

APPETIZERS, SOUPS & SALADS

Crab Cake Spring Rolls Chili-Mustard Sauce	16
Castelvetroano Olive Hummus   Orange, Fennel, Toasted Baguette, Crudit�	12
Cowboy Caviar  Black Beans, Black-Eyed Peas, Bell Peppers, Pickled Jalape�os Sweet Corn, Tomatoes, Chipotle Vinaigrette, Corn Tortilla Chips	12
Soup du Jour	6/9
Lobster Bisque  Tarragon Cr�me Fra�che	9/12
Classic Caesar Salad*  Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing	9/12
Chopped Wedge Salad  Iceberg Lettuce, Cherry Tomatoes, Red Onions, Bacon, Blue Cheese Dressing	10/13
Quinoa Tabbouleh Salad  Tri-Color Quinoa, Marinated Tofu, Heirloom Tomatoes, Edamame Roasted Corn, Cucumbers, Mint, Parsley, Cured Lemon Vinaigrette	14
Chef's Salad Plate  Scoop of Cowboy Caviar, Tuna Salad, Shrimp Salad, Little Gem Lettuce, Sliced Tomatoes	15

Add Protein: Grilled Chicken 7 | Scottish Salmon 11 | Beef Tips 14 | Shrimp 12

HANDHELDS

All handhelds include one side.

Bagel & Lox 17 Smoked Salmon, Lemon-Caper Cream Cheese Sliced Tomato, Pickled Red Onions Toasted Everything Bagel	Chimichurri Shrimp Tacos  (2) 17 Chimichurri-Marinated Domestic Shrimp Cinnamon-Roasted Pineapple Salsa Caramelized Onion Crema, Shredded Cabbage Warm Flour Tortillas
Grilled Chickpea Salad Sandwich  14 Pickled Red Onions, Cucumber Slaw Whole Grain Bread	Chopped Charcuterie Board Hoagie 17 Black Forest Ham, Prosciutto, Salami Provolone, Shredded Romaine, Sliced Tomato Pepperoncini, Red Wine Aioli, Hoagie Roll
Fried Catfish Po' Boy 16 Shredded Iceberg Lettuce, Sliced Tomato Dill Pickle Slices, Cajun Aioli, Hoagie Roll	Charbroiled CAB Burger* 16 Half-Pound Beef Patty, Green Leaf Lettuce Sliced Tomato, Onions, Choice of Cheddar, Swiss American, or Blue Cheese, Brioche Bun + Bacon 2
Grilled Chicken Club 15 Grilled Chicken Breast, Green Leaf Lettuce Sliced Tomato, Applewood-Smoked Bacon Boursin Cheese Spread, Brioche Bun	TLGAC Black Bean Burger  14 Green Leaf Lettuce, Heirloom Tomatoes Shaved Red Onions, Cajun Remoulade Vegan Pretzel Bun
Smoked Turkey Wrap 15 Sliced Smoked Turkey Breast, Goat Cheese Dill Yogurt, Arugula, Roasted Red Peppers Cucumbers, Lemon Vinaigrette Whole Wheat Tortilla	Carolina Seafood Dog 16 House-Made Seafood Hot Dog Old Bay Mustard, Napa Cabbage Slaw Lobster Chili, Split-Top Brioche Bun

SIDES 6

Fresh Fruit | Coleslaw | French Fries | Sweet Potato Fries | Potato Chips | Onion Rings

 Gluten Free  Vegetarian  Vegan  Gluten Free Available

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur.
Regrettably, we cannot guarantee the complete absence of allergens.
For our members with life-threatening food allergies, please request to speak with the Chef directly.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.