

# 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 Roast Almonds  
With Local Honey Poppy Seed Vinaigrette

# DINNER MENU

## Big Plates

### **Hickory Nut Gap NY Strip 26**

11 oz. Local NY Strip Grilled with Roast Vidalia Demi Glace,  
White Truffle Loaded Baked Potato and Creamed Kale  
By the glass St. Supery – By the bottle Mollydooker “The Boxer” Shiraz

### **Sous Vide Duroc Pork Loin (GF) 23**

Sous Vide Bone in Duroc Pork Loin with Orange Sage Glaze, Apple-Fennel Slaw,  
Sweet Potato Wedges and Grilled Asparagus  
By the glass Bouchaine Pinot Noir – By the Solonio Cesanese

### **Dijon-Crusted Lamb (GF) 24**

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 24**

Sauteed Shrimp with Local Country Ham, Heriloom Tomatoes, Roasted Corn served with  
Local Goat Cheese 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,  
Chantrel Mushrooms and Carrot-Thyme Jus  
By the glass Nobilo Sauvignon Blanc – By the bottle Toasted Head Chardonnay

### **Fresh Catch Market Price**

Quality is not an act. It is a habit.  
Never an accident; it is always the result of high intention, sincere effort, intelligent direction and skillful execution;  
it represents the wise choice of many alternatives.

*Chef Ethan*