



## OAK ROOM LUNCH MENU

### Soups

Cup 6.00 / Bowl 10.00

Chef's Daily Creation

Chicken and Corn Chowder\*

Vidalia Onion Bisque

"The Boys" Vichyssoise

### Salads

Chef's Garden Green Salad 12.00

Teardrop Tomato, Cucumbers, Carrots, Spiced Pecans,  
White Balsamic Vinaigrette

Classic Caesar, Garlic Croutons, Parmesan Cheese 12.00

Chopped Iceberg Salad 12.00

Teardrop Tomato, Cucumber, Crisp Bacon, Onion, Buttermilk Vinaigrette

Organic Spinach Salad 12.00

Goat Cheese, Spiced Pecans, Warm Bacon Vinaigrette

Cobb Salad 12.00

Tomatoes, Onion, Avocado, Eggs, Crisp Bacon, Bleu Cheese Crumbles

Panzanella Salad 12.00

Focaccia, Tomato, Roasted Garlic, Fresh Mozzarella, Arugula, Aged Balsamic

Additions to any Salad:

Grilled, Blackened or Fried Chicken\* 6.00

Chicken Salad, Tuna Salad, or Egg Salad\* 5.00

Grilled or Fried Georgia White Shrimp\* 7.00

Lump Crab\* 9.00

### Cup of Soup and Half Sandwiches

Egg Salad or Pimento Cheese\* 10.00

Shrimp, Chicken or Tuna Salad\* 12.00

A service charge of 20% and 7% sales tax will be added to Food and Beverage service.

As required by the State of Georgia, we provide this information: \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.



## SIGNATURE SANDWICHES

Served with Fries, Coleslaw, Fruit or Chips

Golf Club Crabsino\* 18.00

Crabmeat Salad, Butter Lettuce, Crisp Bacon, Sourdough Bread

Grouper BLT\* 16.00

Fried Green Tomatoes, Herbed Mayonnaise, Crisp Bacon, Sourdough Bread

The Club\* 14.00

Roasted Turkey, Maple Cured Ham, Swiss Cheese,  
Apple Smoked Bacon, Iceberg Lettuce, Vine Ripe Tomato, Wheat Toast

The Lodge Burger\* 14.00

Cheddar Cheese, Iceberg Lettuce, Vine Ripe Tomato, Vidalia Onions, Housemade Pickles

Knife and Fork Steak Sandwich\* 20.00

Sliced Beef Tenderloin, Cremini Mushrooms, Vidalia Onions, Provolone Cheese,  
Housemade Steak Sauce

Baked Ham and Cheese 14.00

Petite Salad, House Cut Fries

## Clubhouse Favorites

Shrimp and Grits\* 20.00

Local Georgia White Shrimp, Creamy Corn Grits, Scampi Sauce

Grilled Atlantic Salmon\* 18.00

Andouille and Sweet Potato Hash, Sweet Corn Sauce

Penne Pasta 18.00

Grilled Chicken, Sundried Tomato, Shiitake Mushroom, Spinach, Basil

## Desserts

Selection of Housemade Sorbets and Ice Creams 10.00

Gold Brick Sundae 10.00

Pecan and Bourbon Tart with Caramel Ice Cream 10.00

Sugarfree Blueberry Cobbler, Vanilla Ice Cream 10.00

Key Lime Tart, Tropical Fruit Relish, Raspberry Sauce 10.00

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