



Club '58

ALL DAY MENU

STARTERS

Asian Crusted Calamari (AGF) 14

Teardrop Peppers, Ginger Rice Vinegar Reduction, Miso Black Garlic Aioli and Charred Lime



*Texas Style Beef Chili 7/9
Soup of the Day 6/8*

Warm Mt. Tam Cheese (AGF) 12

Blackberry Jam, Marcona Almonds, Rosemary Olive Oil and Parma Ham on Warm French Baguette

Char Sui Baby Back Pork Ribs 16

Thai Vegetable Salad, Fresh Mint, Cilantro and Honey Roasted Peanuts

SALADS

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

Chopped Cobb Salad (AGF) 15

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

Farm Fresh Salad (GF) 12

Artisan Mixed Greens, Roasted Baby Carrots, Spiced Butternut Squash, Heirloom Cherry Tomatoes, Red Onions, Cucumbers and Herb White Balsamic Vinaigrette



Add Ons For Salads & Sandwiches:

White Anchovies 4*

Grilled Salmon 10*

Herb Grilled Chicken 8

Seared Tuna 12*

Candied Bacon 2

Fried Egg 2*

Avocado 2

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, Cucumbers, Red Wine Vinaigrette and Toasted Naan Bread

SANDWICHES

Served with French Fries, Fresh Fruit, Sweet Potato Waves, Beer Battered Onion Rings, Kettle 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 Pickle Chips 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, Rye or Tortilla Wrap

Chicken Salad Melt 13

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

Chicken Shawarma Gyro 14

Shawarma Chicken, Shredded Lettuce, Diced Tomatoes, Red Onions, Feta Cheese, Zaatar Shoestring Fries, Red Pepper Hummus and Raita Sauce on Flat Bread

Hot Italian Grinder 16

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

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

Blackened Tuna Sandwich 18

Romaine Lettuce, Tomato, Red Onion and Rustic Remoulade Sauce on Toasted Brioche Bun

Mexican Torta (V) 15

Crispy Mushrooms, Sliced Tomato, Pickled Red Onion, Fried Egg, Fresh Cilantro, and Arugula, Smashed Avocado, Cotija Cheese and Ancho Chili Crema on Torta Roll

AVAILABLE AFTER 5PM

8oz Filet Mignon (GF) 54

Smoked Shallot Mashed Potatoes, Cauliflower Gratin, Fresh Arugula, Whole Grain Mustard Demi-Glace and Club Steak Butter

House Smoked Scottish Salmon (GF) 30

White Cheddar Carolina Gold Risotto, Wilted Greens, Smoked Bacon, Fennel Slaw and Apricot Chipotle Glaze

Lemon Herb Brined Chicken Breast 26

Fresh Linguine, Garlic Broccolini, Black Truffle Arugula Salad and Lemon Caper Butter Sauce

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

V: VEGETARIAN