

# *The Clubhouse*

## *Lunch Menu*

Serving 11:00 a.m. until 5:00 p.m.

### *Starters*

<b>SOUTHERN FRIED BASKET</b>	8.50
Battered and deep fried green beans and pickles served with a dilly ranch sauce for dipping	
<b>GRILLED CORN AND BLACK BEAN EMPANADAS</b>	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	
<b>CHICKEN POBLANO NACHOS</b>	7.50
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	
<b>SOUP DU JOUR</b>	CUP 3.50 BOWL 6.00

### *Salads*

<b>BBQ CHICKEN TOSTADA SALAD</b>	
Grilled chicken, corn, black beans, scallions, diced tomatoes & crumbled Queso fresco tossed with mixed greens and served with our Chipotle BBQ ranch dressing in a flour tortilla tostada shell	
<b>GREEN STREET SALAD</b>	13.00
Sliced chicken, shredded iceberg lettuce, scallions, toasted almonds, sesame seeds, bean thread noodles and mandarin oranges tossed in a Ginger Soy dressing and topped with additional rice noodles	
<b>SIGNATURE CAESAR SALAD</b>	Small 7.00 Entrée 10.00
Chopped romaine lettuce with cherry tomatoes, bacon bits, croûtons, shaved Parmesan cheese and drizzled with Caesar dressing	
Gluten-free croutons available upon request	
Add grilled chicken 4.00; Add grilled salmon or grilled shrimp 6.00	

### *Flatbreads*

<b>BBQ CHICKEN VIDALIA</b>	12.00
Grilled chicken, caramelized Vidalia & red onions, mozzarella and Italian blend cheese drizzled with our sweet and tangy BBQ sauce	
<b>GRECIAN</b>	12.00
Roasted garlic cream sauce layered with Italian blend cheese, fresh spinach and feta cheese topped with grilled chicken	
<b>TUSCAN</b>	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	
Grilled chicken 2.50; Grilled salmon 4.00; Grilled shrimp 4.00	

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

# The Clubhouse

## Lunch Menu

### Entrees

Served with your favorite side choice of:

French fries, sweet potato fries, onion rings, coleslaw, cottage cheese, fruit salad or pasta salad

**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

**JUMBO CLUBHOUSE WINGS** 5 COUNT 8.95 10 COUNT 15.95

Choose from Mild, Hot, Lemon Pepper or Kentucky Bourbon served with carrot and celery sticks, ranch or blue cheese dipping sauce

**HAMBURGER** 13.50

One-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 on the side, and a deli pickle spear

**PULLED PORK SLIDER COMBO** 12.50

¼ lb. of our house slow-roasted, dry-rubbed, BBQ pulled pork layered on two potato slider buns paired with either our Carolina honey mustard or our Texas-style sweet and tangy BBQ sauces served with slaw, deli pickle and your favorite side. Gluten-free bun available upon request

**GRILLED MEATLOAF SANDWICH** 12.50

Our signature meatloaf grilled with Havarti cheese served on toasted sourdough or Texas Toast served with your favorite side. Gluten-free bun available upon request

**CHICKEN SALAD CROISSANT** 11.95

Tender poached chicken breast tossed in a rosemary dill dressing with sundried cranberries and pistachios served on a croissant. Gluten-free bun available upon request

**BEER BATTERED COD AND CHIPS** 15.95

8 ounce Atlantic cod hand-dipped in our seasonal beer batter and served with chips or your favorite sandwich side. On a hoagie roll served with lettuce, tomato and side tartar sauce

**DELI DELUXE** 15.95

1/2 pound of sliced pastrami and corned beef piled high on locally baked rye bread spread with our house-made made Russian dressing and served with a deli pickle spear

## ON THE LIGHTER SIDE

**CRAB STUFFED AVOCADO CAESAR** 13.50

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 with a 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 and crumbled bacon served over a bed of mixed greens

*\*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*