



*The Oglethorpe Club*

**Starters**

*Shrimp Bisque, Sherry Wine*

*French Onion Soup, Gruyere Cheese*

*Crabmeat Hush Puppies, Classic Tartare Sauce*

*\*Southern Fried Louisiana Oysters, Classic Tartar & Cocktail Sauce*

***Artisan Green Salad***

*Red Apples, Dried Cranberries, Grapes  
Cherry Tomatoes, Candied Walnuts, Balsamic Vinaigrette*

***\*Tuna Poke Bowl***

*Sushi Rice, Wakame, Edamame, Peaches, Avocado  
Potato Chip, Sesame Seeds, Togarashi, Soy Vinaigrette*

***Cauliflower Tabbouleh***

*Euro Cucumber, Cherry Tomato, French Feta, Crushed Pistachios  
Fresh Herbs, Lemon & Oregano Vinaigrette*

***Chopped Wedge Salad***

*Bacon Crumbles, Cherry Tomatoes, Euro Cucumber  
Danish Bleu Cheese, Red Onions, Bleu Cheese Dressing*

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

## Entrées

### *Seared Duck Breast & Grilled Shrimp*

*Fennel Almond Puree, Braised Cabbage, Lardons, Spiced Pecans, Strawberry Glace*

### *Char-Grilled Dry Aged KC Strip steak*

*Herb Mashed Potato, Roasted Asparagus, Forest Mushrooms, Red Wine Demi-Glace*

### *\*Pan Seared Yellowfin Tuna*

*Grits Cake, Green Beans, Carrots, Togarashi, Toasted Sesame, Orange Soy Sauce*

### *Local Shrimp Creole*

*Creole Tomatoes Stew, Green Beans, Cheese Grits, Scallions, Applewood Bacon*

### *Club Crab Cakes*

*Lump Crab Meat, Basmati Rice, Sautéed Broccoli, Remoulade Sauce*

### *Surf & Turf*

*Butter Poached Lobster, Fillet of Beef, Roasted Asparagus, Sauce Bordelaise*

### *Confit of Chicken*

*Truffle Mac & Cheese, Green Bean Almondine, Chicken Jus*

### *Chilean Seabass*

*Herbed Pomme Puree, Forest Mushrooms, Baby Spinach, Confit Grapes, Sherry Bacon Jus*

## Desserts

*Granny Smith Apple Pie, a la mode*

*Vanilla Crème Brûlée*

*Boston Cream Pie, Berry Compote, Vanilla Chantilly*

*Gluten-Free Chocolate cake*

*Gelato of the day*

*Mango Sorbet*