



1050

# Grill

## FOR THE TABLE

<b>¼ lb. Blue Crab Claws GF</b>	<b>15</b>
<i>1/4 lb. tossed in sensation dressing, scallions, creole seasoning</i>	
<b>Bavarian Beer Pretzels V</b>	<b>9</b>
<i>Crispy soft pretzel, Georgia lager beer cheese</i>	
<b>Queso Fundido GF</b>	<b>10</b>
<i>Goosey Monterey cheese, chorizo, salsa roja, tortilla chips</i>	
<b>Chicken Wings GF</b>	<b>11</b>
<i>Choice: Buffalo, Cajun, lemon pepper, teriyaki, BBQ</i>	
<b>Bangin Shrimp</b>	<b>13</b>
<i>Fried shrimp, chili mayo, bed of lettuce</i>	
<b>GA-made 'Lil Moo Creamed Cheese'</b>	<b>14</b>
<i>Truffle honey, sliced speck, peach jam, crackers</i>	
<b>Eggrolls</b>	<b>10</b>
<i>Roasted jalapeño bacon and cheese served with Oconee Gold BBQ</i>	
<b>Artichoke GF V</b>	<b>11</b>
<i>Fire-grilled artichokes served with remoulade</i>	
<b>Lobster Flatbread</b>	<b>18</b>
<i>Dijon cream, Maine lobster, applewood smoke bacon, tomato, Jack cheese</i>	

## SOUPS

<b>1050 Grill Chili GF</b>	cup <b>5</b> / bowl <b>7</b>
<b>Soup of the Day ★</b>	cup <b>5</b> / bowl <b>7</b>
<b>Tomato Basil with Cream GF V</b>	cup <b>5</b> / bowl <b>7</b>
<b>Soup of Day &amp; House Salad</b>	<b>8.5</b>
<i>Served with a muffin.</i>	



## SALAD

### Add-ons:

*Chicken, 5 • Shrimp, salmon or steak, 7.5*

<b>Mediterranean Chickpea Salad GF V</b>	<b>13</b>
<i>Goat cheese, dates, tomatoes, cucumbers, red peppers, mint, lemon cumin dressing</i>	
<b>Guacamole Bowl GF ★</b>	<b>15</b>
<i>Grilled shrimp or chicken, Romaine, chopped tomato, black beans, red quinoa, sweet onion, avocado, cilantro lime dressing</i>	
<b>Old Kale Salad GF</b>	<b>11</b>
<i>Chopped kale, currants, Georgia olive oil, fresh lemon juice, Marcona almonds</i>	
<b>Clubhouse Chicken Salad GF ★</b>	<b>12</b>
<i>Grapes, candied pecans, currants, field greens and fruit</i>	
<b>Shaved Broccoli Salad</b>	<b>12</b>
<i>Dried cranberry, bacon, poppyseed dressing, sweet onion, Marcona almonds</i>	
<b>Chopped Grilled Chicken Salad</b>	<b>15</b>
<i>Romaine, red cabbage, cherry tomatoes, green onions, gorgonzola cheese, grilled chicken with creamy balsamic dressing</i>	
<b>*Hawaiian Tuna Poke</b>	<b>16</b>
<i>Fresh tuna, wakame, sesame, scallions, rice, arugula</i>	
<b>Balsamic Marinated Skirt Steak Salad GF</b>	<b>17</b>
<i>Iceberg wedge, tomatoes, bacon, blue cheese, shaved onion</i>	

## house-made dressings

Balsamic vinaigrette • Italian vinaigrette, Raspberry vinaigrette • Bleu cheese • Ranch

*\*The consumption of raw or undercooked meats or seafood can be harmful to your health.*

★ Club favorite      GF Gluten-free      V Vegetarian



## WOOD-GRILLED SANDWICHES

*GF buns available.*

- \*Open Fire Burger** 13  
*Club seasoning, choice of cheese, local bun, garden & one side*
- Herb-Marinated Chicken Sandwich** ★ 13.5  
*Ciabatta, bacon, Swiss, herb aioli & one side*
- Classic Falafel** V 15  
*Fried chickpea, tomatoes, lettuce, onions, tahini sauce*
- Blackened Shrimp Tacos** 15  
*Smokey lime sauce, shredded lettuce, Pico da Gallo*



## WOOD FIRE GRILL

- Grilled Salmon & Cream Corn** 25  
*Fresh shucked corn, cream, roasted chilies, fresh tomatoes, pickled shallots*
- Freshest of Fish** 28  
*Herb-marinated catch, bacon leek and potato hash, lemon butter sauce*
- Thai Coconut Curry Pork Loin** GF 20  
*Sliced pork loin, rich red curry coconut broth, mushrooms, leeks, carrots, new crop rice*
- Korean BBQ Chicken Skewers** 20  
*Springer Mountain Farms chicken marinated in Korean BBQ, served over rice, with carrots, spinach and a fried egg*
- \*Hamburger Steak** 18  
*Grilled, smothered in sweet Vidalia onion gravy, mashed potatoes, green beans*
- Veggie Quinoa Stir-fry** GF Available 15  
*Local veggies tossed with quinoa and a light sesame soy sauce*



## GRIDDLED & TOASTED

- Cuban Sandwich** 14  
*Pit ham, house-smoked pulled pork, Swiss cheese, pickles, pressed*
- The Georgia Club** ★ 14  
*Turkey, ham, bacon, Cheddar, Swiss, lettuce, tomato, mayo & one side*
- Quesadilla du Jour** 13  
*Ever-changing quesadilla...ask your server for details. Quesadilla includes one side*
- Lobster Grilled Cheese** 18  
*Toasted sour dough, Gruyère and Swiss, house-made tomato jam*



## PAN-SEARED & PASTA

- \*Bourbon Beef Tips** GF 20  
*Bourbon black pepper marinade, mashed potatoes, green beans*
- Shaolis' Fried Rice** GF Available 19  
*Reggie's Favorite! Choice of shrimp or chicken, pickled bok choy, bacon, farm fresh egg, scallions with Shaolis' sauce.*
- Carletta's Adobo Shrimp** GF 25  
*Pineapple, red pepper, onions, coconut rice, black beans*
- Chicken Scaloppini** GF Available 22  
*Lemon caper butter, mushrooms, mashed potatoes, asparagus*
- Chicken Parmesan** 21  
*Crispy chicken, sugo, four cheese blend, angel hair pasta, fresh herbs*
- House-Made Lasagna** ★ 18  
*Italian sausage and ground beef, ricotta cheese, mozzarella cheese, herbed tomato sauce, 'garlicky' bread*

## sides

**SIDES:** French fries • Steak fries • Sweet potato fries • Baked potato • Fruit • Mashed potatoes • Waffle fries  
**PREMIUM SIDES:** Mac & cheese • Fried okra • Grilled asparagus • Side salad • Fried brussels • Cracked potatoes

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