

SPECIALTY COCKTAILS

Mango Tango

Red Bull, Absolut Mango and pineapple juice 7.50

Bloody Mary or Maria

ABSOLUT Peppar or Jose Cuervo Especial 6.50

Lynchburg Lemonade

Jack Daniel's, DeKuyper Triple Sec 6.50

★ Ice Pick

Smirnoff Vodka and unsweetened iced tea 6.50

WINE BY THE GLASS

Chateau Ste Michelle Riesling

Passion fruit and sweet lime notes 7.25

La Crema Chardonnay

Spiced apple, vanilla and caramel 10.25

Beringer White Zinfandel

Strawberry, honeydew and a touch of citrus 6.25

Kim Crawford Sauvignon Blanc

Refreshing lime, guava and grapefruit 10.25

Sterling Vintners Shiraz

Blackberry, cherry and spiced vanilla 10

B&G Bistro Pinot Noir

Wild berry and currant 8

Ravenswood Zinfandel

Blueberry, black cherry and hints of spicy oak 8

Erath Pinot Noir

Red currant, raspberry and orange peel 9.75

DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Heineken, Heineken Light, Blue Moon, Corona, Corona Light, Sam Adams, Stella Artois

NON-ALCOHOLIC BEVERAGES

★ Perrier

Sparkling water 2.50

STARTERS

Classic Chicken Tenders

Crispy buttermilk chicken tenders with home style fries and ranch dipping sauce 9.50

Chicken and Steak Quesadillas

Fire grilled steak and chicken, jack cheese, onions, peppers and bacon. Served with sour cream and salsa. 9

Grilled Shrimp Tostada

Crispy corn tortilla, black beans, cilantro grilled shrimp, avocado and queso fresco 9

Crispy Mozzarella

Charred tomato and port wine ragout 8

Tomato Basil Soup

A seasonal favorite 4.50

Chopped Caesar Salad

House made croutons and parmigiano-reggiano 4.50

Cup and a Half

A cup of soup and your choice of a half tuna, chicken or egg salad sandwich 7.50

ENTRÉE SALADS

Blackened Salmon

Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 13

Classic Cobb

Mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing 12.50

Chinese Chicken

Seasonal greens, Napa cabbage, grilled chicken, green onions, spiced pecans, mandarin oranges with sweet sesame vinaigrette and crispy won ton strips 12

Sunburst

Seasonal greens with mixed berries, tomatoes, blue cheese, spiced pecans, shredded chicken, mandarin oranges and balsamic dressing 12.50

MEMBER TRADITIONS


Tuesday Value Nights

Value based dinners from 5:00-8:30pm

Family Night in the Grill

Two kids eat free with purchase of one adult entrée, last Tuesday of the month 5:00-8:30pm

★ Member Favorite

 Signature Dish

CLUB SPECIALTIES

BBQ Chicken Melt

Grilled sourdough bread layered with BBQ chicken breast, jack cheese, avocado and crispy onions 11

Baja Fish Tacos

Corn tortilla with blackened tilapia, black beans, peppers, onions, queso fresco and pico de gallo 12

The Ultimate BLT

Crispy applewood bacon, grilled tomato, lettuce, caramelized onions and black pepper aioli all served on grilled Texas toast 11

Quesadilla Style Pulled Brisket Sandwich

Cheese crusted flour tortillas, caramelized onions, trio of cheeses and a side of club-made salsa 11

★ Panini of the Day

Served with your choice of two sides 10

Wrap of the Day

Served with your choice of two sides 10

SANDWICHES

★ Monte Cristo Sandwich

Shaved ham and turkey layered between white bread with American and Swiss cheeses. Crusted with corn flakes, deep fried and served with a side of raspberry jam 10

Double-Decker Club

Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 10

Chicken Salad Croissant

Our signature chicken salad served on a toasted croissant with lettuce and tomato 9

Classic Burger

Fire grilled angus burger served with lettuce, tomato, onion and your choice of one topping 9

Reuben Sandwich

Tender corned beef, sauerkraut, Swiss cheese and thousand island dressing all served on grilled marble rye 10

SIDES

Your Choice \$3

Club-Made BBQ Chips

French Fries

Onion Rings

Creamy Coleslaw

Seasonal Fresh Fruit

Executive Chef Josh Kiev and the Bluegrass Culinary Team



CELEBRATION

Celebrating Good Health and Good Taste

STARTERS

Pistachio Crusted Scallops

Braised leeks and sweet red pepper jus 13
(339 / 2.8 / 26.9)

Crab and Roasted Red Pepper Dip

Fire grilled flatbread 10
(400 / 9.5 / 42.7)

ENTREES

Fire Grilled Buffalo Burger

Served with lettuce, tomato, onion and crisp vegetable garnish 12
(447 / 5.6 / 43.7)

Sweet Chili Glazed Salmon

Winter greens, toasted pepitas seeds and sweet potatoes in miso broth 16
(446 / 4.4 / 29.7)

*Nutritional Key:

Calories / Saturated Fat (g) / Carbohydrates (g)

DESSERTS

Chocolate Chunk Brownie Sundae 4.25

Chef Josh's Crazy Carrot Cake 4.25

Chef's Featured Creme Brûlée 4.25

Fruit Napoleon 4.25

The Club uses only Trans Fat Free oils and

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

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.