

T H E G E O R G I A C L U B  
D I N N E R M E N U

A P P E T I Z E R S



**SMOKED TROUT SPRING ROLL\*** 6.50  
*Smoked Trout and Asian Vegetable Spring Roll, Ginger Dressing*

**SHRIMP COCKTAIL\*** 7.50  
*Lemon, Celery Leaf, Cocktail Sauce*

**ARTISAN CHEESE PLATE** 6.50  
*Selection of Artisan Cheeses with Accompaniments*

**TOMATO BASIL SOUP OR SOUP DU JOUR** 4

O N T H E G R E E N

**GEORGIA CLUB GARDEN SALAD OR CLASSIC CITY CAESAR** 6.25  
*As an Appetizer* 4



**CHOPPED SALAD\*** 7.25  
*Iceberg and Romaine Blend, Ham, Turkey, Bacon, Red Onions,  
Tomatoes, Creamy Lemon Rosemary Dressing*

**BLT WEDGE SALAD** 6.25  
*Baby Iceberg, Tomatoes, Croutons, Bleu Cheese,  
Applewood Smoked Bacon, Bleu Cheese Dressing*



**SMOKED TROUT SALAD\*** 11.25  
*Georgia Smoked Trout, Mixed Greens, Braised Red Onions, Spiced Pecans,  
Capers, Squash, Carrot, and Zucchini Noodles, Vidalia Onion Vinaigrette*

**SPINACH SALAD\*** 6.25  
*Baby Spinach, Dried Apricots and Cranberries, Goat Cheese,  
Braised Red Onions, Toasted Pistachio Vinaigrette*  
*Vidalia Onion Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette,  
Honey Mustard, Bleu Cheese, or Ranch Dressing*

*A 20% Gratuity will be added for Parties of Six or More  
Separate Checks are Unavailable for Tables Larger than Six Guests  
Please Refrain from Cell Phone Usage in the Dining Room and Lounge*



**DENOTES HOUSE SPECIALTY ITEM**

*\* the consumption of raw or undercooked foods such as meat, fish and eggs  
that contain harmful bacteria may cause serious illness or death*

# D I N N E R   E N T R É E S

## SELECT ENTRÉE, SAUCE, VEGETABLE, AND STARCH

<b>WAGYU SIRLOIN*</b> 16	<b>PORK TENDERLOIN</b> 18
<b>FILET MIGNON*</b> 24	<b>GRILLED SALMON*</b> 17
<b>RIBEYE STEAK*</b> 23	<b>GRILLED MAHI*</b> 16

*Add Lobster Tail to Any Entrée 8*

*Make Any Entrée an "Oscar" by Adding Lump Crab and Béarnaise 7*

SAUCES	VEGETABLES	STARCHES
<i>Green Peppercorn Brandy</i>	<i>Broccolini</i>	<i>Garlic Whipped Potatoes</i>
<i>Maitre d' Hotel Butter</i>	<i>Asparagus</i>	<i>Parslied New Potatoes</i>
<i>Red Wine Sauce</i>	<i>Squash Casserole</i>	<i>Sweet Potato Hash</i>
<i>Fruit Chutney</i>	<i>Garlic Sautéed Spinach</i>	<i>Baked Potato</i>
<i>Béarnaise</i>	<i>Caramelized Shallots and Mushrooms</i>	<i>Risotto</i>

# C H E F ' S   F E A T U R E D   E N T R É E S



## SEAFOOD RISOTTO\* 20

*Lobster, Lump Crab and Shrimp, Asparagus, Red Peppers, Squash, Parmesan, Truffle Oil*



## CHICKEN SALTIMBOCCA\* 16

*Sage and Prosciutto, Sweet Potato Hash, Sautéed Spinach, Lemon Herb Butter*

## PASTA DEL GIORNO MARKET

## FRESH CATCH MARKET

# C A S U A L   F A V O R I T E S

## GEORGIA CLUB 7.50

*Smoked Turkey, Swiss Cheese, Bacon, Lettuce, Tomato, Choice of Bread*

## CLASSIC BURGER\* 8.50

*8 oz. All Natural Angus Beef, Cheddar, Swiss, or Bleu Cheese, Lettuce, Tomato, Onion  
Also Available as Turkey or Vegetarian Burger*

*Add Bacon 1   Add Caramelized Onions, Mushrooms, or Jalapeños .50*



## FISH AND CHIPS 9

*Beer Battered Cod, Sweet and Savory Fries, Malt Vinegar,  
Tartar Sauce, Seared Lemon*

*Casual Favorites are served with choice of Sweet & Savory Fries,  
Chips, Cole Slaw, or Fresh Fruit*