

TOWN CENTER CITY CLUB

LUNCH

STARTERS

CRAB & CORN CHOWDER

Lump Crab, roasted sweet corn & potatoes in a light cream broth.

\$7/\$11

FRIED SHRIMP

Half-dozen butterflied, lightly fried and served with house sauce

\$14

CHEESE & CHARCUTERIE

Chef's selection of cured meats and cheese, served with gourmet crackers

\$18

SALADS

ADD CRABCAKE \$18, CHICKEN \$6, TUNA \$8 OR SHRIMP \$9

CAESAR

Crisp Romaine hearts, Croutons, and Shaved Parmesan

\$11

HARVEST SPINACH SALAD

Spinach, candied pecans, Feta cheese, dried cranberries, sun dried pears and balsamic vinaigrette

\$14

GREEK SALAD

Chopped Romaine, cucumbers, black olives, tomatoes, pepperoncini, and feta with Greek dressing

\$13

CHICKEN SALAD PLATE

Fresh made chicken salad served over crisp greens with fresh fruit and crackers

\$13

SANDWICHES/HANDHELDS

SERVED WITH FRENCH FRIES OR FRUIT

TURKEY CLUB

Thinly sliced turkey, Applewood bacon, cheddar cheese piled high on your choice of breads.

\$12

PRIME RIB SLIDERS

Prime rib thinly sliced and topped with Swiss cheese and served with au jus

\$14

AVOCADO TURKEY WRAP

Smoked turkey with avocado, lettuce, red onions, tomatoes and chili lime aioli

\$12

STREET TACOS

Choose Fresh Fried Fish or Blackened Shrimp with shredded cabbage and Baja Sauce

\$14

WAGYU BURGER SLIDERS

with Cheddar cheese and tomato bacon jam

\$14

ENTRÉES

CRAB CAKE

Panko crusted jumbo lump crab pan seared over roasted potatoes and Chef's vegetables

\$24

VEGETABLE POLENTA

Sautéed spinach and tomatoes, over vegetarian polenta and topped with Feta, Pecans, Extra virgin olive oil and balsamic drizzle

\$15

SHRIMP & GRITS

sautéed shrimp, Byrd Mill grits, Applewood bacon, and scallions

\$21

ROSEMARY LEMON CHICKEN

free range airline cut with rosemary demi over roasted potatoes and Chef's vegetables

\$18

SIRLOIN

grilled and topped with herbed butter, over roasted potatoes and Chef's vegetables

\$19