



Club '58

LUNCH MENU

11AM-4PM

STARTERS

Wagyu Beef Meatballs 18

Pomodoro Sauce, Shaved Parmesan
Cheese and Grilled Rosemary Focaccia

Tempura Broccoli Florets 10

Ginger Chili Mayo and Grilled Scallions

Philly Steak Egg Rolls (3) 14

American Cheese Sauce and Chicago
Pepper Relish



*New England
Clam Chowder 5 / 7
Soup of the Day 7/9*

Buffalo Mac and Cheese 14

Ditalini Pasta, White American Cheese
Sauce, Topped with Buffalo Chicken
Tenders

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, Cherry Tomatoes, Red
Onions, House Made Croutons and Choice
of Dressing

Farm Fresh Salad (GF) 12

Artisan Mixed Greens, Roasted Baby
Carrots, Broccoli, Heirloom Cherry
Tomatoes, Sliced Red Onions, Local
Cucumbers, Crispy Parsnips and Herb
White Balsamic Vinaigrette



Add Ons:

White Anchovies 3*

Skirt Steak 15*

Grilled Salmon 10*

Herb Grilled Chicken 8

Seared Tuna 12*

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, Local
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

Lamb Gyro 18

Beef and Lamb Gyro Meat, Tzatziki Sauce, Shredded Lettuce, Diced Tomatoes, Banana Peppers, Red Onions and Feta Cheese on Flat Bread

Chicken Cordon Bleu Sandwich 16

Crispy Chicken Breast, Shaved Black Forest Ham, Melted Gruyere Cheese and Dijonnaise on a Brioche Bun

Catfish Po' Boy 18

Lettuce, Tomatoes, Red Onions and Creole Tartar Sauce on Toasted Hoagie Roll

Double Bogey 14

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



Add Ons:

Candied Bacon 2

Fried Egg 2*

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