



Club '58

LUNCH MENU

11AM-4PM

STARTERS

Baked Brie (AGF) 12

Cinnamon Apple Butter,
Brown Butter Pecans, and Cider Reduction
served with Sage Lavosh Crackers

Herb Marinated Beef Skewers (GF)* 18

Topped with Chimichurri
served with Romesco Sauce
and Toasted Almonds



Soup of the Day

Cup 7 | Bowl 9

Chicken Lemongrass Potstickers 10

Ginger Chili Slaw, Sesame Seeds,
and Wasabi Pnzu Dipping Sauce

SALADS

*Salad Dressings: Caesar, Buttermilk Ranch, Bleu Cheese, Herb White Balsamic Vinaigrette, Honey Mustard,
Thousand Island, Aged Sherry Bacon Vinaigrette, Red Wine Vinaigrette and Champagne Vinaigrette*

Cobb Salad (AGF) 10 | 15

Romaine Lettuce, Hard Boiled Egg, Red Onions,
Bleu Cheese Crumbles, Bacon, Avocado, Heirloom
Cherry Tomatoes, and House Made Croutons
Served with Choice of Dressing

Farm Fresh Salad (GF) 9 | 14

Artisan Mixed Greens, Maple Baby Carrots,
Roasted Beets, Heirloom Cherry Tomatoes, Red
Onions, Cucumbers, and Crispy Sweet Potatoes.
Tossed with Herb White Balsamic Vinaigrette



Add Ons:

White Anchovies 4*

Grilled Salmon 10*

Herb Grilled Chicken 8

Seared Shrimp 12*

Caesar Salad (AGF)* 8 | 13

Romaine Hearts, Aged Parmesan Cheese,
and House Made Croutons
Tossed with Classic Caesar Dressing

Mediterranean Salad (AGF) 9 | 14

Artisan Mixed Greens, Kalamata Olives,
Banana Peppers, Oven Roasted Tomatoes,
Feta Cheese, Red Onions, Pistachios,
English Cucumbers, and Warm Pita Bread
Tossed with Red Wine Vinaigrette



SANDWICHES

Chicken Salad Melt 16

Club Made Chicken Salad, Bacon,
Aged White Cheddar Cheese,
and Black Strap BBQ Sauce on Sourdough.
Choice of Side

Crispy Chicken Sandwich 15

Hot Maple Glaze and Sour Apple Slaw
served on a Toasted Brioche Bun
Choice of Side

Mississippi Pot Roast Sandwich 20

Braised Beef Pot Roast, Pepperoncini Peppers,
Gouda Cheese, and Buttermilk Herb Crema
on a Toasted Hoagie Roll
Choice of Side

Green Valley Club 16

Black Forest Ham, Roasted Turkey,
Gruyere Cheese, Candied Bacon,
Romaine Lettuce, Tomato, and Fresh Herb Mayo
Choice of White, Wheat or Tortilla Wrap
Choice of Side

Double Bogey 14

Choice of Side Salad or Cup of Soup
Choice of Half Sandwich:
House Made Chicken Salad
Ham and Cheese
Turkey and Cheese

Italian Sausage Grinder 16

Fennel Italian Sausage, Caramelized Onions,
Peppers, and Aged Provolone Cheese
on a Toasted Hoagie Roll.
Served with San Marzano Pomodoro Sauce
Choice of Side

Burger '58 (AGF)* 16

8oz Butcher's Blend Burger
served with Lettuce, Tomato, Red Onion,
Pickle Spear, and Choice of Cheese.
Served with Choice of Side
*Additional Toppings: Caramelized Onions,
Sautéed Mushrooms, Sweet Pickles*



Add Ons:

Candied Bacon 2
Fried Egg 3*
Avocado 2



Sides

French Fries
Sweet Potato Waves
Onion Rings
House Made Chips
Fresh Fruit

California Shrimp Pita Pocket 18

Garlic Herb Seared Shrimp, Avocado, Tomato,
Applewood Smoked Bacon, Iceberg Lettuce,
and Green Goddess Mayo served in a Pita
Choice of Side

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE STRIVE TO USE THE FRESHEST INGREDIENTS AVAILABLE AND TAKE PRIDE IN SUPPORTING CAROLINA FARMERS AND FISHERIES*

AGF: AVAILABLE GLUTEN FREE
GF: GLUTEN FREE