



## SOUPS

**Soup du Jour** Cup 5 Bowl 6

Our featured soups change regularly.

**French Onion Soup Gratine** Cup 5 Bowl 6

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

## STARTERS

**Onion Rings** 7/10

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

**Mozzarella Sticks** 9

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

**Lobster Rangoon** 12

Ten pieces deep fried and presented with sweet and sour sauce.

**Coconut Shrimp** 12

A trio of tempura shrimp rolled in coconut and deep fried served with sweet and sour sauce.

**Panko Fried Mushrooms** 10

Jumbo Panko breaded mushrooms fried and served with cocktail sauce.

**Apple, Brie, and Candied Pecan Flatbread** 12

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

## SALADS

<b>California Chicken Salad</b>	<b>Small</b>	<b>11</b>	<b>Large</b>	<b>14</b>
Our house chicken salad with the addition of grapes and toasted almonds is presented with fresh fruit and a danish.				
<b>Autumn Cobb Salad</b>	<b>Small</b>	<b>11</b>	<b>Large</b>	<b>14</b>
Mixed greens, roasted turkey, bacon, dried cranberries, candied pecans, chopped eggs, feta cheese, and honey mustard dressing.				
<b>Brittany Salad</b>	<b>Small</b>	<b>9</b>	<b>Large</b>	<b>12</b>
Mixed greens, cauliflower, bacon, peas, sweet dressing, and parmesan.				
<b>Caesar Salad</b>	<b>Small</b>	<b>9</b>	<b>Large</b>	<b>12</b>
Romaine, croutons, and our signature dressing are garnished with shredded parmesan.				
<b>Chef Salad</b>	<b>Small</b>	<b>11</b>	<b>Large</b>	<b>14</b>
Mixed greens with ham, turkey, bacon, cheddar, mozzarella, parmesan, eggs, and tomato.				
<b>Southern Fried Chicken Salad</b>	<b>Small</b>	<b>12</b>	<b>Large</b>	<b>15</b>
Mixed greens, cheddar, mozzarella, bacon, Parmesan peppercorn dressing, and a fried chicken breast.				

*(add chicken \$5 / add salmon \$11)*

## SANDWICHES

<b>Chipshot</b>	<b>11</b>
Shaved ham piled high with Swiss cheese on grilled white bread.	
<b>Chicken Bacon Ranch Wrap</b>	<b>12</b>
Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.	
<b>Pork Tenderloin Sandwich</b>	<b>12</b>
Our over-sized pork tenderloin is breaded, deep fried, topped with lettuce, tomato, onion, and pickle.	
<b>Jr's Egg Sandwich</b>	<b>11</b>
Grilled ham on grilled wheat with American cheese, fried eggs, and mustard.	
<b>Catfish Sandwich</b>	<b>14</b>
Fried crisp and presented on a bun with tartar sauce, bacon, & tomato.	
<b>Danish Open Sandwich</b>	<b>15</b>
Prime rib, grilled onion, and bacon on grilled rye with Swiss cheese. Presented with au jus.	

# BUILD-A-SANDWICH

**1. Choose your Protein:**

1/2 lb. Angus Burger, Grilled or Breaded  
Chicken Breast, Boca Burger

**2. Choose your Bread:**

Bun, Grilled White Bread,  
Grilled Wheat Bread

**3. Choose your Cheese:**

American, Swiss, Shredded Cheddar,  
Shredded Mozzarella, Blue Cheese

**4. Choose your Vegetable:**

Sautéed Onions, Jalapeños  
Sautéed Mushrooms,

Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce, Horseradish Sauce

Presented with fries, lettuce, tomato, pickle, and onion. **12**

## PETITE PLATES

**Steak Diane**

**20**

A four ounce medallion of beef tenderloin sautéed with mushrooms, garlic, brandy, dijon, demi-glace, and cream. Presented on whipped potatoes with a vegetable.

**Creamy Lemon Chicken Piccata**

**14**

A dusted and sautéed breast with capers, garlic, lemon, cream, and stock presented on risotto with a vegetable.

## CHEF'S SELECTIONS

**Asian Shrimp Bowl**

**20**

Five shrimp, sesame oil, sesame seeds, broccoli, mushrooms, onion, green onion, peas, and orange sauce on white rice.

**Beef Tenderloin Stir Fry Bowl**

**30**

Beef tenderloin strips, broccoli, mushrooms, onion, green onion, peas, garlic, and sesame oil on white rice.

**Monterey Chicken**

**17**

Grilled breast with BBQ sauce, cheddar, mozzarella, bacon, and green onion.

**Chicken Fried Chicken**

**16**

Deep fried chicken cutlet, mashed potatoes, pan gravy, and vegetable.

**Chicken Tenders**

**16**

Four boneless tenderloins specially breaded and fried.

**Catfish Fillets**

**Half Portion 15**

**Full Portion**

**18**

Your choice of broiled, blackened, or fried catfish fillets.

## STEAKS

- Filet Mignon** **6-oz 30 8-oz 35**  
In house cut and trimmed. Bacon wrapped and broiled to your liking.  
Also available peppered and presented with garlic butter.
- Ribeye Steak** **32**  
Twelve ounces of in house cut and trimmed beef cooked to your  
choice of wellness.
- Steak Sandwich** **24**  
Four ounces beef tenderloin is cooked your way. Served open-faced on  
white toast.
- Flat Iron Steak Ala Bleu** **27**  
A half pound flat iron steak is broiled your way with bleu cheese and  
sautéed mushrooms with demi glace brown sauce.

## DESSERTS

- Pumpkin Cheesecake** **7**  
A spiced graham cracker crust and a creamy pumpkin filling mixed with eggs,  
pumpkin puree, and heavy cream, nutmeg, and pumpkin pie spice.
- Italian Lemon Cream Cake** **6**  
Cream cake filled with refreshing lemon cream and topped with vanilla  
cake crumbs.
- Big Brulée Cheesecake** **7**  
The marriage of two great classics... crème brulée layered and a-mingle  
with the lightest of cheesecakes. Hand-fired sugar top.
- Caramel Apple Granny Pie** **6**  
Buttery caramel and toffee studded custard teams with fresh Granny Smith  
apples in our shortbread crust.
- Molten Chocolate Cake** **8**  
Deeply chocolate, en-robbed 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.