



Club '58

DINNER MENU

AFTER 5PM

STARTERS

Bison Truffle Arancini 14

Fra Diavolo Pomodoro Sauce, Fontina Cheese Sauce, Candied Fennel and Farm Sprouts



*Southern Shrimp
Corn Chowder* 7 / 9
Soup of the Day 6 / 8

Fried Green Tomato Bruschetta 12

Tomme Pimento Cheese, Green Tomato Chutney and Roasted Red Pepper Crema

Crab Cake Bao Bun 18

Folded Style Bao Bun, Kimchi Slaw, Black Sesame Seeds and Yuzu Lime Hollandaise

SALADS

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

Cobb Salad (AGF) 15

Crisp Romaine Lettuce, Hard Boiled Egg, Bleu Cheese Crumbles, Chopped Bacon, Fresh Avocado, Cherry Tomatoes, Red Onions, House Made Croutons and Choice of Dressing

Farm Fresh Salad (GF) 12

Artisan Mixed Greens, Honey Dill Baby Carrots, Snap Peas, Beet Chips, Heirloom Cherry Tomatoes, Sliced Red Onions, English Cucumbers and Herb White Balsamic Vinaigrette

Berry Goat Cheese Salad (AGF) 12

Fresh Arugula, Berries, Whipped Goat Cheese, Heirloom Cherry Tomatoes, Confit Red Peppers, Sesame Seed Croutons, Toasted Pumpkin Seeds and Champagne Vinaigrette

*Caesar Salad (AGF)** 10

Crisp Romaine Lettuce, Aged Parmesan Cheese, House Made Croutons and Classic Caesar Dressing

Mediterranean Salad (AGF) 14

Artisan Mixed Greens, Kalamata Olives, Banana Peppers, Oven Roasted Tomatoes, Feta Cheese, Red Onions, Pistachios, English Cucumbers, Red Wine Vinaigrette and Toasted Naan Bread



Add Ons:

*White Anchovies** 4
*Grilled Salmon** 10
Herb Grilled Chicken 8
*Seared Tuna** 12



ENTRÉES

Fennel Pollen Dusted Grouper (GF) 36

Sweet Corn Heirloom Grits, Candied Fennel, Blistered Tomatoes, Wilted Baby Kale and Smoked Tomato Coulis

Garden Risotto (GF) 24

Wild Mushroom Risotto, Snap Peas, Farm Sprouts, Baby Carrots, Asparagus Tips and Sundried Tomato Pesto

Chicken and Broccoli Pasta 26

Cavatelli Pasta, Oven Roasted Pulled Chicken, Broccoli Florets, Calabrese Chili, Roasted Garlic, Extra Virgin Olive Oil and Pecorino Romano Cheese

*Burger '58 (AGF)** 16

8oz Butcher's Blend Burger with Choice of Toppings: Lettuce, Tomatoes, Red Onions, Caramelized Onions, Sautéed Mushrooms, Sweet Pickles and Choice of Cheese



Sides:

French Fries 6

Fresh Fruit 6

Sweet Potato Waves 6

Onion Rings 6

BUTCHER BLOCK

All Accompanied with Black Truffle Chive Mashed Potatoes, Buttered Asparagus, Artichoke Bottom, Bordelaise Sauce and Preserved Lemon Hollandaise

*8oz 1855 Filet Mignon (GF)** 58

*140z Prime Ribeye (GF)** 48

*8oz Wagyu Denver Steak (GF)** 42 *120z New Zealand Elk Chop (GF)** 46

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