

# Coosaw Creek Country Club



EXECUTIVE CHEF: BUCK BLEVINS

## STARTERS

### Oysters On The Half Shell\* GF 12 / 24

Fresh chilled oysters, cocktail sauce, mignonette sauce, lemons

### Summer Bruschetta 12

Tomato bruschetta mix over grilled French bread, crumbled Greek feta, balsamic drizzle

### Community Charcuterie 22

Perfect for a table share - prosciutto, Genoa salami, capicola, white cheddar pimento cheese, smoked Gouda, Boursin, beer mustard, pickled onions, dried figs, walnuts, onion jam, crackers

### Buck's Crispy Chicken Wings\* GF 14

Crispy wings with choice of flavor: house dry-rub / teriyaki / buffalo / blackened / lemon pepper. Served with blue cheese dressing

### Beef Tartar\* 16

Chopped beef tenderloin, egg, capers, Dijon mustard, chives, Worcestershire sauce, grilled crostini

### Grilled Squash With Feta GF 10

Grilled summer squash salad, Greek feta cheese, red onion

### Chef's Whim Of The Day Soup 6 / 8

## SALADS

### Strawberry Field Salad GF 14

Baby hydroponic greens, summer strawberries, feta cheese, red onion, toasted almonds, rose wine vinaigrette

### Mango Prosciutto Salad GF 14

Spinach, radicchio, baby lettuce, watermelon radish, tomatoes, mango, prosciutto, chili lime vinaigrette

### Blueberry & Sugared Almond Salad GF 12

blueberries, cucumbers, hydroponic baby greens, sugared almonds, creamy balsamic dressing

### Club House Caesar Salad 12

Chopped romaine lettuce, parmesan cheese, croutons, cracked black pepper, Caesar dressing

### Salad Protein Toppers:

Grilled Shrimp 9 / Grilled Chicken 8

Marinated Steak 10 / Seared Salmon 10

## SIDES

### Skinny Fries 6

### Onion Rings 6

### Sweet Potato Fries 6

### Fresh Fruit GF 6

### French Green Beans & Pearl Onions GF 6

### Sauteed Asparagus GF 6

### Boursin Mashed Potatoes GF 6



## ENTREES

### Miso & Maple Glazed Salmon GF 28

Miso glazed salmon, forbidden rice, butternut squash

### White Wine Garlicky Mussels 17

Sauteed mussels, white wine, garlic, chorizo & leek broth, toasted artisan baguette

### Cast Iron Seared Filet Mignon\* GF 38

8 oz. filet mignon, boursin mashed potatoes, French green bean & pearl onions, red wine shallot compound butter

### Boursin & Spinach Stuffed Chicken 24

Crispy Airline chicken breast stuffed with boursin cheese & spinach. Served with roasted fingerling potatoes, squash medley

### Blackened Mango Swordfish 28

Seared blackened swordfish, mango salsa, citrus crema, quinoa blended with mushrooms and asparagus

### Jumbo Bay Scallops GF 34

EVOO seared scallops, spinach puree, blistered cherry tomatoes, fresh leeks

### Summer Vegetarian Pasta 22

Whole grain linguini, squash and zucchini ribbons, tomatoes, onion, radish, basil, garlic, white wine

### Coosaw SIGNATURE Burger\* 16

Hand formed chuck, white cheddar pimento, roasted garlic mayo, apple-wood bacon, lettuce, tomato, steakhouse rings



Items Marked (GF) = Gluten Free

(\* ) Consuming raw or undercooked food may be hazardous to your health. Please inform your server of any allergies in your group.