

DINNER



SERVED
AFTER 5 P.M.
Tuesday-Saturday

◆ Starters & Sharable ◆

CHEF'S SOUP DU JOUR \$3/\$6

Choose a Cup or Bowl of the House-Made Soup of the Day

FRIED GREEN TOMATOES \$8

Topped with Bacon and Pimento Cheese

SPINACH ARTICHOKE DIP \$6

Served with Tortilla Chips

SHRIMP COCKTAIL \$12

Jumbo Tiger Shrimp, Lemon, Caper Berries, Spicy Cocktail Sauce

CRAB CROQUETTES \$13

Lemon Dill Coleslaw and Creole Remoulade

BUILD YOUR OWN FLATBREAD

(Additional \$3 for Cauliflower Crust)

Toppings: 1 \$6, 2 \$8, 3 \$10

Pepperoni, Sausage, Bacon, Onions, Green Olives, Banana Peppers, Grilled Chicken, Jalapenos, Mushrooms

***DEVILISH EGGS \$4**

Topped with Bacon and Smoked Paprika

SIGNATURE FLATBREAD \$8

Red Red Peppers, Alfredo, Spinach & Mozzarella Cheese

CARNE ASADA TACOS \$12

*Blackened, Beer Braised Steak, Cheddar, Chipotle Ranch, Pico & Lettuce
Served with Chips and Salsa*

CASUAL FARE

SPAGHETTI BOLOGNESE \$12

(Make it Baked \$2)

*Spaghetti Pasta covered with a rich, hearty Bolognese Sauce & Parmesan Cheese
Served with Garlic Toast*

THE BCC HOTBROWN \$10

Sliced Turkey & Ham on Toast smothered in Mornay Sauce with Bacon and Tomato

DERBY BURGER \$11

*Fried Green Tomato, Berkshire Bacon, Pimento Cheese, Pretzel Bun
Served with Choice of Side*

BLACK BEAN BURGER \$11

*Vegetarian, House-Made Chipotle Ranch, Pepper Jack, Toasted Bun
Served with Choice of Side*

◆ Salads ◆

COMPLEMENT YOUR SALAD

GRILLED CHICKEN \$6

BLACKENED SHRIMP \$8

PETITE SALMON \$6

CLASSIC CAESAR \$8

Hearts of Romaine tossed in Classic Caesar Dressing with Cracked Pepper Croutons & Parmesan

***PECAN SALAD \$14**

Candied Pecans, Fried or Grilled Chicken, Strawberries and Grapes atop Fresh Greens with Honey Mayo Dressing

THE LEXINGTON \$10

Mixed Greens, Cherry Tomato, Bacon, Deviled Egg & Cheddar. Served with Creamy Herb Dressing

STEAKHOUSE SALAD \$16

Grilled Filet, Fresh Greens, Hard Boiled Egg, Tomato, Cucumber, Tobacco Onions, Cheddar & Blue Cheese with your Choice of Dressing

***ITALIAN CAPRESE \$10**

Tomato Slices, Fresh Mozzarella, Fresh Basil, Balsamic Reduction

*DENOTES GLUTEN FREE. NOT ALL INGREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

*THERE IS AN INCREASED RISK OF FOODBORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD.

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◆ *Entrees* ◆

BLACK BEAN ROMESCO \$16

Black Bean Fritters with Romesco Sauce, Sweet Potato Mash, Honey Sriracha Brussels Sprouts

ROASTED CHICKEN \$23

Airline Chicken Breast, Herb Jus, Sundried Tomato Rice, Asparagus

***FILET MIGNON \$30**

6 Ounce Filet of Beef, Cajun Butter, Herb Roasted Potatoes, Asparagus Surf and Turf

Add a Crab Cake For \$6

CAJUN PASTA \$14

Creole Cream Sauce, Pancetta, Tri-Color Peppers served over Linguine

Add Shrimp \$8

Add Chicken \$6

***HONEY GLAZED SALMON \$21**

Pan Seared Salmon with Chive & Parmesan Risotto & Broccolini

*** GRILLED RIBEYE \$28**

10-ounce Hand Cut, Grilled. Served with Roasted Cauliflower, French Green Beans

SHRIMP & GRITS \$18

Gouda Grits, Blackened Shrimp, Smoked Tomato, Bacon, Tobacco Onion, Garlic Toast

***BURRITO RICE BOWL \$14**

Spanish Rice, Black Beans, Corn, Smoked Tomato, Peppers, Avocado, Cilantro Lime Crema

Add Shrimp \$8

Add Chicken \$6

◆ *Side Items* ◆



REGULAR SIDES

(\$2 for each additional side)

Fries, Potato Chips, Coleslaw,

Potato Salad

PREMIUM SIDES

(\$3 each additional side)

Mashed Potatoes, Baked

Potato, Rice, Broccolini,

Asparagus, Roasted

Cauliflower, Brussels Sprouts

◆ *Something Sweet* ◆

Treat yourself & enjoy one of the Club's Menu Classics offered every day

GOLD BRICK OR PECAN BALL \$6

We also invite you to ask your server about our:

SPECIAL A LA CARTE DESSERTS

**Denotes Gluten Free Items*