

THE GREENS

All salads complimented with house-made dressings:
Ranch, Blue Cheese, Raspberry Walnut, Caesar,
Honey Balsamic, Cucumber Basil Ranch, Thousand
Island, Red Wine Vinaigrette, Poppy Seed

CLASSIC CAESAR

Crisp romaine with house-made Caesar dressing,
tomatoes, croutons and parmesan cheese.
Small 8 | Large 10
Add Chicken 4 | Add Shrimp 6 | Add Steak 6

BROWN SUGAR BACON & SPICED PECAN SALAD

Mixed greens, crumbled blue cheese, vine ripened
tomatoes, brown sugar candied bacon, and spiced
pecans served with a house vinaigrette 12
Add Chicken 4 | Add Shrimp 6 | Add Steak 6

CLUBHOUSE COBB SALAD

Diced tomatoes, avocado, chopped egg, bacon,
cucumber, cheddar cheese atop a bed of crisp
romaine 12
Add Chickem 4 | Add Shrimp 6 | Add Steak 6

SANDPIT BURGERS

All burgers served with choice of fries, spicy fries,
sweet potato fries, fruit, or pub chips

COUNTRY CLUB BURGER*

A half-pound Certified Angus Beef® burger smothered
in cheese and bacon topped with crisp lettuce, vine
ripened tomato, sliced onion, and pickle 13
Add Sautéed Onion 2
Add Sautéed Wild Sherry Mushrooms 2

HOLE IN ONE WAGYU BURGER*

Snake River Farms hand-pattied wagyu beef, shaved
red onion, wickles, white American cheese and house
made special sauce on an onion roll 15

BEFORE THE DRIVE APPETIZERS

SOUP DU JOUR

Ask your server for today's selection
Cup 5 | Bowl 8

SEARED LUMP CRAB CAKE

Broccoli and Kale Slaw, Old Bay Tartar
Sauce 14

GOAT CHEESE PESTO FLATBREAD

Basil Pesto, Goat Cheese, Caramelized
Onions, Roasted Cherry Tomatoes,
Balsamic Glaze

FRIED OKRA BASKET

Hand-breaded okra plantation style
with chive aioli 10

EAGLE WINGS

A generous portion of jumbo wings
tossed in your choice of house sauce
and served with your choice of
dressing and carrots and celery.
Choice of Hot, Medium, Mild, BBQ,
Garlic Parmesan
Half Dozen 11 | Dozen 15

BLACK & BLUE CHIPS

Blue cheese fondue, applewood
smoked bacon crumbles, diced
tomato, and scallions all atop
homemade pub chips dusted with
house blackened seasoning 10

BAKED PIMENTO CHEESE DIP

House pimento cheese-a southern
classic served with house chips 10

HAND BREADED CHICKEN TENDERS

Our signature breading served with
your choice of dipping sauce
Small 11 | Large 14

DESSERTS

Ask your server for chef's
current selection

ENTREES

All entrée selections are served with your choice of house or Caesar salad

CERTIFIED ANGUS BEEF® STEAKS

All steaks are served with your choice of side
Add Blue Cheese 2, Sautéed Wild Sherry Mushrooms 2, Sautéed Onions 2

14 OZ NEW YORK STRIP*

The cousin to the ribeye this classic cut is chargrilled to perfection 32

8 OZ TOP SIRLOIN*

Certified Angus Beef® center cut top sirloin chargrilled to temp 26

12 OZ RIBEYE*

A well marbles hand cut ribeye
chargrilled to your liking 33

FILET MIGNON*

7 oz beef tenderloin cut into the perfect filet and chargrilled to order 34

FROM THE SEA

GRILLED SALMON

Coconut rice, stir fried vegetables, red
curry sauce 28

CARIBBEAN JERK GROUPER

Black beans and rice, grilled pineapple
salsa, brown sugar rum butter 30

FRIED SHRIMP BASKET

Lightly breaded fried shrimp, cole
slaw, hushpuppies, house-made
tartar sauce served with French
fries 20

SEARED SEA SCALLOPS

Sweet corn and black-eyed pea succotash,
fingerling potatoes, orange vinaigrette 30

SEARED LUMP CRAB CAKES

Corn puree, roasted brussels sprouts,
bacon tomato chutney 28

FOWL & SWINE

CHICKEN PICATTA

Sautéed spinach, angel hair pasta in
lemon caper pan sauce 26

CHICKEN CARBONARA

Bucatini pasta, green peas, pancetta,
pecorino romano cheese and white wine
pan sauce 22

GRILLED DUROC PORK CHOP

Hoppin' John, braised collard
greens, molasses pork jus 26

A LA CARTE/SIDES 4

Rice Pilaf | Baked Potato | Sweet Potato Soufflé | Baked Sweet Potato | Garlic Mashed Potato | Braised
Collard Greens | Roasted Asparagus with Lemon Butter | Brussels Sprouts | Broccoli | Creamed Spinach |
Sine Grounds Grits | Wild Sherry Mushrooms | Shoestring Fries | Sweet Potato Fries | Seasoned Fries |
Pub Chips | Fruit | Side Salad

Please notify your server of food allergies before ordering.

*Consuming raw or undercooked meat, poultry, shellfish or eggs increase the risk of foodborne illness.

All purchases are subject to 20% service charge and 7.5% tax.