

# The Governors Club Dinner

## Salads

|  |                            |  |                          |
|--|----------------------------|--|--------------------------|
| <b>Wedge Salad</b>   | <b>One Size 9.00</b>       | <b>House Salad</b>   | <b>One Size 6.25</b>     |
| Iceberg   Cherry Tomatoes   Blue Cheese Crumbles<br>Applewood Bacon   Blue Cheese Dressing   Crispy Onions               |                            | Fresh Field Greens   Tomato   Cucumber   Red Onion   Croutons<br>Cheddar & Monterey Jack   Choice of Dressing                                  |                          |
| <b>Caesar Salad</b> ∞  | <b>½ 6.50   Full 10.00</b> | <b>Fall Salad</b> <sup>GF</sup>  | <b>½ 7.50 Full 14.00</b> |
| Hearts of Romaine   Fresh Grated Parmesan   Croutons<br>House Made Caesar Dressing                                       |                            | Mixed Greens   Feta Cheese   Compressed Apples   Dried Cherries<br>Candied Pecans   Jicama   Orange Mustard Vinaigrette                        |                          |
| <b>Governors Salad</b> <sup>GF</sup>   | <b>½ 7.50   Full 14.00</b> | <b>Black and Blue Steak Salad</b> <sup>GF</sup> ∞  | <b>18.95</b>             |
| Hearts of Romaine   Tomato   Cucumber   Bacon   Avocado<br>Hardboiled Egg   Cheddar & Monterey Jack   Choice of Dressing |                            | Blackened Tip Steak   Hearts of Romaine   Tomato<br>Blue Cheese Crumbles   Cucumber   Blue Cheese Dressing                                     |                          |
| <b>House Made Dressings</b>  |                            | <b>Salad Enhancements</b>  |                          |
| Blue Cheese   Honey Mustard   Caesar ∞   Thousand Island<br>Orange Mustard Vinaigrette   Ranch   Balsamic Vinaigrette ∞  |                            | Salmon ∞ <b>8.75</b>   Chicken ∞ <b>6.75</b>   Shrimp ∞ <b>7.75</b>   Tip Steak ∞ <b>9.75</b><br><b>(3.50 up charge if ordered a la carte)</b> |                          |

## Appetizers and Small Plates

|  |              |   |              |
|--|--------------|---|--------------|
| <b>Italian Nachos</b>  | <b>11.00</b> | <b>Hickory Smoked Wings</b> <sup>GF</sup> ∞   | <b>14.00</b> |
| Crispy Wontons   Italian Sausage   Black Olives<br>Tomatoes   Pepperoncini   Mozzarella  |              | House Smoked Jumbo Wings<br>Buffalo   Chipotle Buffalo   BBQ   Sweet Thai Chili <sup>(Not GF)</sup><br>Carrots   Celery   Blue Cheese   Ranch |              |
| <b>Charcuterie Board</b> ∞   | <b>18.95</b> | <b>Pecorino Popover</b> ∞   | <b>12.00</b> |
| Selection of Fine Cured Meats   Variety of Cheeses<br>Cracked Mustard   Cornichons   Crackers and Accompaniments   |              | House Made cheese Popovers   Local Raw Honey   Whipped Feta   |              |
| <b>Mediterranean Shrimp Toast</b> ∞  | <b>15.00</b> | <b>Two Lump Crab Cakes</b> ∞  | <b>16.00</b> |
| Charred Cauliflower Hummus   Lemon Garlic Shrimp<br>Artichokes   Castelvetrano Olives   Roasted Red Peppers<br>Grilled Artisan Bread   Local Grown Micro Greens   Cast 18 Balsamic |              | Fennel   Carrots   Arugula<br>Tomato Vinaigrette   Saffron Aioli  |              |
| <b>Gnocchi &amp; Lump Crab</b> ∞   | <b>16.00</b> | <b>Harissa Charred Carrots</b> ∞  | <b>15.00</b> |
| Potato Gnocchi   Lump Crab   Melted Leeks   Frissee<br>Chanterelles   Lemon Butter   Red Vein Sorrel   |              | Charred Carrots   Hazel Nuts   Vegan Cashew Crema<br>Pomegranate Seeds   Pear Balsamic Drizzle   Pea Tendrils                                 |              |
| <b>Oxtail Empanadas</b> ∞  | <b>12.00</b> | <b>Carnitas Tacos</b> ∞   | <b>12.00</b> |
| 24 Hour Oxtail   Red Wine Lacquer   Chimichurri<br>Roasted Red Pepper Garlic Aioli   |              | Slow Cooked Pork Butt   Corn Relish   Avocado<br>Lime Crema   Corn Tortilla   Local Grown Micro Cilantro                                      |              |
| <b>Falafel</b>   | <b>11.00</b> | <b>Crispy Potato Skins</b> <sup>GF</sup>  | <b>9.50</b>  |
| Vegan Cashew Crema   Cucumber   Mint<br>Champagne Vinaigrette   Pea Tendrils   |              | Bacon   Cheddar & Monterey Jack   Scallions   Sour Cream  |              |

## Entrees

|   |              |   |              |
|---|--------------|---|--------------|
| <b>Cowboy Ribeye Steak</b> <sup>GF</sup> ∞  | <b>56.00</b> | <b>Char Broiled 8 oz Filet</b> ∞  | <b>38.00</b> |
| 16 oz Premium Dry Aged Bone in Ribeye<br>Baked Potato   Grilled Broccolini   Veal Jus   |              | Hand Cut USDA Premium Choice<br>Mashed Potatoes   Grilled Asparagus   Crispy Onions   Veal Jus                      |              |
| <b>Asian Lamb Shank</b> ∞   | <b>38.00</b> | <b>Lemon Caper Chicken Breast</b> ∞   | <b>20.00</b> |
| 24 Hour Lamb Shank   Crispy Coconut Rice   Carrots<br>Squash   Peppers   Asian Demi-Glace   Green Onion   |              | Panko Crusted Chicken   Wilted Spinach   Julienne Carrots<br>Roasted Fingerling Potatoes   Lemon Caper Butter Sauce |              |
| <b>Shrimp and Grits</b> <sup>GF</sup> ∞   | <b>28.75</b> | <b>Hanger Steak</b> <sup>GF</sup> ∞   | <b>29.00</b> |
| Wiesenberger Stone Ground Grits   Spicy Creole Seasoned Shrimp<br>Roasted Garlic & Smoked Gouda Cheese   Roasted Portabella<br>Spinach   Roasted Tomatoes   Lobster Cream |              | 8 oz Hanging Tender   Blue Cheese Creamed Spinach<br>Roasted Fingerling Potatoes   Sriracha   Chimichurri           |              |
| <b>Grilled Salmon</b> ∞   | <b>28.50</b> | <b>Crab Stuffed Bronzini</b> ∞  | <b>28.00</b> |
| French Toast Cornbread   Southern Greens<br>Potlikker Mustard Butter  |              | Creamed Corn   Garlic Parmesan Potatoes<br>Micro Greens   |              |
| <b>Fall Vegetarian Bowl</b> <sup>GF</sup>   | <b>19.95</b> | <b>Lobster Risotto Day Boat Scallops</b> <sup>GF</sup> ∞  | <b>30.00</b> |
| Charred Cauliflower Hummus   Sweet Potatoes   Cauliflower<br>Chickpeas   Broccolini   Charred Carrots   Fava Bean Pesto   |              | Lemon Saffron Risotto   Carrots   Asparagus<br>Butter   Parmesan   Lobster Broth                                    |              |

**Weekly Pasta Feature** ∞ **19.95**

Ask Your Server About This Week's Pasta Selection

<sup>GF</sup> 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**