



Club Tamarack

Dinner Menu

APPETIZERS

CHICKEN TENDER NACHOS <i>NEW!</i>	Fried corn tortilla chips topped with diced tomatoes, chopped lettuce, black bean salsa, jalapeños, sour cream, warm queso and your choice of fried or grilled chicken tenders.	\$13
SMOKED TROUT DIP	In-house smoked trout blended in a creamy dip and served with house-made pita chips.	\$12
COLOSSAL BANG BANG SHRIMP	Lightly battered shrimp, fried to a golden brown and tossed in our signature tangy sauce over a bed of organic greens.	\$14
CHICKEN FINGERS	All natural, hand-cut chicken breast tenders. Grilled or fried to golden perfection.	Small \$9 Large \$11
CHEESE QUESADILLA	A warm, grilled tortilla loaded with a blend of cheddar cheeses. <i>Add Veggies - \$2 Add Chicken* - \$6 Add Shrimp - \$8</i>	\$7
PERUVIAN COCKTAIL SHRIMP <i>GF</i> <i>NEW!</i>	Colossal shrimp, diced avocado and onions on a bed of lettuce served with cocktail sauce.	\$13

SOUPS & SALADS

SOUP OF THE DAY or CHILI <i>GF</i>	Ask your server for today's selection.	Cup – \$5 Bowl – \$9
HOUSE SALAD <i>GF</i>	Our secret recipe! Add your choice of cheese, onions, or jalapenos.	
ROMAINE OR SPINACH CAESAR SALAD	Fresh mixed greens, tomato, carrots, cucumber, and shredded cheese.	Small – \$6 Large – \$10
TAVERN "CHICKEN SALAD" SALAD <i>GF</i>	Your choice of fresh romaine or spinach, parmesan cheese, grape tomatoes, croutons, and Caesar dressing.	Small – \$6 Large – \$10
STEAK AND BLUE CHEESE SALAD <i>GF</i>	Our own house chicken salad, served over organic mixed greens, and topped with fresh avocado, boiled eggs, cucumber, and grape tomatoes.	\$14
SAVORY SALAD <i>GF</i> <i>NEW!</i>	Organic mixed greens, topped with grape tomatoes, avocado slices, red onions, sautéed beef tenderloin chunks, mushrooms, blue cheese crumbles, and roasted red peppers.	Small – \$9 Large – \$16
19TH HOLE SALAD <i>GF</i>	Chopped savory kale and organic spring mix lettuce topped with dry cranberries, grape tomatoes, julienne carrots, sliced apples, goat cheese crumbles and slivered almonds served with a sweet garlic dressing	Small – \$7 Large – \$12
	Mixed greens tossed with freshly made sweet garlic vinaigrette dressing, and topped with blue cheese, and bacon bits.	\$11

ADD MEAT TO ANY SALAD

Chicken – \$6 Shrimp* – \$8 Salmon* – \$8*

HOUSE-MADE SALAD DRESSINGS

Ranch, Blue Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Avocado Ranch, Raspberry Vinaigrette

SANDWICHES

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| ANGUS BURGER * | Angus beef patty served on a brioche bun with lettuce, tomato, and onion. Includes your choice of 1 side. <i>Add Bacon - \$2</i> | \$12 |
| CALIFORNIA CHICKEN SANDWICH
<i>NEW!</i> | Grilled or fried chicken topped with roasted Pomodoro tomatoes, fresh avocado, bacon, fresh spinach, basil pesto and melted mozzarella cheese, served on a ciabatta roll. Includes 1 side.
<i>Add Cheddar, Swiss, American, Pepper Jack, or Blue Cheese - \$1 ea.</i> | \$14 |

WINGS

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| Have them your way! | Hot, Medium, Mild, Lemon Pepper, Garlic, Teriyaki, or Kickin' Bourbon | Served with celery sticks. |
| 6 pieces \$10 | 12 pieces \$19 | 18 pieces \$29 |

ENTREES

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| GULF OF MEXICO WILD DRUM <i>NEW!</i> | Fresh Wild Caught Red Drum seared in a dill lemon butter. Served with your choice of 2 sides. | \$18 |
| GRILLED SALMON* <i>GF NEW!</i> | Fresh South Pacific Salmon topped with your choice of artichoke Kalamata, sundried tomato relish or dill lemon butter. Served with your choice of 2 sides. | \$18 |
| SHRIMP* or FISH * TACOS | 3 flour or corn tortillas (<i>GF</i>) filled with your choice of grilled shrimp or grouper, shredded cabbage, diced tomatoes, black beans, and diced fresh pineapple. Served with your choice of chipotle or avocado ranch dressing. | \$13 |
| SHRIMP AND SMOKED GOUDA GRITS*
<i>NEW!</i> | Colossal Shrimp lightly blackened with sautéed onion, bell peppers and andouille sausage served over smoked gouda grits. | \$18 |
| BISTRO FILLET * GF | Grilled and roasted bistro fillet served with a Dijon maitree'd butter or shiitake mushroom sauce. Served with your choice of 2 sides. | \$25 |
| CHEF'S MEATLOAF* | House made meatloaf topped with shiitake mushroom sauce. Served with your choice of 2 sides | \$16 |
| NC GRILLED RIB EYE PORK CHOP* <i>GF NEW!</i> | 8 oz. rib eye pork chop topped with a fire peach chutney and served with your choice of 2 sides. | \$16 |
| CHICKEN SCHNITZEL* | All Natural Chicken marinated in dijon mustard and breaded with an herb seasoning served with lemon butter capers sauce and topped with parmesan cheese. Served with your choice of 2 sides. | \$16 |
| PENNE PASTA <i>NEW!</i> | Penne Pasta alla vodka tossed in a tomato cream sauce or alfredo sauce topped with parmesan cheese and broccoli. Served with garlic toast.
<i>Add Chicken* - \$6 Add Shrimp* - \$8 Add Salmon - \$8</i> | \$12 |
| VEGGIE PLATE <i>GF</i> | Five grain wild rice, broccoli, zucchini, roasted asparagus, and sautéed spinach | \$13 |

SIDES

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| <i>Mashed Potatoes
Broccoli</i> | <i>Green Beans
Long Grain & Wild Rice</i> | <i>Sautéed Spinach
Cinnamon Apples</i> | <i>Fried Okra
Asparagus *Add \$1</i> |
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Ask your server for current vegetarian and gluten free options

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