

The Governors Club Dinner

Salads

Wedge Salad	One Size 8.50	House Salad	One Size 6.00
Iceberg Cherry Tomatoes Applewood Bacon Blue Cheese Dressing Crispy Onions		Fresh Field Greens Tomato Cucumber Red Onion Croutons Cheddar & Monterey Jack Choice of Dressing	
Caesar Salad ∞	½ 6.25 Full 10.00	Field Greens Salad	½ 7.00 Full 11.50
Hearts of Romaine Fresh Grated Parmesan Croutons House Made Caesar Dressing		Farro Piccolo Dried Figs Field Greens Blue Cheese Dried Cranberries Orange Mustard Vinaigrette	
Governors Salad ^{GF}	½ 7.00 Full 11.50	Black and Blue Steak Salad ^{GF} ∞	18.00
Hearts of Romaine Tomato Cucumber Bacon Avocado Hardboiled Egg Cheddar & Monterey Jack Choice of Dressing		Blackened Tip Steak Hearts of Romaine Tomato Blue Cheese Crumbles Cucumber Blue Cheese Dressing	
House Made Dressings		Salad Enhancements	
Blue Cheese Honey Mustard Caesar ∞ Thousand Island Orange Mustard Vinaigrette Ranch Balsamic Vinaigrette ∞		Salmon ∞ 8.50 Chicken ∞ 6.50 Shrimp ∞ 7.50 Tip Steak ∞ 9.50 (3.00 up charge if ordered a la carte)	

Appetizers and Small Plates

Italian Nachos	10.00	Hickory Smoked Wings ^{GF} ∞	13.50
Crispy Wontons Italian Sausage Black Olives Tomatoes Pepperoncini Mozzarella		Buffalo Sauce Chipotle Buffalo Sauce BBQ Sweet Thai Chili Carrots Celery Blue Cheese Ranch	
Charcuterie Board	17.50	Veal Short Rib and House Ricotta Cannelloni	12.00
Selection of Fine Cured Meats Variety of Cheeses Cracked Mustard Cornichons Crackers and Accompaniments		House Made Spinach Pasta House Made Ricotta Herbs Red Wine Tomato Sherry Bechamel Braised Veal Short Ribs	
Blistered Shishito Peppers ^{GF}	10.00	Two Lump Crab Cakes ∞	14.50
Feta Cheese Lime Micro Cilantro Lava Salt		Fennel Carrots Arugula Tomato Vinaigrette Saffron Aioli	
Sweet Potato Hummus ^{GF}	11.00	Deviled Eggs ^{GF} ∞	10.00
Carrots Celery Zucchini Yellow Squash		Hard Boiled Eggs Bacon Jam Tomato Jam Micro Greens	
Crispy Potato Skins ^{GF}	9.00	Crispy Hawaiian Ribs ∞	13.75
Bacon Cheddar & Monterey Jack Scallions Sour Cream		Cilantro Slaw Benne Seeds Soy Glaze Scallions	
Crawfish & Pimento Hushpuppies ∞	11.00	Seared Ahi Tuna ∞	16.00
Come Back Sauce Scallions		Seaweed Salad Anson Mills Farro Piccolo Benne Seeds Wasabi Crema Sriracha Aioli Micro Cilantro	

Entrees

Dry Aged Porterhouse Steak ^{GF} ∞	54.00	Char Broiled 8 oz Filet ∞	35.00
18 oz Premium Dry Aged T-Bone Cut Baked Potato Grilled Broccolini Veal Jus		Hand Cut USDA Premium Choice Mashed Potatoes Grilled Asparagus Crispy Onions Veal Jus	
"Dino Rib" ^{GF} ∞	38.00	Lemon Caper Chicken Breast ∞	19.95
Beef Rib Mashed Potatoes Haricot Verts Natural Jus Crispy Carrots		Panko Crusted Chicken Wilted Spinach Julienne Carrots Roasted Yukon Gold Fingerling Potatoes Lemon Caper Butter Sauce	
Shrimp and Grits ^{GF} ∞	28.00	Hanger Steak Poutine ^{GF} ∞	27.00
Weisenberger Stone Ground Grits Spicy Creole Seasoned Shrimp Roasted Garlic & Smoked Gouda Cheese Roasted Portobellos Spinach Roasted Tomatoes Lobster Cream		8 oz Hanging Tender Roasted Fingerlings Local Cheese Curd Pancetta Brandy Cream Chimichurri Sauce	
Grilled Salmon ∞	28.00	Bronzini Stuffed with Shrimp Fondue ∞	29.00
Carrots Yellow Squash Couscous Lemon Butter English Pea Puree Micro Greens		Wilted Spinach Julienne Vegetables Roasted Red Peppers Smoked Gouda Yellow Pepper Coulis	
Garden Plate	19.50	Chilean Sea Bass ∞	32.00
Wilted Spinach Julienne Vegetables Asparagus Yellow Pepper Coulis Couscous		Lobster Bread Pudding Tempura Thin Beans Saffron Cream	

Weekly Pasta Feature ∞ **19.95**

Ask Your Server About This Week's Pasta Selection

^{GF} Indicates Gluten Free Options

If you have any special dietary needs or allergies, please be sure to let your server know

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Executive Chef Kenneth Jenkins