

The Clubhouse

Dinner Menu

Serving 5:00 p.m. until close

Starters

- SOUTHERN FRIED BASKET** 8.50
Battered and deep-fried green beans and pickles served with a dill ranch sauce for dipping homemade avocado crema
- GRILLED CORN AND BLACK BEAN EMPANADAS** 8.50
Grilled beef, sweet corn, black beans, scallions & cheddar jack cheese stuffed into a deep fried empanada shell and served with our homemade avocado crema
- CHICKEN POBLANO NACHOS** HALF 8.00 FULL 10.50 ADD BBQ PORK 4.00
Grilled chicken blended with black beans, sweet corn, diced green chilies, peppers and pimentos blended in a white cheese sauce poured over our house-made tortilla chips and served with pickled jalapeno rings, sour cream and sliced avocado
- FRIED GOAT CHEESE CROQUETTES** 9.50
Egg-battered, rolled in gluten-free panko bread crumbs and served with a sweet chili mango drizzle
- TOM'S JUMBO LUMP CRAB CAKES** 12.50
Our best-ever crab cakes blended with pimento & scallions, breaded in gluten-free panko and served with a lemon garlic curry aioli
- SAUTÉED MUSHROOMS IN PORT** 7.50
With a touch of garlic and fresh thyme
- JUMBO CLUBHOUSE WINGS** 5 COUNT 8.95 10 COUNT 15.95
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 side
- HAND-BATTERED CHICKEN TENDERS** 8.50
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 side
- BEER BATTERED COD AND CHIPS** 15.95
8 oz. Atlantic cod hand-dipped in our seasonal beer batter and served with chips or your favorite side. Also available as a sandwich on a hoagie roll

Soup du Jour

- THE CHEF'S SEASONAL HOUSE-MADE SOUPS** Cup 3.50 Bowl 6.00

Dinner salads

- CAESAR SALAD** SMALL 7.00 Entree 10.00
Add grilled chicken 4.00; Add grilled salmon or grilled shrimp 6.00
Chopped romaine lettuce with croûtons, shaved Parmesan cheese and drizzled with Caesar dressing
- COBB ROYAL CARIBBEAN** 18.00
Mixed lettuce and baby greens served with bacon crumbles, bleu cheese crumbles, diced scallions, chopped egg & avocado on the side and tossed with ranch tableside to order with either grilled chicken or grilled asparagus spears
- SHRIMP & CRAB LOUIE** 22.00
Sweet Gulf of Mexico shrimp, jumbo lump crab and avocado served over mixed greens with chopped egg, grape tomatoes and a side of our house-made Russian dressing
- SPINACH AND PEAR SALAD** 12.50
Add **GRILLED CHICKEN** or **AVOCADO** 15.50
Fresh spinach tossed with bacon crumbles, diced red onion, sliced pears, candied pecans, sunflower seeds, hopped egg & feta cheese served with a warm bacon vinaigrette

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

*The consumption of raw products or undercooked foods such as meat, poultry, fish, shellfish and eggs may contain harmful bacteria, which may cause serious illness or death.

*Cooked to your desired temperature

Entrées

Entrées include a house salad or garden salad and steakhouse garlic toast

Beef & Chicken

PRIME FILET MIGNON	32.00
Filet of beef served with our recommendation of leek and sour cream mashed potatoes, sautéed mushrooms and gravy or your choice of two sides	
GRILLED COWBOY RIBEYE STEAK	35.00
Boneless ribeye char-grilled and served with our recommendation of baked potato with sautéed mushrooms and asparagus tips or your choice of two sides	
ONE-HALF ROASTED CHICKEN PLATTER	18.00
Slow-roasted herb-basted chicken served with our recommendation of baked sweet potato and grilled seasonal vegetables or your choice of two sides	
BOEUF BORGUIGNON	18.00
Slow-roasted beef tips in a red wine demi-glace served over smashed potatoes in a puff pastry shell	
HAMBURGER	13.50
Half pound 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 & a deli pickle spear served with your choice of one side. Gluten-free bun available upon request	

Seafood & Vegetable

SHRIMP SCAMPI	24.00
Jumbo shrimp sautéed in a white wine butter garlic sauce served over creamy parsley parmesan fettucine noodles and side vegetable	
CEDAR PLANK SALMON	24.00
Dijon soy glazed salmon, cedar plank grilled served with our recommendation of leek and sour cream mashed potatoes and grilled seasonal vegetables or your choice of two sides	
LAYERED GRILLED VEGETABLE LASAGNA	18.00
Zucchini, eggplant, squash, Portobello mushroom and roasted red peppers layered with a light marinara and baked in puff pastry topped with a red pepper remoulade and served with your choice of two sides	

Sides

- ▶ Baked potato with sour cream, bacon crumbles and cheddar cheese
- ▶ Leek and sour cream mashed potatoes
- ▶ Grilled seasonal vegetables
- ▶ Creamed corn
- ▶ Sautéed mushrooms and gravy
- ▶ Asparagus tips and sautéed mushrooms
- ▶ French fried potatoes
- ▶ Sweet potatoes
- ▶ Onion rings
- ▶ Fruit salad
- ▶ Cottage cheese

On the Lighter Side

CRAB STUFFED AVOCADO CAESAR	18.00
½ avocado stuffed with our jumbo lump crab salad, topped with melted Swiss cheese and served on a bed of Caesar salad tossed in our signature Caesar dressing and house-made croutons. Gluten-free croutons available upon request	
GRILLED VEGETABLE PANINI	12.50
Grilled zucchini, squash, red peppers, mushrooms and onions layered on ciabatta bread with a sundried tomato pesto spread and served with your favorite side. Gluten-free bun available upon request	
SESAME-CRUSTED AHI TUNA TERRINE	18.00
Sesame-crust seared ahi tuna layered with avocado, charred cabbage and whole wheat soba noodles tossed in a sugarcane soy sauce and served stacked high with a side of Asian sesame dressing and wonton crisps	
CLUBHOUSE TACOS	12.00
Caramelized onion and buttermilk Naan bread shells stuffed with black bean and corn salsa, cabbage, cilantro and our homemade avocado crema and side of chipotle tomatillo sauce. Choose from shrimp or fish	
BROCCOLI SALAD	12.00
Gluten-free. Fresh cut broccoli florets tossed in a light yogurt and mayo sauce with red onions, dried cranberries, sunflower seeds	

Flatbreads

BBQ CHICKEN VIDALIA	18.00
Grilled chicken, caramelized Vidalia & red onions, mozzarella and Italian blend cheese drizzled with our sweet and tangy BBQ sauce	
GRECIAN	12.00
Roasted garlic cream sauce layered with Italian blend cheese, fresh spinach and feta cheese topped with grilled chicken	
TUSCAN	12.00
Sliced Roma tomatoes and herb-marinated pearl mozzarella cheese finished with a basil pesto oil drizzle	

Add pepperoni, mushrooms, extra cheese, BBQ or Buffalo sauce 1.00 each
Add grilled chicken 2.50; Add grilled salmon 4.00; Add grilled shrimp 4.00