED TO ORDER TOPPED WITH ENGLISH HUNTSMAN DOUBLE GLOUCESTER CHEDDAR AND STILTON BLUE CHEESE SERVED ON A BRIOCHE BUN WITH PICKLES, LETTUCE, TOMATO & RED ONION ON THE SIDE PLUS A DELI PICKLE AND YOUR CHOICE OF SANDWICH SIDE **13.00**

WHITE PIMENTO CHEESE BURGER

1/2 LB OF CERTIFIED ANGUS BEEF FLAME BROILED AND COOKED TO ORDER TOPPED WITH OUR HOUSE-MADE WHITE PIMENTO CHEESE SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO & RED ONION ON THE SIDE PLUS A DELI PICKLE AND YOUR CHOICE OF SANDWICH SIDE **13.50**

PUB FAVORITES

JUMBO CLUBHOUSE WINGS AND FRIES (GF)

CHOOSE FROM MILD, HOT, LEMON PEPPER, TERIYAKI CILANTRO-LIME OR KENTUCKY BOURBON SERVED WITH CARROT AND CELERY STICKS, RANCH OR BLUE CHEESE DIPPING SAUCE **5-COUNT 8.95 10-COUNT 15.95**

CLUBHOUSE TACOS

CHOOSE FROM GRILLED SHRIMP, GRILLED CHICKEN, FISH OR BLACKENED MUSHROOMS SERVED ON CARAMELIZED ONION AND BUTTERMILK NAAN BREAD SHELLS STUFFED WITH BLACK BEAN AND CORN SALSA, CILANTRO-CABBAGE SLAW AND AVOCADO CREMA WITH A SIDE OF TOMATILLO SALSA **11.50**

SESAME-CRUSTED AHI TUNA TERRINE

SESAME-CRUSTED SEARED AHI TUNA LAYERED WITH AVOCADO, CHARRED CABBAGE AND WHOLE WHEAT SOBA NOODLES TOSSED IN A SUGARCANE SOY AND SERVED STACKED HIGH WITH A SIDE OF ASIAN SESAME DRESSING, WONTON CRISPS AND PICKLED GINGER **14.95**

HAND-BATTERED CHICKEN TENDERS

BUTTERMILK-MARINATED AND HAND-FLOURED IN OUR SPECIAL BLEND OF HERBS AND SPICES WITH A HINT OF BBQ SERVED WITH HOMEMADE BUTTERMILK RANCH OR CAROLINA CREOLE HONEY MUSTARD DIPPING SAUCES AND YOUR FAVORITE SANDWICH SIDE **9.00**

GUINNESS® BATTERED COD AND CHIPS

8-OZ ATLANTIC COD HAND-DIPPED IN OUR GUINNESS BATTER AND SERVED WITH HOUSE-FRIED WAFFLE POTATO CHIPS OR YOUR FAVORITE SANDWICH SIDE **12.50**

10% off food items for Big Canoe residents when you charge to your POA lot account. Must present valid POA card.

THE CLUBHOUSE

AT LAKE SCONTI

DINNER MENU

STARTERS

FRIED GOAT CHEESE CROQUETTES (GF)

SEASONED EGG-BATTERED GOAT CHEESE, ROLLED IN GLUTEN-FREE PANKO BREAD CRUMBS AND SERVED WITH A SWEET CHILI MANGO DRIZZLE
9.50

VIDALIA ONION TARTLET

CARAMELIZED VIDALIA ONIONS AND EGG CUSTARD BAKED IN A PUFF PASTRY SHELL SERVED OVER A MUSTARD SEED CREAM SAUCE WITH A BALSAMIC REDUCTION DRIZZLE
8.50

TOM'S JUMBO LUMP CRAB CAKES (GF)

TOM'S BEST-EVER CRAB CAKES BLENDED WITH PIMENTO & SCALLIONS, BREADED IN GLUTEN-FREE PANKO, GENTLY WARMED AND SERVED WITH A LEMON GARLIC CURRY AIOLI
12.50

CHEROKEE ROLLS

INDIAN CORN, BLACK BEANS, CHICKEN AND PEPPERS ROLLED IN A FLOUR TORTILLA SHELL AND SERVED WITH A SIDE OF SPICY CILANTRO CREAM DIPPING SAUCE
8.50

PUB NACHOS (GF)

JALAPENO QUESO POURED OVER HOUSE-FRIED CHIPS TOPPED WITH SHREDDED JACK CHEESE, SHREDDED LETTUCE, DICED TOMATOES, PICKLED JALAPENOS, BLACK OLIVES, SOUR CREAM AND QUESO FRESCO
HALF 7.00 OR FULL 9.00
ADD SHREDDED CHICKEN, GROUND BEEF OR PULLED PORK 4.00

SOUP DU JOUR

CUP 3.50
BOWL 6.00

SALADS

DRESSINGS

RANCH • HONEY MUSTARD
CAESAR • RUSSIAN
BALSAMIC VINAIGRETTE
CREOLE MUSTARD VINAIGRETTE
FAT-FREE RASPBERRY VINAIGRETTE

ADD TO ANY SALAD
GRILLED CHICKEN BREAST \$4.00
GRILLED SALMON OR SHRIMP
\$6.00

GRILLED SALMON SALAD NIÇOISE (GF)

GRILLED SALMON FILET SERVED WITH OUR SALAD NIÇOISE OF MIXED GREENS, KALAMATA OLIVES, FRENCH GREEN BEANS, CHOPPED EGG, GRAPE TOMATOES AND BLANCHED POTATOES SERVED WITH A RECOMMENDED CHAMPAGNE MUSTARD VINAIGRETTE
16.95

BABY SPINACH, KALE & BURRATA SALAD (GF)

FRESH BABY SPINACH AND KALE TOSSED WITH CRISPY PANCETTA AND BURRATA CHEESE SERVED WITH A SMOKED TOMATO VINAIGRETTE AND BALSAMIC REDUCTION DRIZZLE
14.50
ADD GRILLED SALMON OR GRILLED SHRIMP \$6.00

SHRIMP & LOBSTER SALAD

SWEET GULF SHRIMP AND LOBSTER MEAT BLENDED IN AN OLD BAY MAYONNAISE WITH CELERY AND SCALLIONS SERVED OVER A BED OF MIXED GREENS
13.95

CHOCTAW COBB SALAD

MIXED GREENS TOPPED WITH GRILLED CHICKEN, BLUE CHEESE AND BACON CRUMBLES, DICED SCALLIONS, SLICED EGG, DICED TOMATOES AND SLICED AVOCADO SERVED WITH YOUR CHOICE OF DRESSING
13.95

- STARTER SALADS -

PETITE CAESAR SALAD 3.50

SIDE HOUSE SALAD

MIXED GREENS LAYERED WITH MUSHROOMS, RED ONION, TOMATO, CUCUMBER AND SHREDDED CARROT SERVED WITH YOUR CHOICE OF DRESSING
3.50

SIGNATURE CAESAR SALAD

(GF OPTION AVAILABLE)
CHOPPED ROMAINE LETTUCE TOSSED WITH SHAVED AND GRATED PARMESAN CHEESES, HOUSE-MADE CROUTONS AND OUR SIGNATURE CAESAR DRESSING
SMALL 7.00 ENTRÉE 10.00
GLUTEN-FREE CROUTONS AVAILABLE UPON REQUEST

FLATBREADS

BBQ CHICKEN & CARAMELIZED ONION

GRILLED CHICKEN, CARAMELIZED VIDALIA & RED ONIONS, MOZZARELLA AND AN ITALIAN BLEND OF CHEESES DRIZZLED WITH OUR SWEET AND TANGY BBQ SAUCE
10.00

SHRIMP SCAMPI

ROASTED GARLIC CREAM SAUCE LAYERED WITH A BLEND OF ITALIAN BLEND CHEESES, GRILLED SHRIMP, DICED TOMATOES AND A LIGHT SCAMPI BUTTER DRIZZLE
12.00

BLUE BUFFALO

POPCORN CHICKEN TOSSED IN A MILD BUFFALO SAUCE LAYERED ON SIGNATURE FLATBREAD WITH SHREDDED MOZZARELLA, BLUE CHEESE CRUMBLES AND A BUFFALO RANCH DRIZZLE
12.00

BELLA ROMA

SLICED ROMA TOMATOES AND HERB-MARINATED PEARL MOZZARELLA CHEESE FINISHED WITH A BASIL PESTO OIL DRIZZLE
10.00
ADD PEPPERONI, MUSHROOMS OR EXTRA CHEESE 1.00
ADD GRILLED CHICKEN BREAST 4.00
ADD GRILLED SALMON 6.00
ADD GRILLED SHRIMP 6.00