

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 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

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 & 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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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

NAPA VALLEY CHICKEN \$23

Pan Seared with Sautéed Spinach, Artichokes, Asparagus and Garlic Cream Sauce over Mashed Potatoes

ORECCHIETTE PASTA \$14

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

Add Shrimp \$8

Add Chicken \$6

RISOTTO SALMON \$21

Pan Seared Salmon with Chive & Parmesan Risotto and Brown Sugar Carrots

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