



Governors Club

House-Made Soups

Governors Soup du Jour | She-Crab Bisque | Governors Club Chili
Small \$5 | Large \$9

Signature Salads

Governors Club Salad .GF

mixed greens | bleu cheese crumbles | candied walnuts
red bell pepper | Granny Smith apple | balsamic vinaigrette
Regular \$11 Small \$8

Cobb Salad .GF

romaine lettuce | grilled chicken | applewood smoked
bacon | tomato concassé | diced avocado | sliced hard boiled
egg | bleu cheese crumbles | bleu cheese dressing
Regular \$14.50 Small \$11

Fiesta Salad .GF

crisp greens | avocado | pico de gallo | black bean salsa
shredded cheese | crispy tortilla strips | spicy ranch dressing
Regular \$11 Small \$9

Fattoush Salad

mixed greens | tomato | cucumber | radish | green onion
Feta | herb toasted bread | paprika dressing
\$10

Wedge Salad

bacon | shaved onions | bleu cheese | cherry tomatoes
croutons | bleu cheese dressing | caramelized balsamic drizzle
Regular \$13 Small \$10

Steak & Potato Salad

beef tenderloin | chopped romaine | Roma
tomatoes | grilled red onions | Roquefort | crispy string
potatoes | spicy ranch dressing
\$15

Caesar Salad

romaine | creamy anchovy dressing | grated parmesan
house-made croutons | fried capers | anchovy filets
Regular \$11 Small \$8

Sicilian Ahi Tuna

mixed greens | seared tuna | roasted plum tomato | olives
caper berries | roasted peppers | basil | mint
toasted olive bread | salmoriglio dressing
\$16

Sandwiches

Club Sandwich

ham | turkey | bacon | American cheese | Swiss cheese
lettuce | tomato | mayonnaise
Full Club \$12
Junior Club Sandwich \$10

Reuben

corned beef | sauerkraut | Swiss cheese | thousand
island dressing | rye bread
\$11

Bratwurst Sandwich

open-faced grilled bratwurst | sauerkraut | gruyere
whole grain mustard | rye bread
\$11

Forager Artichoke Grilled Cheese .VEG

sautéed mushrooms | artichokes | spinach | tomato
gruyere cheese | multi-grain bread
\$12

Short Rib & Smoked Gouda Panini

12 hr braised short rib | smoked gouda
wild mushrooms | horseradish mayo
\$14

Pressed Turkey & Brie Sandwich

turkey | sliced apples | brie cheese | fig spread
ciabatta bread
\$12

Chicken BLT

bacon | lettuce | tomato | mayo | cheddar cheese
grilled onions
choice of grilled | fried | blackened
\$10

Chef's Quiche

house-made quiche | side of house salad
\$8

From the Grill

Our burgers are served on a potato bun delivered daily from *The Bread Shop* located in Pittsboro, North Carolina

Angus Burger

8oz Black Angus beef | lettuce | tomato | onion
\$11

GC Burger

8oz Black Angus beef | bacon | cheddar cheese
house barbeque sauce | crispy onion straws
lettuce | tomato | onion
\$14

Turkey Burger

apricot cherry chutney
\$10

Impossible Burger .VEGAN

plant-based burger made without gluten
herb aioli | lettuce | tomato | onions
\$12

Burger and Sandwich Side Options

French Fries | *Sweet Potato Fries* | *Hand-Cut Fries* | *House Chips* | *Pasta Salad* | *Coleslaw* | *Baked Beans* | *Fruit Cup*
Small GC Salad | *Caesar Salad* | *Garden Salad* | *Cup of Soup* +3.00



Governors Club

Soups & Appetizers

Governors Soup du Jour

She-Crab Bisque
Small \$5 | Large \$9

Governors Club Chili

Fried Oysters
rouille sauce
\$11

Crab Lobster Cocktail
avocado | Bloody Mary cocktail sauce
\$14

Chorizo Gratin
Spicy potato | pepper jack cheese
\$6

Signature Salads

Fiesta Salad .GF

crisp greens | avocado | pico de gallo | black bean salsa
shredded cheese | crispy tortilla strips | spicy ranch dressing
Regular \$11 Small \$9

Steak & Potato Salad

beef tenderloin | chopped romaine | Roma tomatoes
grilled red onions | Roquefort | crispy string potatoes
spicy ranch dressing
\$15

Fattoush Salad

mixed greens | tomato | cucumber | radish | green onion
Feta | herb toasted bread | paprika dressing
\$10

Sicilian Ahi Tuna

mixed greens | seared tuna | roasted plum tomato | olives
caper berries | roasted peppers | basil | mint
toasted olive bread | salmoriglio dressing
\$16

Cobb Salad .GF

Regular \$14.50 Small \$11

Wedge Salad

Regular \$13 Small \$10

GC Salad .GF

Regular \$11 Small \$8

Caesar Salad

Regular \$11 Small \$8

Gourmet Pub Fare

Chicken Linguini

white wine sauce | haricot vert | tomatoes | garlic | onions
fresh herbs

Chicken Picatta | Chicken Parmesan | Grilled | Blackened
\$15

Fish and Chips

grouper | fries | pickle | tartar sauce | lemon
\$12

The Three-Cheese Quesadilla

mozzarella | cheddar | pepper jack cheese | caramelized onions
peppers | mushrooms
\$9

Baharat BBQ Lamb Ribs

grilled middle-eastern spiced lamb ribs
\$14

Baby Back Ribs .GF

baked beans | cole slaw
Half Rack \$16.50 Full Rack \$21.50

Build Your Tacos .VEG

white corn tortilla | cheese | avocado salad | daikon slaw
avocado verde | Aji chocho

Add: Tofu | Grouper | Chicken | Shrimp +\$2 | Beef Tips +\$2
\$12

Angus Burger

8oz Black Angus beef | lettuce | tomato | onion
\$11

GC Burger

8oz Black Angus beef | bacon | cheddar cheese
house barbeque sauce | crispy onion straws | L.T.O.
\$14

Turkey Burger

apricot cherry chutney
\$10

Impossible Burger .VEGAN

plant-based burger made without gluten
herb aioli | lettuce | tomato | onions
\$12

Chef's Classics

Maître'd Mussels

herbed white wine butter sauce | toasted bread
\$14

Chesapeake Lasagna .VEG

jumbo lump crab | artichoke | sundried tomato | squash
spinach | tomato sauce | layered with pasta and cheese
\$17

Chicken Diablo

Chorizo stuffed bacon wrapped chicken breast | jalapeño
Cheese | spicy crema pan sauce | cilantro rice
\$18

Moqueca Grouper

steamed grouper | coconut tomato broth | Caipirinha risotto
spinach | cilantro | green onion
\$27

Crab & Lobster A'l'Americaine

lobster | jumbo lump crab | brussel sprout leaves
potato batonnet | Brandy lobster sauce
\$29

Barbosa Pork Medallion

oven roasted pork medallion | beer & white wine marinade
naranja | mote-fava bean pillo | broccolini
\$24

12 Hour Braised Short Rib

garlic mashed potato | herb marinated grilled vegetables
demi-glace
\$17

Diver Scallops .GF

diver scallops | risotto | haricot verts | lobster
Meunière sauce
Regular \$32 | Small \$24

Saratoga Steak

9 oz center cut ribeye steak | asparagus | hand cut fries
truffle parmesan aioli
\$28

*Chef's
Steak House
Selections*

USDA Beef Tenderloin Filet .GF 6oz \$28 | 8oz \$35

Verlasso Salmon .GF \$25

Chef's Steak House Selection comes with:

Mashed Potatoes | Baked Potato | Parmesan Risotto
Asparagus | Seasonal Vegetables | Sautéed Spinach