

## Fore Play

### Blue Cheese & Apple Wood Bacon Mussels 10 | 18

Fresh rope cultured mussels sautéed with GARLIC, aged Roquefort blue cheese, apple wood smoked bacon, cream, and Chardonnay. With fresh chips or gluten free roll.



### SO-CO 8

Fresh smoky 5 cheese pimento cheese, with fresh chips or gluten free roll.

Garnished with crispy jalapeño bacon.

### The Pig Skin 9

House fried pork rinds seasoned with aged cheeses, smoked spices and garlic. Perfect for dipping in the mussels sauce.

## Sexy Combinations ♦

### Napoleon 25 | 36

House-aged 1855 Black Angus filet mignon grilled to perfection layered with the perfect crab cake, rice pilaf, sofrito collard greens and a caramelized onion béarnaise sauce. Highly recommended

### Lamb Bone, Lamb Bone 24

Well seasoned lamb racks grilled to perfection, served over garlic mashed potatoes and tender asparagus.

Finished with a pepper & South Carolina Pecan wood smoked bacon sauce.

### Steak n Egg 15 | 26

House-aged 1855 Black Angus filet mignon grilled to perfection, sliced and served with smoked bacon collard greens, rice pilaf, jalapeño bacon and a Red Eye gravy. Finished with a fried egg.

## Main Stage ♦

### Down East Decadent Crab Cake 15 | 26

Jumbo lump crab meat blended with fresh avocado, tantalizing spices and sautéed golden brown.

Served with tangy tarragon rémoulade, grilled asparagus and rice pilaf.

### Red Eye 18 | 32

House-aged Black Angus USDA Prime Long Island strip grilled to perfection, served with garlic mashed potatoes, smoked bacon collard greens, a rich Red Eye gravy and finished with smoked whipped bacon butter.

### Sweet Temptations 15 | 26

Jumbo Sea Scallops, char grilled to perfection, served over sautéed greens with a side of rice pilaf and drizzled with a tequila, chili & goat cheese sauce.

### Just too good to be named... 14 | 25

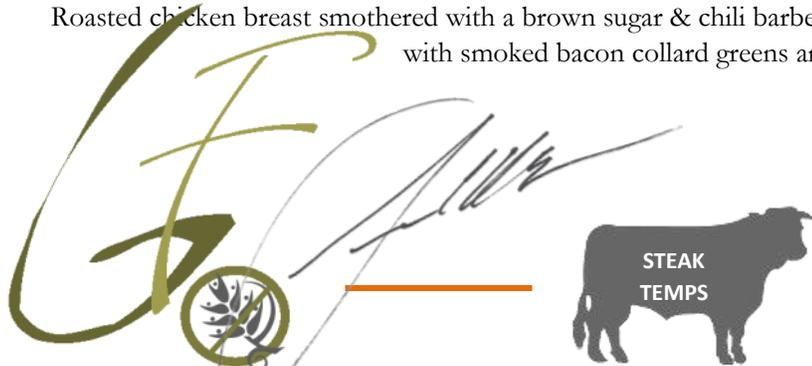
The perfect layered combination of Chipotle blackened sashimi grade tuna, warm goat cheese, roasted tomato chow-chow, Sofrito style collard greens, rice pilaf and finished with a balsamic glaze.

### Walk the Plank 13 | 24

Char grilled salmon surrounded by garlic smoked bacon collard greens. Finished with a saffron, lobster sherry gravy and piled high with parmesan cheese truffle pomme frites.

### Barbie Basted Chicken Breast 10 | 18

Roasted chicken breast smothered with a brown sugar & chili barbecue sauce, caramelized onions and finished with smoked bacon collard greens and rice pilaf.



**BLUE**

very red, cold center

**RARE**

red, cool center

**MEDIUM RARE**

red, warm center

**MEDIUM**

pink, hot center

**MEDIUM WELL**

dull pink center

**WELL DONE**

dull gray

NOTE: Roasted potatoes, pork rinds and pomme frites are Gluten Free, but are fried in the same oil as other items that contain Gluten.

## Choice Cuts ♦

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

|  |    |  |    |
|--|----|--|----|
| <b>House-aged Black Angus USDA Prime Long Island Strip</b> | 18 |  | 32 |
| <b>House-aged 1855 Black Angus Filet Mignon</b>            | 15 |  | 26 |
| <b>8oz Berkshire Heritage Pork Ribeye</b>                  | 24 |  |    |
| <b>New Zealand Lamb Racks</b>                              | 24 |  |    |
| <b>Berkshire Pork Tenderloin</b>                           | 13 |  | 24 |
| <b>Fresh Wild Salmon</b>                                   | 13 |  | 24 |

## XXX-tras

Tangy blackened rub | Big Daddy-o's BBQ rub | Peppercorn crusted | Classic Bourguignon sauce  
Bacon caramelized onion Béarnaise | Sweet chili BBQ sauce | Lobster sherry gravy  
Tequila, chili & goat cheese sauce | Red Eye gravy | Smoked bacon butter | Aged balsamic glaze | Chipotle chili ketchup  
Smoked horseradish sauce | Veal Demi Glace | Texas Pete Jelly | Jalapeño Mint Jelly  
Pepper & South Carolina Pecan wood smoked bacon sauce | Roasted Tomato Cocktail Sauce

## Chee-Z

Warm smoked blue cheese | Warm artisanal goat cheese | Aged 5 Cheese Mix | Pimento cheese  
3



## Sassy Sides (Big enough to share)

Garlic mashed potatoes | Smoked bacon collard greens | Parmesan truffle pomme frites  
Fresh grilled asparagus with Smoked bacon butter | Sautéed tarragon forest mushrooms | Baby roasted bakers  
6

## Meat Market Add Ons ♦

Down East Decadent crab cake - 12 | Char grilled scallops - 12

## Bacon, Bacon, Bacon

Farmland apple wood smoked | Jones Creek cherry wood smoked | Maple cracked black pepper  
Smoked jalapeno | SC pecan wood smoked  
2 a slice | 4 for 2 slices | 6 for 3 slices | 8 for 4 slices | 10 for all 5

## "Tossed Salad" ♦

**Strip Club House Salad** 5

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

**The Wedge** 10

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

**Lobster Cobb Salad** 21

Wild mixed greens with artisanal goat cheese, crumbled South Carolina pecan wood smoked bacon, diced North Atlantic lobster, a fried egg, heirloom roasted tomatoes, California avocado, fresh hot house cucumbers and your choice of dressing. We recommend the wonderful smoked blue cheese dressing.

**Oh Baby Caesar** 11

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

**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.

The Strip Club 104 is available for private parties. Call 864.877.9104 for more information.