

# LUNCH

# CANEBRAKE

*Country Club*

## STARTERS

### HONEY TERIYAKI CHICKEN \$12

Jumbo Honey Teriyaki Flavored Chicken Bites  
Served with Ranch

### WINGS \$10

House Marinated, Fried To Crispy Perfection  
Buffalo, Mild, BBQ, Bang Bang or Mango Habanero  
Served with Ranch or Bleu Cheese  
\*Only Flats +\$2

### THE MASTERS \$14

Chip Shots, Bacon Bits, Queso, Caramelized onions, Drizzled  
in Barbecue Sauce and Topped with Green Onions

### CHEESE CURDS \$12

Fried Bite-Size Pieces of Cheddar Cheese Served with a  
Raspberry BBQ Dipping Sauce

## FROM THE FIELDS

### CHICKEN TACO SALAD \$14

Grilled Chicken, Iceberg, Tortilla Strips, Tomatoes,  
Avocado, Onion, Shredded Cheddar Jack, Corn,  
Sour Cream

### CHOPPED COBB SALAD \$16

Mixed Greens, Tomatoes, Boiled Egg, Bacon,  
Avocado, Bleu Cheese Crumbles, Grilled Chicken,  
Choice of Dressing

### STEAK AND WEDGE SALAD \$28

8-oz Baseball Cut Top Sirloin, Iceberg Wedge,  
Bleu Cheese Crumbles, Bleu Cheese Dressing,  
Chopped Bacon, Topped with Crispy Onion Rings

### AHI TUNA \$22

Seared Ahi Tuna, Romaine, Tortilla Strips,  
Black Beans and Corn, Pico & Crispy Onions Straws  
Served with Chipotle Ranch

### LARGE HOUSE SALAD \$12

Mixed Greens, Tomatoes, Cucumber, Onion,  
Shredded Cheese, Croutons, Choice of Dressing

### CLASSIC CAESAR \$12

Crispy Romaine, Herb Seasoned  
Croutons, Parmesan Cheese Tossed  
In A Creamy Caesar Dressing

### SALAD ENHANCEMENTS:

Chicken \$6 | Shrimp \$10 | Ahi Tuna \$14 | Salmon \$15  
8oz Baseball Cut Top Sirloin \$19

## SIDES

Club Chips	\$5
Seasoned Fries	\$5
Sweet Potato Fries	\$5
Fruit Cup	\$5
Farmers Vegetables	\$5
Onion Rings	\$5
Small House Salad	\$8
Small Caesar Salad	\$8

## HANDHELDS

All handhelds served with one side.

### NASHVILLE HOT CHICKEN SANDWICH \$15

Fried Chicken Breast Tossed in Nashville Hot  
Sauce Topped with Chipotle Mayo and Sliced  
Pickles on a Toasted Brioche Bun

### ALL AMERICAN BURGER \$15

8-oz. Ground Chuck & Brisket Blend, Lettuce,  
Tomato, Onion, Pickles, and Choice Of Cheese  
\*Add Bacon +\$3

### CANEBRAKE CLUB \$18

Ham, Turkey, Swiss Cheese, American Cheese,  
Lettuce, Tomato, Bacon, and Mayo Served on  
Three Pieces of Sourdough Bread

### FRIED CATFISH PO'BOY \$16

Hand Breaded Delta Catfish, House-Made  
Tartar, Lettuce, Tomato, Onion, and Pickles

### BUFFALO CHICKEN WRAP \$14

Crispy Chicken, Bacon, Lettuce, Tomato, Bleu  
Cheese Wrapped In A Grilled Flour Tortilla

### TURKEY MELT \$15

Sliced Turkey, Swiss, Lettuce, Tomato, and Mayo  
Served on Sourdough Bread

### BLACKENED CHICKEN SANDWICH \$15

Blackened Chicken Breast, Lettuce, Tomato,  
Onion, Pickle, Pepper-Jack, and Bacon on a  
Brioche Bun

### CLASSIC BLT \$14

Four Slices of Applewood Bacon, Romaine,  
Tomatoes, and Mayo on Sourdough Bread

### FLANK STEAK SANDWICH \$18

Blackened Flank Steak Topped with  
Caramelized Chipotle Onions, Roasted Garlic  
Aioli, and Provolone Cheese

## CHICKEN SALAD

Enjoy our **NEW** homemade chicken salad!

Our traditional chicken salad uses fresh  
chicken, onions, celery, mayonnaise, salt &  
pepper.

### SCOOP \$10

### SANDWICH \$12

Served on Sourdough Bread and Topped  
With Lettuce and Tomatoes

### WRAP \$12

With Lettuce and Tomatoes

### ADD CHEESE \$1

Swiss | Cheddar | Provolone  
American | Pepper-Jack

**ADD A SCOOP TO YOUR FAVORITE SALAD**  
**\$8**

# DINNER

# CANEBRAKE

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## STARTERS

### CHARCUTERIE BOARD \$20

Seasonal Cured Meats, Nuts, Fruits and Cheese

### CHEESE CURDS \$12

Fried Bite-Size Pieces of Cheddar Cheese Served with a Raspberry BBQ Dipping Sauce

### BBQ CHICKEN PINSAs \$18

Chopped Chicken, BBQ Sauce, Onions, Roasted Red Peppers, and Cheddar Cheese Topped with Green Onions and Served on a Rustic Pizza Crust

### HONEY TERIYAKI CHICKEN \$12

Jumbo Honey Teriyaki Flavored Chicken Bites Served with Ranch

### BRIE & BELLA MELANGE \$14

Warm Brie Cheese, Sautéed Baby Bella Mushrooms, Sun Dried Tomatoes, and Roasted Garlic, Served on Toasted French Bread

### LEMON GARLIC SCALLOPS \$26

Four Pan-Seared Scallops Sautéed with Lemon and Garlic and Served with Toasted French Bread

### HOUSE OR CAESAR SALAD \$8

## ENTREE SALADS

### STEAK AND WEDGE \$28

8oz Baseball Cut Top Sirloin, Bleu Cheese, Chopped Bacon, Grape Tomatoes, Iceberg Wedge Topped with Fresh Hand Breded Onion Rings

### STRAWBERRY SPINACH SALAD \$19

Spinach Salad with Strawberries, Pecans, and Fresh Mozzarella

### SALAD ENHANCEMENTS

Chicken \$6 | Shrimp \$10 | Ahi Tuna \$14 | Salmon \$15 | 8oz Baseball Cut Top Sirloin \$19

## SIDES

Boursin Mashed Potatoes  
Gouda Grits  
Rice Pilaf  
Collard Greens  
Sautéed Green Beans  
Steamed Broccoli  
Farmers Vegetables  
Sautéed Asparagus

\$7

## THE CUTS

### FILET \$42

8-oz



### BASEBALL CUT TOP SIRLOIN \$28

8-oz



### RIBEYE \$44

14-oz

ENHANCEMENTS: HOUSE DEMI | SPICY RED BUTTER | MAITRE D BUTTER  
BLEU CHEESE CRUST | BUTTERED SHROOMS | GARLIC SHRIMP

## ENTREES

### CHICKEN DIAVALO \$22

Seared Chicken Breast Served Over Spaghetti Pasta with a Pesto Cream Sauce Topped with Spicy Marinara

### TEQUILA LIME CHICKEN \$22

Blackened Chicken Breast Served over an Andouille Sausage Street Corn Hash and Topped with Chipotle Sour Cream

### FIRECRACKER SHRIMP TOSTADAS \$24

Eight Sweet & Spicy Shrimp Served with Avocado and Pico de Gallo Over Three Fried Flour Tortillas and Topped with Fresh Cilantro and Lime

### BLACKENED MAHI MAHI \$26

Blackened Mahi Mahi Filet Topped with a Homemade Pineapple Pico de Gallo and Served Over a Bed of Rice Pilaf with a Side of Steamed Broccoli

### BOURBON BBQ PORK CHOP \$24

Bone-In Pork Chop Topped with a Citrus Bourbon BBQ Glaze Served with Collard Greens and Gouda Grits

### BRAISED SHORT RIB \$30

Fork-Tender Braised Short Rib Coated in Au Jus and Served with Sautéed Green Beans and Boursin Mashed Potatoes

### STUFFED SALMON \$32

Grilled Salmon Stuffed with Spinach, Sun-Dried Tomatoes, and Boursin Cheese Topped with a Saffron Cream Sauce Served with Rice Pilaf and Farmers Vegetables

### CRUSTED AHI TUNA BOWL \$23

8-oz Tuna, Sesame Rice, Avocado, Strawberries, Cucumber, Cilantro, Green Onions, Fresh Jalapeño, Chopped Peanuts and Japanese Dressing

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.