



THE Chattooga Club

STARTERS

Smoked Shrimp Bisque

Olive Oil Roasted Tomatoes, Crispy Okra

Loca Lettuce Salad

Marinated Cucumbers, Shaved Vidalia Onion, Cherokee Purple Tomatoes, Cornbread Croutons

Warm Spinach and Bacon Salad

Rosted Mushrooms, Applewood Smoked Bacon, Hard Boiled Egg, Pickled Red Onion
Warm Bacon Balsamic Vinaigrette

Grilled Peaches and Country Ham

Grilled SC Peaches, Eastern NC Prosciutto Style Country Ham, Baby Arugula, Local Goat Cheese
Toasted Almonds, Fig Vincotto

Pan Seared Jumbo Lump Crab Cake

Fried Green Tomato, Hydro Lettuce, Roasted Red Bell Pepper Remoulade

Aussie Lamb Lollipops

Baby Arugula, Roasted Red Pepper Coulis, Split Creek Feta Cheese

Southern Sourced

Bob's Farm
CASHIERS

Asheville Farm
MILLS RIVER, NC

Blue Ridge Farms
DANVILLE, VA

Bubba Gump Shrimp, Co
CHARLESTON, SC

Lusty Monk
CASHIERS, NC

ENTREES

Pan Lane Snapper

Sea Island Red Pea and Long Grain Rice Hoppin John,
Roasted Red Pepper Coulis, Crispy Salt n Vinegar Okra

Pesto Encrusted Halibut

Jumbo Lump Crab and Parmesan Risotto, Wilted Arugula, Garden Basil Pesto

Blackened Gulf Red Grouper

Smoked Bacon Cheddar Stone Ground Grits, Garlicky Broccolini, Tabasco Beurre Blanc

Char Grilled Atlantic Salmon Filet

Provencal Orzo Pasta Salad, Grilled Asparagus, Lemon Caper Butter

Pan Roasted Springer Mountain Farms Chicken Breast

Local Field Pea and Shoepeg Corn Succotash, Local Goat Cheese Crispy Country Ham

Moroccan Spiced NY Strip Steak,

Roasted Baby Carrots, Avocado and chickpea Mash, Chimichurri Sauce

Sousvide Filet Mignon Blackened Shrimp Combo

Truffle whipped Yukon Gold Potatoes, Grilled Jumbo Asparagus, Balsamic Steak Sauce, Béarnaise