

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 \$14

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

CRAB CROQUETTES \$13 Served

with 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

Wild Mushrooms, Caramelized Onions, Spinach, Fresh Mozzarella and Garlic Cream Sauce

CHILI LIME TACOS \$12

*Grilled Chicken, Green Chili, Cheddar, Cilantro Lime Crema
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 HOT BROWN \$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

3-OUNCE FILET \$8

PETITE SALMON \$6

CLASSIC CAESAR \$8

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

THE LEXINGTON \$10

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

WATERMELON SPINACH SALAD \$10

Watermelon, Strawberry, Toasted Almonds & Cucumber with Citrus Poppy Seed Dressing

PECAN SALAD \$14

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

STEAKHOUSE SALAD \$16

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

*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.

DINNER



SERVED
AFTER 5 P.M.
Tuesday-Sunday

◆ *Entrees* ◆

PAN SEARED MAHI MAHI \$22

*Beer Braised Country Ham and
Kale, Hush Puppy Cakes, &
Jalapeno Tartar Sauce*

FILET MIGNON \$26

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

Add a Crab Cake For \$6

BOURBON PEACH CHOPS \$23

*Twin Grilled Pork Chops, Bourbon
Peach Glaze, Roasted Cauliflower
& Asparagus*

ORECCHIETTE PASTA \$14

*Braised Kale, Cherry Tomatoes,
Asparagus, Garlic & White Wine
Butter Sauce*

Add Shrimp \$8

Add Chicken \$6

SALMON LO MEIN \$21

*Orange Miso Salmon, Sautéed
Vegetables, Rice Noodle Lo Mein*

NEW YORK STRIP \$25

*10-ounce Angus Strip, Herb Butter
Roasted Cauliflower, Sautéed
Spinach*

SHRIMP & GRITS \$15

*Creamy Cheddar Grits, Blackened
Shrimp, Smoked Tomato, Bacon,
Tobacco Onion with Garlic Toast*

TUSCAN CAULIFLOWER \$16

*Grilled Cauliflower Steak, White
Beans, Cherry Tomatoes,
Asparagus & White Wine Sauce*

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)

*French Fries, Potato Chips,
Coleslaw, Potato Salad*

PREMIUM SIDES

(\$3 each additional side)

*Mashed Potatoes, Baked
Potato, Rice, Roasted
Cauliflower, Broccoli,
Asparagus, Sauteed
Spinach*



◆ *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 \$4