Club Classics

Salads and Appetizers

•Small 7 •Large 10
Add Chicken or Salmon 7

Cobb Salad
Bacon, Grilled Chicken Breast, Boiled Egg, Cherry Tomatoes and
Feta Cheese over Spring Mix Lettuce. Your choice of Ranch or Balsamic

Classic Caesar
Romaine Lettuce, Grape Tomatoes, Kalamata Olives, Shaved Parmesan,
Lemon Zest, Black Pepper Croutons

Classic Wedge
Iceberg, Tomato, Bacon, Blue Cheese, Blue Cheese Dressing

Entrees

Fish & Chips 14
Breaded Cod, Fries, Cole Slaw

Wolf Laurel Burger 12
8 oz. Hickory Nut Gap Grass Fed Burger, Lettuce, Cheese,
Tomato, Onion, Brioche Bun, Pickle, Fries
(Gluten Free Buns Available) (Black Bean Burger or Beyond Burger Available)

Grilled Chicken Sandwich 12
6oz. Free Range Chicken Breast, Lettuce, Cheese, Tomato, Onion
Choose Fries or Chips (Gluten Free Buns Available)

Chicken Fingers 8
Hand Battered with Fries. Choice of Ranch, Honey Mustard or BBQ

Ultimate Fried Chicken Sandwich 12
Lettuce, Pickles, Onions, Sriracha Mayo, Brioche Bun, Fries

Classic Reuben 14
Shaved Corned Beef, Sauerkraut, Swiss, Puncheon Fork Bakery Rye
Thousand Island, Pickle, Chips

Pizza 16
16" Pizza: Marinara Sauce, Mozzarella
12" Gluten Free Crust: Marinara Sauce, Mozzarella
Includes 3 Toppings ~ $1.50 for each additional topping
•Pepperoni •Sausage •Bacon •Mushrooms •Pepper •Onion •Tomato •Banana Peppers,
Gluten Free Cauliflower Crust Available

Wolf Laurel Salad 10
Romaine, Cherry Tomatoes, Yellow Peppers, Almonds
Crispy Noodles Sesame Vinaigrette

Appetizers

Jalapeno Bacon Wrapped Jalapeno
Pimento Cheese Stuffed, Ranch

Sweet Chili Shrimp 12
Four large fried shrimp, Sweet Chili Sauce, Napa Slaw

Entrees

Beef Tenderloin 32
6 oz. Beef Tenderloin, Grilled Asparagus,
Mashed Yukon Potatoes, Local Wild Mushroom Sauce

Carved Prime Rib 28
Medium Rare, Served with Mashed Potatoes, Grilled Asparagus, Au Jus, Horse Radish Sour Cream

Pot Roast 18
Mashed Potatoes, Grilled Green Beans

Smoked Duck Breast 24
Cheese Grits, Baby Boc Choy, Grilled Red Grapes & Rosemary Duck Jus

Chicken Marsala 24
Pan Seared Chicken Breast, Fresh Spinach Fettuccini,
Local Mushrooms, Rich Marsala Sauce

Grilled Snapper 26
Brown Jasmine Rice, Grilled Baby Bok Choy, Shrimp & Mango Salsa

Blackened Mahi 24
Cheese Grits, Roasted Cauliflower, Cilantro Beurre Blanc

Pan Seared Salmon 24
Fresh Pasta, Grilled Asparagus, Chive Beurre Blanc

Vegetarian Pasta 18
Roasted Squash, Zucchini & Tomatoes, Broccoli, Fresh Fettuccine,
Light Lemon Parsley Sauce, Fresh Mozzarella

Menu Items Can be Modified to Accommodate Most Food Allergies. Please Inform Your Server
Sauces may be served on the side in most cases.