



Club '58

DINNER MENU

STARTERS

Scottish Smoked Salmon (AGF) 12*

Fresh Dill, Seasoned Yogurt, Pickled Red Onions, Caper Berries, Zaatar Olive Oil and Warm Naan Bread



Italian Wedding 5/7

Soup of the Day 7/9

New England Fried Calamari 14

Stewed Cherry Peppers with Garlic Butter and San Marzano Pomodoro Sauce

Char Siu Niman Ranch Pork Belly 14

Rock Shrimp, Kimchi Slaw and Honey Roasted Peanuts

Roasted Red Pepper Hummus (AGF) 10

Green Chickpeas, Grilled Summer Squash, Harissa Olive Oil, Sesame Seeds and Grilled French Bread

SALADS

Salad Dressings: Caesar, Buttermilk Ranch, Bleu Cheese, Herb White Balsamic Vinaigrette, Honey Mustard, Thousand Island and Red Wine Vinaigrette

Cobb Salad (AGF) 15

Crisp Romaine Lettuce, Hard Boiled Egg, Bleu Cheese Crumbles, Chopped Bacon, Fresh Avocado, Cherry Tomatoes, Red Onions, House Made Croutons and Choice of Dressing

Farm Fresh Salad (GF) 12

Artisan Mixed Greens, Roasted Baby Carrots, French Beans, Heirloom Cherry Tomatoes, Sliced Red Onions, Local Cucumbers and Herb White Balsamic Vinaigrette



Add Ons:

White Anchovies 3*

Skirt Steak 12*

Grilled Salmon 9*

Grilled Chicken 8

Seared Tuna 10*

Caesar Salad (AGF) 10*

Crisp Romaine Lettuce, Aged Parmesan Cheese, House Made Croutons and Classic Caesar Dressing

Mediterranean Salad (AGF) 14

Artisan Mixed Greens, Kalamata Olives, Banana Peppers, Oven Roasted Tomatoes, Feta Cheese, Red Onions, Pistachios, Local Cucumbers, Red Wine Vinaigrette and Toasted Naan Bread



ENTRÉES

Pecan Crusted Trout (AGF) 28*

Dirty Carolina Gold Rice, Chive Beurre Blanc, Blistered Cherry Tomatoes, Sunflower Sprouts and Fresh Lemon Segments

Peach Balsamic Glazed Chicken (AGF) 24

Grilled Baby Romaine, Heirloom Cherry Tomatoes, Burrata Cheese, Marinated Peaches, Fresh Basil, Croutons and White Balsamic Herb Vinaigrette

Shrimp Mediterraneo 26

Thin Spaghettini Tossed with Spinach, Roasted Tomatoes and Garlic, Olives, Fresh Herbs, White Wine and Preserved Lemon Butter Sauce

Lions Mane Mushroom (GF) 22

Sweet Corn Tomato Risotto, Shitake Bacon, Wilted Garlic Spinach and Soft Herb Pesto

Burger '58 (AGF) 16*

8oz Butcher's Blend Burger with Choice of Toppings: Lettuce, Tomatoes, Red Onions, Caramelized Onions, Sautéed Mushrooms, Sweet Pickle Chips and Choice of Cheese and Side



Sides:

French Fries 5

Fresh Fruit 5

Sweet Potato Waves 5

Onion Rings 5

BUTCHER BLOCK

All Accompanied with Boursin Yukon Mashed Potatoes, Grilled Summer Squash, Farm Vegetables, Red Wine Demi-Glace and House Made Steak Butter

8oz 1855 Filet Mignon (GF) 54*

14oz Prime Ribeye (GF) 52*

10oz Beef Skirt Steak (GF) 40*

14oz Peach Balsamic Glazed Pork Tomahawk (GF) 44*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE STRIVE TO USE THE FRESHEST INGREDIENTS AVAILABLE AND TAKE PRIDE IN SUPPORTING CAROLINA FARMERS AND FISHERIES

AGF: AVAILABLE GLUTEN FREE
GF: GLUTEN FREE