

WOLF LAUREL

Starters

Herb Crusted Calamari 12
Tender Herb Crusted Calamari with Roast Pepper Aioli

Shrimp Cocktail (GF) 12
4 Poached Shrimp, Old Fashion Cocktail Sauce

Kale Asiago Dip 9
House Fried Tri-Colored Corn Tortilla Chips with Warm Kale,
Artichoke-Asiago Dip

Soup

Clubhouse Seafood Chowder Cup 4 Bowl 6
Daily Soup Cup 4 Bowl 6

Salads

Southern Caesar 8
Romaine, Cornbread Croutons, Asiago, Citrus-Garlic Dressing, Lemon

Iceberg Wedge (GF) 9
Iceberg, Tommy Toe, Carmelized Onion, Applewood Smoked Bacon,
Aged Blue Cheese, Blue Cheese Dressing

Strawberry Clubhouse Salad (GF) 9
Mesclun Mixed Salad Greens with Sliced Strawberries,
Pea Shoots, Red Onions, Goat Cheese and Roasted Almonds
with Local Honey Poppy Seed Vinaigrette

DINNER MENU

Big Plates

Prime Surf and Turf 28

5 oz. Prime Beef Filet with 4 oz. Lobster Tail served with Grilled Carrots,
Roasted Yukon Gold Potatoes, Shitake Mushroom Demi
By the glass St. Supery – By the bottle Mollydooker “The Boxer” Shiraz

Braised Marsala Chicken (GF) 24

Braised Airline Chicken Breast with Marsala-Sundried Tomato Gravy,
Roast Garlic Risotto and Broccolini
By the glass Bouchaine Pinot Noir – By the bottle David Bruce Pinot Noir

Dijon-Crusted Lamb (GF) 26

Australian Herb Crusted Lamb Rack, Herb Cous Cous,
Roast Cauliflower and Minted Apple Molasses
By the glass Guenoc Petite Syrah – By the bottle Cline Zinfandel

Dynamite Shrimp and Grits 25

Sautéed Shrimp with Andouille Sausage, Heirloom Tomatoes, Roasted Corn served with
Pepperjack Grits and Dynamite Coffee Red Eye Gravy
By the glass Clean Slate Riesling – By the bottle Merryvale Chardonnay

Sesame Crusted Ahi Tuna (GF) 25

Fresh Crusted Ahi Tuna with Summer Squash Mirin Noodles, Gingered Brussel Sprouts,
Quick Pickled Cucumber and Wasabi
By the glass Artesa Chardonnay – By the bottle Chalk Hill Chardonnay

Vegetable Gnocchi (V) 20

Herbed Mascarpone Gnocchi, Asparagus, Broccolini, Swiss Chard,
and Shitake Mushrooms
By the glass Nobile Sauvignon Blanc – By the bottle Toasted Head Chardonnay

“They will never know how much you know until they know how much you care”
Robert G. Werth CEC, CCF, ACC. HDGT-AB Tech Culinary Chef Founder – 1968-1994 my mentor

Chef Ethan