

### **SMALL PLATES**

#### FRIED CALAMARI | 14

Citrus aioli

## **CAPITAL CITY CRISPY WINGS | 16**

Crispy chicken wings with your choice of buffalo, teriyaki, or ranch dipping sauce

### BABY WEDGE | 8

Bleu cheese crumbles, crispy bacon, and diced tomato with bleu cheese dressing

### CHICKEN OR STEAK QUESADILLA | 10

Your choice of chicken or steak with sautéed peppers and onions with melted cheddar and jack cheese on a crispy flour tortilla

#### ENTREE SALADS

### **BLACKENED SALMON SALAD | 17**

Baby spinach with mandarin oranges, cherry tomatoes and toasted almonds topped with fried onion rings and Asian dressing

#### WINTER PEAR AND CHICKEN SALAD | 16

Marinated grilled chicken breast on a bed of leafy greens with fresh sliced pears, feta cheese, dried cranberries and candied pecans. Served with a citrus vinaigrette.

#### CAPITAL CITY COBB SALAD | 16

Diced tomato, avocado, crispy bacon, bleu cheese crumbles, hard boiled egg with sliced chicken breast on a bed of mixed greens with your choice of dressing

### SANDWICHES

All sandwiches are served with your choice of side

#### SIGNATURE ANGUS CHEESEBURGER | 16

Grilled Angus beef patty with cheddar cheese, applewood smoked bacon, lettuce, tomato, crispy onion petals, on a Brioche bun

### THE CAPITAL CITY CLUB SANDWICH | 14

Sliced ham, turkey with swiss and cheddar cheese, fresh lettuce, tomato and crispy bacon on your choice toasted bread

# **VEGGIE BURGER | 14**

Grilled veggie burger with crispy lettuce, fresh sliced tomato, onion and avocado on toasted brioche bun

# **SPECIALTIES**

#### CHICKEN CAPRESE SANDWICH | 16

Roasted chicken breast with fresh sliced tomato, mozzarella, basil oil, topped with peppery arugula with balsamic drizzle on a toasted hoagie

# COASTAL CAROLINA SHRIMP AND GRITS | 16

Sautéed seasoned shrimp and Tasso ham gravy served over creamy grits

#### **STEAK FRITES | 25**

Seared beef medallions topped with pan gravy with fresh crispy fries and sautéed haricot vert

### CARAMELIZED DIJON SALMON | 14

Fillet of salmon with Dijon-brown sugar glaze, cilantro lime cous- cous and side of creamed spinach

# CHEF'S SOUP OF THE DAY | 5

# SIDES

**FRESH FRUIT** 

HAND CUT FRENCH FRIES

**SWEET POTATO FRIES** 

**ONION RINGS** 

#### SIGNATURE SIDES

**CLUB MADE COLESLAW** 

HAND SLICED CLUB MADE POTATO CHIPS

Chef Megan's Creation | December 2, 2020

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS