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## SMALL PLATES

### **Elote Dip**

Roasted Mexican street corn, warm melted mozzarella, provolone & cotija cheese, served with fire roasted salsa, house made guacamole, lime wedge and crispy tortilla chips. 17

### **Fried Calamari**

Bell and poblano peppers, fried artichoke hearts and crumbled feta cheese, served with a side of Fra Diavolo. 16

### **Shrimp Tempura**

Tempura fried shrimp with Sriracha aioli, pineapple ponzu, scallions, black and white sesame seeds. 19

### **Spinach & Artichoke Dip**

Creamy spinach, artichoke hearts and a melty cheese mixture in a sourdough bread Boule with crispy tortilla chips. 15

### **Fried Green Tomatoes**

Cornmeal crusted fried green tomatoes with sun-dried tomato vinaigrette, topped with crumbled goat cheese. 13

### **Jumbo Chicken Wings**

Tossed in your choice of house made sauce with celery, carrot sticks and your choice of ranch or blue cheese dressing. six wings 11 - twelve wings 20  
– *Buffalo, Spicy Teriyaki, Garlic Parmesan or Sweet BBQ*

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## SOUP

### **Loaded Potato Soup**

Sour cream, cheddar jack, bacon and green onion. Cup 5 - Bowl 9

### **Clubhouse Grind Chili**

Ground tenderloin, ribeye, and shoulder tender with black beans and savory chili spices. Topped with cheddar jack cheese, sour cream and pickled jalapeños. Cup 5 - Bowl 9

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## SALADS

*Salads available in entrée or half sizes*

### **Winter Greens Salad**

Winter greens, toasted walnuts, raisins, crispy bacon and gorgonzola cheese tossed in a vanilla balsamic vinaigrette. 8 | 15

### **Chopped Caesar Salad**

Chopped romaine hearts, herbed focaccia croutons, white anchovy and creamy Caesar dressing served with a parmesan crisp. 8 | 15

### **Baby Gem Wedge**

Baby Iceberg lettuce with gorgonzola crumbles, crispy bacon, toasted pine nuts, heirloom cherry tomato, and julienne red onion. Topped with our blue cheese dressing. 9 | 16

### **Southwest Cobb Salad**

Mixed greens with charred corn & black bean salsa, cheddar jack cheese, avocado, tomato, bacon and red onion. Served in a fresh, crisp tortilla bowl, tossed in chipotle ranch dressing. 9 | 16

### **Warm Smoked Salmon Salad**

Baby spinach, cherry tomato, red onion, bacon and cucumber tossed in a warm bacon vinaigrette, topped with our house smoked salmon. 11 | 18

– *Salad Additions*

*Chicken 8, Shrimp 9, Salmon 10, Avocado 3*

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## HANDHELDS

– Choice of: *French Fries, Sweet Potato Fries, Onion Rings, Coleslaw*

### **Big Canoe Burger**

Half pound burger blend patty served on a toasted brioche bun with lettuce, tomato, onion, and a pickle spear. Topped with your choice of cheddar, provolone, Swiss, pepper jack, or gorgonzola cheese. 18

– *Turkey, Salmon or Beyond Burger available upon request*

### **Chicken Sandwich**

Grilled or fried chicken breast with melted provolone cheese, crispy bacon, lettuce, tomato and onion.

Topped with a creamy basil vinaigrette. 17

Handheld Accompaniments:

Pickled Jalapenos 1 | Caramelized Onions 1 | Sautéed Mushrooms 1  
Gluten-Free Bun or Wrap 3 | Bacon 3 | Avocado 3

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## ENTRÉES

### **GF Filet Mignon**

8 oz Angus filet mignon served with garlic mashed potatoes and grilled asparagus, finished with a red wine demi-glace. 39

### **GF Ribeye**

16 oz hand cut Angus ribeye with roasted garlic mashed potatoes and grilled asparagus, topped with cowboy butter. 43

### **GF Shrimp & Grits**

Sautéed shrimp with andouille sausage, diced peppers, shallots and smoked tomato white wine cream sauce served over smoked cheddar stone ground grit cakes and sautéed spinach. 28

### **GF Pan Roasted Trout**

North Carolina rainbow trout with smoked cheddar grits, roasted Brussels sprouts and charred tomato ragout. 29

### **GF Pan Roasted Salmon**

Sautéed spinach, crispy hashbrown cake, topped with balsamic corn relish and chive beurre blanc. 27

### **Chicken Piccata**

Thin pan-fried chicken breast, white wine, lemon juice, butter and capers, served over angel hair pasta with broccolini. 26

### **San Remo**

Couscous with roasted squash, zucchini, asparagus, red peppers and onion. Sprinkled with crumbled feta and served alongside traditional hummus & grilled pita. Finished with pomegranate molasses and basil pesto. Choice of grilled chicken or salmon. Salmon 26 | Chicken 24

### **GF Vegetable Pasta**

Sautéed asparagus, spinach, yellow squash, zucchini and artichoke hearts tossed in our homemade marinara and fresh cauliflower tagliatelle, topped with parmesan cheese. 18

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## SIDES

**GF French Fries** 5

**GF House Chips** 4

**GF Onion Rings** 6

**GF Sweet Potato Fries** 6

**GF Side House Salad** 6

**GF Grilled Asparagus** 7

**GF Coleslaw** 5

**GF Green Beans** 6

**GF Broccolini** 6