



## Fore Play

### Flaming Saganaki 10

Greek Mediterranean melting cheese. (To die for!) Seasoned, floured and fried golden brown. Flamed with Cognac and finished with fresh lemon. Served with warm bread.

### Blue Cheese & Apple Wood Bacon Mussels 12 | 24

Fresh rope cultured mussels sautéed with GARLIC, aged Roquefort blue cheese, apple wood smoked bacon, cream, and Chardonnay. With bread for dipping.

### Calabash Calamari 10

Breaded calamari seasoned with perfect spices and fried golden brown. Served with a spicy tarragon rémoulade.

### SO-CO 8

Fresh smoky 5 cheese pimento cheese, served with warm bread. Garnished with crispy jalapeño bacon and a fried green tomato.

### The Pig Skin 8

House fried pork rinds seasoned with aged cheeses, smoked spices and garlic.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Item or category noted with ❖

The Strip Club is a "Smoke Free Restaurant". Please turn off cell phones for courtesy of other guests.

Split Entrees will be charged a \$4.95 fee, sharing is FREE. There will be an 18% gratuity on parties of 8 or more.

## Choice Cuts ❖

Served with choice of 2 sides and one sauce from our extensive list below.

House-aged Black Angus Filet Mignon 6oz 30

House-aged Prime Long Island 5oz 20 | 10oz 40

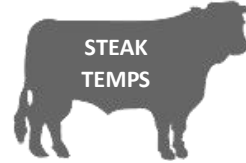
Berkshire Pork Tenderloin Medallions 4oz 14 | 8oz 26

Fresh Chilean Salmon 4oz 14 | 8oz 26

Jumbo Sea Scallops 4oz 16 | 8oz 30

Down East Decadent Crab Cake 3 1/2 oz 18 | 7oz 34

Fresh Chicken Breast (Southern Fried or Grilled) 6oz 12 | 12oz 22



BLUE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
very red, cold center	red, cool center	red, warm center	pink, hot center	dull pink center	dull gray

XXX-tras (pick one sauce with your meal, each additional is a dollar)

Classic Bourguignon sauce | Bacon caramelized onion Béarnaise  
Lobster sherry gravy | Tequila, chili & goat cheese sauce | Smoked bacon butter  
Aged balsamic glaze | Chipotle chili ketchup | Smoked horseradish sauce  
Texas Pete Jelly | Roasted Tomato Cocktail Sauce | Spiced Honey

### Chee-Z 4

Warm smoked blue cheese | Warm artisanal goat cheese | Pimento cheese

### Sassy Sides Small 3 | Large 6

Garlic mashed potatoes | Smoked bacon collard greens  
Parmesan truffle pommes frites | Fresh grilled asparagus with smoked bacon butter  
Sautéed tarragon mushrooms | CheeseHEADS mac n cheese  
Baby roasted bakers | Crispy onion rings with smoked chili ketchup  
Crunchy sweet potato mash | Trio of fried green tomatoes with balsamic glaze  
Cornmeal encrusted fried okra with Texas Pete Jelly

### Meat Market Add Ons ❖

Down East Decadent crab cake - 16 | Boom, Boom, Bang shrimp - 10  
Chargrilled scallops - 14 | Fried oysters with tangy tarragon rémoulade - 10

### "Lettuce" ❖

### Strip Club House Salad 6

Fresh wild greens tossed with almonds, dried cranberries, plum tomatoes and julienne gourds with a basil and aged balsamic vinaigrette.

### The Wedge 10

Iceberg lettuce wedge, topped with apple wood smoked bacon, roasted plum tomatoes and smoked blue cheese, smothered with blue cheese dressing and topped with a fried egg.

### Oh Baby Caesar 12

Crisp South Carolina hydro romaine lettuce, finished with golden brown crostinis, a rich parmesan disc, jalapeño bacon and a classic Caesar style dressing.