



Appetizers

Buffalo Chicken Bites	\$6.99
<i>Crispy mini boneless chicken tenderloins slathered with a buttery buffalo sauce.</i>	
Buffalo Shrimp	\$8.99
<i>Hand battered shrimp deep fried and slathered with a buttery buffalo sauce.</i>	
Country Club Flowering Onion	\$6.99
<i>Whole colossal onion, hand battered and served with our special dipping sauce.</i>	
Cheddar Cheese Poppers	\$6.99
<i>Deep fried jalapeno peppers stuffed with cheddar cheese</i>	
Cheese Sticks	\$8.99
<i>Mozzarella battered cheese sticks served with a fresh tomato marinara sauce.</i>	
Fried Green Beans	\$7.99
<i>Healthy portion of fresh green beans battered and deep fried.</i>	
Fried Mushrooms	\$6.99
<i>Healthy portion of battered whole mushrooms and deep fried.</i>	
Onion Rings	\$6.99
<i>Generous amount of deep fried to golden brown rings of onion.</i>	
Sashimi Grade Ahi Tuna	Half: \$9.99 Whole: \$15.99
<i>Tuna that is cooked to rare, served cool with dipping sauces and seaweed salad.</i>	
Shrimp Cocktail	Single: \$9.99 Double: \$15.99
<i>Jumbo shrimp served with a homemade cocktail sauce.</i>	
Shrimp Jammers	\$9.99
<i>Butterflied fantail shrimp stuffed with a jalapeño cheddar cheese and deep fried.</i>	

From the Grill Served with choice of side and salad.

Ribeye	Small (10oz): \$26.99 Large (12oz): \$30.99
<i>USDA aged ribeye that's grilled on charcoal to temperature of your choice. Seasoned with a garlic salt blend.</i>	
Filet	Small (8oz): \$32.99 Large (10oz) \$36.99
<i>USDA aged filet that's grilled on charcoal to temperature of your choice (All tenderloins ordered medium-well or well are butterflied, unless specified otherwise. Seasoned with a garlic salt blend.</i>	
Prime Rib	Small (12oz): \$30.99 Large (15oz): \$34.99
<i>Seasoned prime ribeye in our house blend of spices then slow cooked in an aujus sauce.</i>	
Ground Ribeye	\$18.99
<i>Ten ounces of freshly ground ribeye cut from our own aged beef. Seasoned with a garlic salt blend.</i>	
New York Strip	\$25.99
<i>Ten ounces of aged USDA strip. Seasoned with a garlic salt blend.</i>	
Pork Chop	\$20.99
<i>Ten-ounce bone-in pork chop. Seasoned with a garlic salt blend and pepper.</i>	

Chicken

Served with choice of side and salad.

Grilled Marinated Chicken \$16.99

Eight-ounce, seasoned with a poultry rub, butterflied chicken breast grilled over charcoal

Fried Chicken Tenders \$13.99

Five juicy breaded chicken tenderloins that are fried to perfection

Seafood

Served with choice of side and salad.

Catfish \$16.99

Two hand breaded catfish filets served with hushpuppies slaw.

Flounder \$16.99

Two hand breaded flounder filets served with hushpuppies and slaw.

Lobster Tail \$35.99

Nine-ounce butterflied lobster tail slathered with a lemon butter sauce and Spanish paprika.

Scallops \$22.99

Generous portion of sea scallops either served deep fried or hot broiled.

Shrimp \$20.99

Generous 1/3 pound portion of shrimp either served deep fried, cold boiled, or hot broiled.

Stuffed Flounder \$20.99

Ten-ounce portion of flounder stuffed with a mixture of crab, stuffing, and herbs then drizzled with a lemon butter sauce.

Combo Add-ons to Entrees

You may add any of these to any adult entrée purchase.

Shrimp \$12.99

Scallops \$15.99

Lobster Tail \$24.99

Catfish \$9.99

Flounder \$9.99

Side Orders

\$2.99 each

Baked Potato

Sautéed Mushrooms

Baked Onion

Sweet Potato

Steamed Veggies

Sweet Potato Fries

Steak Fries

Mac & Cheese

Desserts

Country Club Hot Fudge Cake \$5.50

Assortment of Cheesecake flavors \$5.99

Ask your server about available flavors

Meat Temperatures:

Rare – Cool Red Center

Medium Rare – Warm Red Center

Medium – Warm Pink Center

Medium Well – Hint of Pink

Well – No Pink

** The consumption of raw or undercooked meats, fish/seafood, or eggs may be harmful to your health.*

** Please inform your server of any known allergens including, but not limited to: Gluten, Nuts, Shellfish, Beef, etc so we can take proper precautions during your food preparation.*