



SOUPS

Soup du Jour Cup 5 Bowl 7

Our featured soups change regularly.

French Onion Soup Gratine Cup 5 Bowl 7

Caramelized onions, beef stock, rye croutons, and Swiss cheese.

STARTERS

Onion Rings 9/12


A club favorite. Jumbo onions, specially breaded and fried crisp.

Mozzarella Sticks 10

Ten pieces lightly breaded in Italian bread crumbs, fried to a golden, and presented with marinara sauce.

Fried Ravioli 10

Ten beef or cheese ravioli with marinara sauce.

Potato Skins  10

Four potato skin halves are deep fried and stuffed with tomato, bacon, and cheddar cheese.

Crab Rangoon 10

Crab and cream cheese in wonton skins are deep fried. Served with sweet and sour sauce.

Appetizer Trio 15

Three crab rangoons, two egg rolls, and two potato skins.




Bacon Cheeseburger Flatbread 13

Grilled Naan bread, sauce, ground beef, bacon, and mozzarella.

Apple, Brie, and Candied Pecan Flatbread 13

Granny Smith apples, creamy brie cheese, candied pecans, and balsamic vinaigrette.

SALADS

- California Chicken Salad** 12/15
Our house chicken salad with the addition of grapes and toasted almonds is presented with fresh fruit and a danish.
- Winter Cobb Salad**  12/15
Mixed greens, tomatoes, onion, bacon, cauliflower, eggs, dried cranberries, mozzarella cheese, bleu cheese, and raspberry vinaigrette.
- Brittany Salad**  10/13
Mixed greens, cauliflower, bacon, peas, sweet dressing, and parmesan.
- Caesar Salad** 10/13
Romaine, croutons, and our signature dressing are garnished with shredded parmesan.
- Chef Salad**  12/15
Mixed greens with ham, turkey, bacon, cheddar, mozzarella, parmesan, eggs, and tomato.
- Southern Fried Chicken Salad** 13/16
Mixed greens, cheddar, mozzarella, bacon, Parmesan peppercorn dressing, and a fried chicken breast.

SANDWICHES

- Chipshot** 13
Shaved ham piled high with Swiss cheese on grilled white bread.
- Chicken Bacon Ranch Wrap** 14
Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.
- Pork Tenderloin Sandwich** 14
Our oversized pork tenderloin is breaded, deep fried, and served on a bun.
- The Texan** 17
A six ounce grilled ribeye steak with Swiss cheese and sauteed onions on a brioche bun.
- Catfish Sandwich** 16
Fried crisp and presented on a bun with tartar sauce, bacon, & tomato.

BUILD-A-SANDWICH

Choose your Protein: 1/2 lb. Angus Burger, Grilled or Breaded Chicken Breast, Boca Burger

Choose your Bread: Bun, Grilled White Bread, Grilled Wheat Bread



Choose your Cheese: American, Swiss, Shredded Cheddar, Shredded Mozzarella, Bleu Cheese

Choose your Vegetable: Sautéed Onions, Jalapeños, Sautéed Mushrooms


Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce

Presented with fries, lettuce, tomato, pickle, and onion. 14




PETITE PLATES

- Creamy Lemon Chicken Piccata** 15
A dusted and sauteed breast with capers, garlic, lemon, cream, and stock is presented on risotto with a vegetable.
- Bourbon Mushroom Pork Cutlet** 15
A sauteed pork cutlet with a bourbon chicken veloute, mushrooms, and onion presented over whipped potatoes with a vegetable.
- Venetian Shrimp**  15
A trio of shrimp sauteed with garlic, red pepper flakes, lemon pepper, white wine, chicken stock, and parsley. Presented over white rice with a vegetable.
- Teriyaki Salmon**  15
Grilled salmon with teriyaki sauce, spinach, and mushrooms over white rice with a vegetable.
- French Steak Au Poivre** 24
A four ounce medallion of beef tenderloin dredged in black pepper and sauteed with Brandy, stock, and cream. Presented over mashed potatoes with a vegetable.


CHEF'S SELECTIONS

- Pork Schnitzel** 16
Panko breaded pork cutlet is pan fried and finished with cream, mushrooms, and peas.
- Seafood Mac & Cheese** 18
Shrimp, crab, cavatappi pasta, chives, and parmesan brie sauce.
- Chicken Quesadilla** 16
Grilled wheat tortilla, cheddar, mozzarella, grilled chicken, sauteed mushrooms, onions, and bell peppers are cut into wedges and presented with a Caesar salad.
- Jack Daniel's Salmon**  22
Grilled to perfection and presented with our tangy Jack Daniel's glaze.
- Chicken Fried Chicken** 18
Deep fried chicken cutlet, mashed potatoes, pan gravy, and vegetable.
- Chicken Tenders** 16
Three jumbo boneless tenderloins specially breaded and fried.
- Catfish Fillets** Half Portion 16 Full Portion 18
Your choice of broiled, blackened, or fried, or fried as fritters.

STEAKS

- Filet Mignon**  **6-OZ 32 8-OZ 37**
In house cut and trimmed. Bacon wrapped and broiled to your choice of wellness. Also available peppered and presented with garlic butter.
- Ribeye Steak**  **34**
Twelve ounces of in house cut and trimmed beef broiled to your choice of wellness.
- Greek Ribeye Steak**  **34**
Twelve ounces of in-house cut and trimmed beef cooked to your liking with lemon pepper seasoning and an oregano red wine sauce.
- Steak Sandwich** **26**
Four ounces beef tenderloin is cooked your way. Served open-faced on toast.

DESSERTS

- Gourmet Turtle Cheesecake** **10**
A New York style cheesecake garnished with a caramel sauce and pecans.
- Ultimate Chocolate Cake** **8**
Chocolate cake layered with velvety chocolate mousse on a chocolate chip cookie crust. Encased with chocolate ganache and chocolate chips.
- Lemon Berry Cake** **8**
A lemon berry cream cake with mascarpone cheese filling.
- Reese's Peanut Butter Cheesecake** **12**
New York cheesecake made with Reese's peanut butter cups and Hershey's chocolate chips.
- Molten Chocolate Cake**  **8**
Deeply chocolate, en-robed in chocolate and filled with a dark chocolate truffle. Served warm, unleashing a rush of molten chocolate. Served with a scoop of vanilla ice cream.
- Ice Cream** **4/6**
One or two scoops with chocolate sauce, caramel sauce, whipped cream, and chopped nuts. Choice of vanilla, chocolate, peppermint, strawberry, and spumoni.