

## Driving Range

<b>BLUE CRAB DIP</b> .....	\$12
Petite Lump Crab Dip   Parmesan Cheese   Sherry   Panko Bread Crumbs   Bay Seasoned Pita Wedges	
<b>BANG BANG SHRIMP</b> .....	\$9
Ten Fried Shrimp   Chef's Secret Spicy Sauce   Kale Slaw	
<b>CHICKEN WINGS</b> .....	\$11
Ten Jumbo Wings   Jack   Buffalo   Thai Sweet Chili   Celery   Carrots	
<b>SOUP DU JOUR</b> .....	\$3.5
Fresh Stockpot Selection of Homemade Soup	
<b>PIZZA DU JOUR</b> .....	\$7
Weekly Special Selection	
<b>TUNA SASHIMI</b> .....	\$11
Sesame Seared Yellowfin Tuna   Wacame Salad   Pickled Ginger   Wasabi   Soy Reduction	
<b>CHEESE AND FRUIT</b> .....	\$8
Chef's Selection of Cheeses   Grapes   Strawberries   Croustades	
<b>BRUSCHETTA TRIO</b> .....	\$8
Margherita   Gaeta Olive Tapenade   Bacon Onion Confit	

## The Greens

<b>THE WEDGE</b> .....	\$8
Iceberg Lettuce   Bleu Cheese   Red Onions   Grape Tomatoes   Bacon	
<b>TRADITIONAL CAESAR SALAD</b> .....	\$8
Romaine Lettuce   House Made Croutons   Parmesan Cheese   Caesar Dressing	
<b>SOUTHWESTERN SALAD</b> .....	\$9
Mixed Greens   Black Beans   Tomatoes   Corn   Avocado   Cheddar   Roasted Red Peppers   Fried Tortilla Strips   Chipotle Ranch Dressing	
<b>CAPRESE SALAD</b> .....	\$10
Italian Marinated Roma Tomatoes   Fresh Mozzarella   Bermuda Onion   Organic Basil   Garnished with Balsamic Reduction and Pesto	
<b>KALE SPINACH SALAD</b> .....	\$9
Chopped Kale   Baby Spinach   Granny Smith Apples   Dried Cranberries   Sunflower Kernels   Carrots   Onions   Blackberry Lemon Vinaigrette	
<b>SOUTHERN CHOPPED SALAD</b> .....	\$11
Romaine Lettuce   Fried Chicken   Tomatoes   Sautéed Red Onions   Bacon   Grilled Corn   Ranch Dressing	

*Salads have the option of adding... Chicken \$4, Salmon \$7, Shrimp \$8 or Fried Oysters \$8*

## Sandwedges

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS, KETTLE STYLE CHIPS, COLESLAW OR FRESH FRUIT

<b>CLASSIC REUBEN</b> .....	\$9
Grilled Rye   Shaved Corned Beef   Sauerkraut   Swiss Cheese   Thousand Island Dressing	
<b>GEORGIA REUBEN</b> .....	\$8
Grilled Rye   Roasted Turkey   House Cole Slaw   Swiss Cheese   Thousand Island Dressing	
<b>RHCC BURGER</b> .....	\$10
8 oz. Ground Chuck   Lettuce   Tomato   Onion   Potato Bun	

*Menu Disclaimer: Consuming undercooked ground beef may increase your risk of food borne illness, especially if you have certain health conditions*

# Sandwedges

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS, KETTLE STYLE CHIPS, COLESLAW OR FRESH FRUIT

<b>FRENCH DIP</b> .....	\$10
Sliced Sirloin of Beef   Provolone Cheese   Tobacco Onions   Au Jus   Toasted Hoagie Roll	
<b>MOJITO STEAK TACOS</b> .....	\$11
Two Soft Tortillas   Grilled Top Sirloin   Black Bean Corn Salsa   Red Pepper   Avocado   Cilantro   Lime Mojito Pipette	
<b>FRIED PORK SLIDERS</b> .....	\$10
Three Slider Buns   Fried Pork Cutlets   Melted Cheddar   Granny Smith Apple Slaw   Baby Spring Lettuces   Sriracha Aioli	
<b>CAROLINA B.L.T.</b> .....	\$10
Hardwood-Smoked Bacon Jam   Leaf Lettuce   Fried Green Tomatoes   Roasted Garlic Mayonnaise   Grilled White Bread	

## Above Par

<b>PAELLA VALENCIANA</b> .....	\$22
Traditional Calasparra Rice   Chorizo Sausage   Clams   Mussels   Shrimp   Roasted Chicken   Red Peppers   Spring Peas   Butter Beans	
<b>EGGPLANT PARMESAN</b> .....	\$16
Herb Parmesan Breaded Eggplant   Marinara Sauce   Melted Mozzarella   Parsley   Buttered Linguine Pasta   Blistered Grape Tomatoes   Steamed Broccoli	
<b>ASIAN STIR FRY</b> .....	\$10
Mushrooms   Broccoli   Onions   Red Bell Peppers   Snow Peas   Carrots   Ginger   Housemade Teriyaki Sauce   Jasmine Rice <i>Add Chicken \$4, Add Salmon \$7, Add Shrimp \$8, Add Fried Oysters \$8</i>	
<b>LOBSTER MAC AND CHEESE</b> .....	\$25
Cold-water Lobster Meat   Cavatappi Pasta   Smoked Gouda   Cheddar   Gruyere   Roasted Red Peppers   Onions   Garlic   Brown Butter Bread Crumbs	
<b>SCALLOP RISOTTO</b> .....	\$30
Creamy Arborio Rice Risotto   Garlic   English Peas   Prosciutto   Jumbo Sea Scallops   White Truffle Oil Garnish	
<b>WILD MUSHROOM ASIAGO CHICKEN</b> .....	\$20
Joyce Farms Airline Chicken Breast   Wild Mushroom Melange   Shallots   Asiago Cream Sauce   Truffled Fingerling Potatoes   Grilled Asparagus	
<b>SEAFOOD PLATTER</b> .....	One Items \$12 Two Items \$15 Three Items \$18
Choice of Flounder   Shrimp   or Oysters <i>Flounder and Shrimp Available Fried or Broiled, Oysters Available Fried</i> Seafood Platter Accompanied by Coleslaw   Hush Puppies   French Fries	

ALL ABOVE PAR ENTREES SERVED WITH GARDEN SALAD, CAESAR SALAD OR SOUP

## Off The Grill

<b>8 OZ. FILET MIGNON</b> .....	\$34
<b>12 OZ. GRILLED RIBEYE</b> .....	\$29
<b>COULOTTE STEAK</b> .....	\$22
<b>MARYLAND STYLE CRAB CAKES</b> .....	\$26
<b>FAROE ISLAND SALMON</b> .....	\$21
<b>ENTREE FEATURE OF THE WEEK</b> .....	Market Price

Choices of Garniture Include... *Garlic Herb Butter, Melted Gorgonzola, Demi Glace, Minced Garlic, Prepared Horseradish, Horseradish Cream Sauce, and Tobacco Onions*

*\*Off the Grill items come with Garden Salad, Caesar Salad, or Soup du Jour and two choices from the daily Starch and Vegetable selection*