

CLUBHOUSE GRILL

DINNER MENU

STARTERS

ADD GRILLED OR BLACKENED SHRIMP \$6, CHICKEN \$6, SCOOP OF CHICKEN SALAD OR TUNA SALAD \$6 TO ANY SALAD
AVAILABLE SALAD DRESSINGS: CITRUS VINAIGRETTE, BALSAMIC VINAIGRETTE, OIL & VINEGAR, BLUE CHEESE, RANCH, HONEY MUSTARD

CLUBHOUSE CAESAR SALAD CRISP ROMAINE, HOUSE CAESAR, PARMESAN, OLIVE OIL CROUTONS	\$11	CAT ISLAND SHE CRAB SHERRY CREAM DRIZZLE, FRESH CHIVES	CUP \$6 BOWL \$10
WEDGE SALAD ICEBERG LETTUCE, HEIRLOOM TOMATO, BLUE CHEESE CRUMBLE, CANDIED BACON, HOUSE RANCH (GF)	\$11	TRUFFLE FRIES GRATED PARMESAN, FRESH HERBS, MALT VINEGAR AIOLI (GF)	\$12
BLACKENED CHICKEN SALAD CRISP ROMAINE LETTUCE, BLACK BEANS, TOMATOES, ONIONS, FRESH LIME JUICE, OLIVE OIL (GF)	\$15	WHISKEY SHRIMP CAROLINA SHRIMP, WHISKEY CREAM SAUCE, TOAST POINTS, MICROGREENS	\$17
COBB SALAD CRISP ROMAINE, BLUE CHEESE CRUMBLE, BACON, HEIRLOOM TOMATO, GRILLED CHICKEN, HARD BOILED EGGS, RANCH DRESSING (GF)	\$16	WINGS (8) JUMBO WINGS, CELERY, YOUR CHOICE OF SAUCE: BUFFALO (GF), THAI CRUNCH, CAROLINA BBQ (GF), OR BBQ SPICED (GF). YOUR CHOICE OF RANCH OR BLUE CHEESE	\$13
SWEET CHILI SHRIMP PAPAYA SALAD, LOCAL SHRIMP, SWEET CHILI SAUCE, CRUSHED PEANUTS, FRESH SCALLIONS (GF)	\$17	FRIED PICKLE CHIPS SERVED WITH RANCH (GF)	\$10

PASTAS

LOBSTER GNOCCHI FRESH LOBSTER, SWEET PEAS, CRISPY GNOCCHI, BACON, GRATED PARMESAN, BRANDY CREAM SAUCE	\$27	LOCAL MUSHROOM PENNE PASTA LOCAL MUSHROOMS, GRATED PARMESAN, FRESH SPINACH, GLUTEN FREE PENNE PASTA, TRUFFLE CREAM SAUCE, GRATED PARMESAN, FRESH CHIVES (GF)	\$20
CHICKEN PICATTA ANGEL HAIR PASTA, LEMON CAPER SAUCE, SPINACH CHIPS	\$20	CHICKEN & SHRIMP PENNE PASTA ONIONS, TOMATOES, GRATED PARMESAN, CHILI FLAKE, GLUTEN FREE PENNE PASTA, WHITE WINE CREAM SAUCE (GF)	\$24

ENTREES

GRILLED PORK CHOP POTATO CROQUETTES, ZESTY GARLIC BROCCOLINI, WHOLE GRAIN MUSTARD CREAM SAUCE, FRESH HERBS, CRISPY SHALLOTS	\$28	STEAK FRITES BRASSTOWN HANGER STEAK, TRUFFLE FRIES, MALT VINEGAR AIOLI, CHIMICHURRI (GF)	\$28
FISH & CHIPS BEER BATTERED COD, CRISPY FRIES, SLAW AND MALT VINEGAR AIOLI	\$23	HERB CRUSTED LOCAL CATCH TOMATO BASIL SALSA, GRILLED ASPARAGUS, SAFFRON RISOTTO, CITRUS VINAIGRETTE	\$MKT

HANDHELDS

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF HANDCUT FRIES, HOUSE SEASONED CHIPS, OR CRISP SLAW. SUBSTITUTE CAJUN FRIES, TATER TOTS, OR CHIPS & SALSA FOR +\$1, OR TRUFFLE FRIES FOR +\$2. ASK ABOUT A SIDE SALAD OPTION!

CAT ISLAND CHICKEN SANDWICH FRIED, GRILLED OR BLACKENED CILANTRO LIME AIOLI, ARUGULA, TOMATO, CHEDDAR, SMOKED BACON, BRIOCHE BUN	\$15
BRASSTOWN SMASH BURGER* DOUBLE PATTY, AMERICAN CHEESE, ARUGULA, GRILLED ONIONS, ALABAMA SAUCE, BRIOCHE BUN	\$15
GRILLED CHICKEN QUESADILLA GRILLED CHICKEN, MONTERAY JACK CHEESE, PICO DE GALLO, SOUR CREAM, GUACAMOLE	\$18
LOCAL CATCH SANDWICH ARUGULA, TOMATO, CILANTRO LIME AIOLI, CHEDDAR CHEESE ON A BRIOCHE BUN	\$MKT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(GF) GLUTEN FREE ; (V) VEGETARIAN

PLEASE BE AWARE THAT DURING KITCHEN OPERATIONS, GLUTINOUS ITEMS ARE PREPARED. PLEASE BE AWARE THAT THERE IS A POSSIBILITY THAT FOOD ITEMS WILL COME INTO CONTACT WITH WHEAT AND/OR GLUTEN.