

Lake Toxaway Country Club Dinner

Beginnings

RICOTTA GNOCCHI

House-made Ricotta Gnocchi, Carolina Moon Brie
Grilled Zucchini, Crispy Shallots | \$12

PORK CHEEKS

Braised Heritage Pork Cheeks, Creamy Adluh Grits
Bourbon Jus, Local Berries, Texas Pete Rinds | \$14

GRILLED OCTOPUS

Grilled Octopus & Peaches, Yukon Potatoes
Romesco, Neese's Bread Crumbs | \$15

KALE SALAD

Kale, Almonds, Raisins, Roasted Patty Pan
Shaved Parmesan, Honey Sumac Dressing | \$7

SPINACH BERRY

Spinach, Local Strawberries, Pickled Red Onion
Candied Pecans, Goat Lady Chevre
Orange Poppy Seed Dressing | \$7

CRAB SALAD

Jumbo Lump Crab, Local Lettuces, Mango, Avocado
Cucumber, Crispy Wontons, Yuzu Dressing | \$17

Add Protein to any Salad

Chicken \$5 | Shrimp \$8 | Salmon \$8 | Tuna \$10
Grilled or Blackened

Caesar \$6 or House Salad \$6

Mains

LAND

BRAISED RABBIT *Brittany Ridge Farm Braised Rabbit, House Pappardelle, Pancetta, Fennel
Porcini Mushrooms, Piquillo Pepper* | \$21

DUCK BREAST *Seared Duck Breast, Confit Fritter, Sweet Potato Puree, Maple Glazed Beets, Pickled
Berries Citrus Zest* | \$26

PORK CHOP *Heritage Bone-In 10oz Pork Chop, Pea Puree, Crispy Sunchokes with Garlic & Rosemary* | \$24

NY STRIP *Brasstown NY Strip, Local Mushroom Gravy, Adluh Grit Cake, Creamed Kale* | \$30

FILET *Joyce Farms 8oz Filet, Green Peppercorn Demi, Whipped Potatoes, Charred Asparagus* | \$36

SEA

TROUT *Cornmeal Crusted Carolina Trout, Tarragon Caper Pan Sauce, Garlic Potato Cakes
Charred Broccolini* | \$21

SALMON *Seared Scottish Salmon, Caramelized Onion Soubise, Carolina Gold Risotto, Rainbow Chard
Butterbeans* | \$24

SEA SCALLOPS *Chorizo, Fingerling Potatoes, Olives, Roasted Tomatoes, Preserved Lemon Chermoula* | \$27

VEGETARIAN

SPAGHETTI SQUASH *Herbed Spaghetti Squash, Ratatouille, Toasted Pine Nuts, Crispy Basil
Grana Padano* | \$18

PEARL PASTA *Mint Pearl Pasta, Spiced Summer Squash, Sesame Labneh, Pomegranate Molasses* | \$20

BISTRO

MEATLOAF *Bacon Wrapped Meatloaf, Red Wine Demi, Tomato Jam, Tobacco Onions, Whipped Potatoes
Haricot Verts* | \$20

FISH & CHIPS *Beer Battered Cod, French Fries, Served with Remoulade & Malt Vinegar* | \$17

CHICKEN POT PIE *Creamy Chicken & Vegetable Stew Topped with Puff Pastry* | \$16