
THE CHATTOOGA CLUB

Dinner Menu

Appetizers & Starters

Velvet Asparagus Bisque, Crabmeat Nuggets

Jolley Farm's Grown Spring Greens Salad, Spiced Pecans, Soft Mobier Cheese,
Diced Green Apple, Dijon Vinaigrette

Traditional Caesar Salad, House Made Dressing, Parmesan Cheese Crisp, Anchovy Filets

Chattooga's Crispy Parmesan White Truffle Pomme Frits, Roasted Garlic Aioli

Seared La Belle Farm's Foie Gras, Petite Herb Biscuit, Truffled Potato Purée, Market Berries

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

The Entrées

Pan Roasted Red Gulf Grouper Filet, Fava Bean & White Corn Succotash, Crisp Potato Nest

Cast Iron Skillet Seared Prime Stockyards Ribeye, Roasted Chateau Potatoes,
Steamed Pencil Asparagus, Sauce Bordelaise

Pan Fried Manchester Farms Quail Breast, Stone Ground Goat Cheese Grits,
Braised Jolley Farms Greens, Spicy Game Jus Lie

American Lamb Two Ways, Grilled Chops, Sliced Rosemary Roast, Yukon Gold Skillet Potatoes,
Steamed Chinese Long Beans, Minted Demi Glace

Slow Poached Canadian Salmon Filet, Ratatouille of Vegetables, Steamed White Rice,
Roasted Golden Tomato Coulis

Cajun Seasoned Large Shrimp Sauté, Tomato, Bacon, White Cheddar, Risotto, Garlic Infused Broccoli Rabe,
Tabasco Beurre Blanc

Char Grilled Angus Filet Mignon "Rossini", Seared Foie Gras, Truffled Potato Purée,
Sautéed Baby Spinach & Wild Mushrooms, Glance De Viande