

# The Governors Club Dinner

## Salads

### Wedge Salad

One Size 8.75

Iceberg | Cherry Tomatoes | Blue Cheese Crumbles  
Applewood Bacon | Blue Cheese Dressing | Crispy Onions

### Caesar Salad ∞

½ 6.50 | Full 10.50

Hearts of Romaine | Fresh Grated Parmesan | Croutons  
House Made Caesar Dressing

### Governors Salad <sup>GF</sup>

½ 7.50 | Full 12.00

Hearts of Romaine | Tomato | Cucumber | Bacon | Avocado  
Hardboiled Egg | Cheddar & Monterey Jack | Choice of Dressing

### House Made Dressings

Blue Cheese | Honey Mustard | Caesar ∞ | Thousand Island  
Orange Mustard Vinaigrette | Ranch | Balsamic Vinaigrette ∞

### House Salad

One Size 6.25

Fresh Field Greens | Tomato | Cucumber | Red Onion | Croutons  
Cheddar & Monterey Jack | Choice of Dressing

### Winter Salad <sup>GF</sup>

½ 7.50 Full 12.00

Hazelnuts | Blue Cheese | Kale | Romaine | Cucumber | Craisins  
Compressed Apples | Orange Mustard Vinaigrette

### Black and Blue Steak Salad <sup>GF</sup> ∞

18.50

Blackened Tip Steak | Hearts of Romaine | Tomato  
Blue Cheese Crumbles | Cucumber | Blue Cheese Dressing

### Salad Enhancements

Salmon ∞ 8.75 | Chicken ∞ 6.75 | Shrimp ∞ 7.75 | Tip Steak ∞ 9.75  
(3.50 up charge if ordered a la carte)

## Appetizers and Small Plates

### Italian Nachos

10.50

Crispy Wontons | Italian Sausage | Black Olives  
Tomatoes | Pepperoncini | Mozzarella

### Charcuterie Board ∞

17.95

Selection of Fine Cured Meats | Variety of Cheeses  
Cracked Mustard | Cornichons | Crackers and Accompaniments

### Smoked Avocado and Shrimp Toast ∞

15.00

Smoked Avocado | Cucumber Relish  
Orange Roasted Shrimp | Grilled Tuscan Bread  
Micro Greens

### Tempura Shrimp ∞

12.00

Creamy Thai Chili Dipping Sauce

### Crispy Potato Skins <sup>GF</sup>

9.50

Bacon | Cheddar & Monterey Jack | Scallions | Sour Cream

### Rockefeller Spinach Dip

11.00

Tortilla Chips

### Hickory Smoked Wings <sup>GF</sup> ∞

14.00

House Smoked Jumbo Wings  
Buffalo | Chipotle Buffalo | BBQ | Sweet Thai Chili <sup>(Not GF)</sup>  
Carrots | Celery | Blue Cheese | Ranch

### Deviled Eggs <sup>GF</sup> ∞

10.00

Classic Deviled Eggs | Tomato Jam  
Bacon Jam | Micro Greens

### Two Lump Crab Cakes ∞

15.00

Fennel | Carrots | Arugula  
Tomato Vinaigrette | Saffron Aioli

### Lobster Mac and Cheese ∞

15.00

Five Cheese Sauce | Lobster Claws  
Cavatappi Pasta | Breadcrumbs

### Beer Butt Chicken Empanadas ∞

10.00

House Smoked Beer Butt Chickens | Chipotle Aioli  
Chimichurri

## Entrees

### Cowboy Ribeye Steak <sup>GF</sup> ∞

54.00

16 oz Premium Dry Aged Bone in Ribeye  
Baked Potato | Grilled Broccolini | Veal Jus

### Confit Duck Leg Cassoulet <sup>GF</sup> ∞

27.00

Pancetta | White Beans | Carrots | Celery  
Ham Broth | Roasted Tomatoes | Crispy Carrots

### Shrimp and Grits <sup>GF</sup> ∞

28.75

Wiesenberger Stone Ground Grits | Spicy Creole Seasoned Shrimp  
Roasted Garlic & Smoked Gouda Cheese | Roasted Portabella  
Spinach | Roasted Tomatoes | Lobster Cream

### Grilled Salmon ∞

28.50

Lo Mein Noodles | Julienne Vegetables  
Thai Chili Sauce

### Vegetarian Risotto <sup>GF</sup>

19.50

Saffron Risotto | Asparagus | Roasted Tomatoes | Olives  
Marinated Artichokes | Wild Mushrooms

### Char Broiled 8 oz Filet ∞

37.00

Hand Cut USDA Premium Choice  
Mashed Potatoes | Grilled Asparagus | Crispy Onions | Veal Jus

### Lemon Caper Chicken Breast ∞

20.00

Panko Crusted Chicken | Wilted Spinach | Julienne Carrots  
Roasted Fingerling Potatoes | Lemon Caper Butter Sauce

### Hanger Steak <sup>GF</sup> ∞

29.00

8 oz Hanging Tender | Green Bean Casserole  
Shoestring Potatoes | Red Wine Reduction | Chimichurri

### Monkfish Osso Bucco <sup>GF</sup> ∞

29.00

Saffron Risotto | Roasted tomatoes | Olives | Asparagus  
Marinated Artichokes | Burgundy Shallot Jus

### Chilean Sea Bass <sup>GF</sup> ∞

32.00

Corn Chowder | Wild Mushrooms | Potatoes | Wilted Greens  
Celery | Leeks | Bacon Jam

### 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