



Club '58

LUNCH MENU

11AM-4PM

STARTERS

Asian Chicken Lettuce Wraps (AGF) 14

Teriyaki Marinated Grilled Chicken Thighs, Bibb Lettuce, Carrots, Cucumbers, Rice Noodles, Green Onions, Crushed Peanuts, Sun Tzu Dipping Sauce and Sweet Ginger Chili Mayo

Fried Pickle Chips 10

Served with Chipotle Ranch Dip



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

Tuna Poke Bowl (AGF) 16*

Sushi Rice, Mirin Pickled Cucumbers, Grilled Pineapple, Crispy Wontons, Sweet Ginger Chili Mayo and Seaweed Salad

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

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*



SANDWICHES

Served with French Fries, Fresh Fruit, Sweet Potato Waves, Beer Battered Onion Rings, Fresh Potato Chips or Upgrade to Side Farm Fresh or Caesar Salad 4

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

Green Valley Club 16

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

Chicken Salad Melt 16

Club Made Chicken Salad, Aged White Cheddar Cheese, Applewood Bacon and House Barbeque Sauce on Sourdough Bread

Hot Italian Grinder 18

Spicy Capicola, Genoa Salami, Sopressata, Shaved Ham, Aged Provolone Cheese, Crushed Red Pepper, Italian Chopped Salad, Olive Oil, Red Wine Vinegar, Black Garlic Aioli on a Toasted Hoagie Roll

Barbeque Brisket Sandwich 20

Pickled Onions, Sweet Pickles, House Barbeque Sauce on Garlic Texas Toast

Crispy Chicken Breast Sandwich 15

Pepper Jelly, Pepper Jack Cheese and Caesar Coleslaw on a Brioche Bun

Double Bogey 14

Half Club Made Chicken Salad, Ham or Turkey Sandwich with Choice of Caesar Salad, Farm Fresh Salad, Side Salad or Cup of Soup

(2) Blackened Grouper Tostada (GF) 18

Crispy Tortilla, Refried Black Beans, Cumin Red Cabbage, Fresh Avocado, Radish, Cilantro, Cotija Cheese and Salsa Verde



Add Ons:
Candied Bacon 2
Fried Egg 3*
Avocado 2

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