
THE CHATTOOGA CLUB

Brunch Menu

Low Country Crab Bisque or Creamy Potato & Leek Soup

Parmesan, White Truffle Pomme Frits, Roasted Garlic Aioli

Chattooga Cobb Salad, Grilled Shrimp or Organic Chicken Breast

Jolley Farms Spring Field Greens Salad, Fresh Fish of the Day, Buttermilk Blue Cheese Terrine,
Candied Walnuts, Sun Dried Cranberries, Mayhaw Vinaigrette

Grilled Angus Beef Tenderloin Caesar Salad, Ripe Tomatoes, Buttermilk Bleu Cheese Crumbles,
Roasted Garlic Dressing

Poached Eggs Chattooga, Smoked Salmon, Canadian Bacon or Tenderloin of Beef,
Caviar, Hollandaise

Traditional Corned Beef Rubeen, Sauerkraut, Swiss Cheese, Rye Bread, Special Sauce,
Homemade Potato Chips

Jumbo Lump Crabmeat & Asparagus Quesadilla, Salsa Picante, Guacamole Salad, Sour Cream

Black Angus Burger, Sautéed Wild Mushroom, Provolone Cheese, LTO,
Crispy Fries, Fresh Fruit

Ham & Hoop Cheddar Cheese Omelet, Pomme Frits, Fresh Fruit

Seared New England Sea Scallops, Bacon, Tomato & Cheddar Cheese Grits

Pan Seared Canadian Salmon Filet, Vegetable Orzo Pasta, EVOO, Fresh Herbs

Country Style Wild Mushroom Pâté, Select Gourmet Cheeses, Spicy Mustard,
Cranberry Walnut Crostini