

DINNER



SERVED
AFTER 5 P.M.
Tuesday-Sunday

◆ Starters & Sharable ◆

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

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

DEVILISH EGGS \$4

Topped with Bacon and Smoked Paprika

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

SIGNATURE FLATBREAD \$8

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

FIRECRACKER SHRIMP TACOS \$12

*Popcorn Shrimp, Firecracker Sauce & Sweet Chili Slaw
Served with Chips and Salsa*

CASUAL FARE

SPAGHETTI BOLOGNESE \$12

*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 Crisp Bacon and Sliced Tomato

DERBY BURGER \$11

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

CHIPOTLE BLACK BEAN BURGER \$11

*Vegetarian, House-Made, Chipotle Ranch, Avocado, Choice of Cheese, 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

HARVEST SALAD \$10

Mixed Greens, Roasted Corn, Cheddar, Tomato & Bacon with Smoked Red Pepper Ranch

FARMHOUSE SPINACH SALAD \$10

Diced Turkey, Cranberries, Toasted Pumpkin Seeds & Sliced Pear 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.

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◆ *Entrees* ◆

GROUPER NEW ORLEANS \$22

Hand Breaded Grouper, Smoked Sausage, Red Beans, Cheddar Grits

FILET MIGNON \$26

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

Add a Crab Cake For \$6

CHIPOTLE PASTA \$14

Pasta, Chipotle Cream Sauce, Mushrooms, Sundried Tomato, & Green Peppers

Add Shrimp \$8

Add Chicken \$6

ANCHO CHICKEN & SHRIMP \$23

Grilled Chicken, Ancho Spiced Shrimp, Citrus Cream Sauce, Rice & French Green Beans

SOUTHERN FRIED CHICKEN \$15

Fried Chicken, Honey Bourbon Glaze, Fried Green Tomatoes, Mashed Potatoes, Chow Chow

PAN SEARED SALMON \$21

Pea & Carrot Risotto and Honey Sriracha Brussels Sprouts

NEW YORK STRIP \$25

10-ounce Angus Strip, Demi-Glace, Sauteed Mushrooms, Baked Potato, Seasonal Vegetables

SHRIMP & GRITS \$15

Creamy Cheddar Grits, Blackened Shrimp, Smoked Bacon, Tomatoes and Tobacco Onion with Garlic Toast

BLACK BEAN FRITTERS \$16

Black Bean Fritters, Spiced Sweet Potato Fries, Smoked Tomato, Honey Sriracha Brussels Sprouts

VEGAN RICE BOWL \$15

Asparagus, Red & Green Bell Pepper, French Beans & Mushrooms with Red Pepper Coulis & Fresh Herb Oil

STUFFED PORTOBELLO \$15

Grilled Portobello, Marinara, Spinach, Goat Cheese & Panko served with Sauteed Asparagus

◆ *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, Broccoli,

Asparagus, Vegetable

Medley, 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