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 10 | 18
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.

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

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<tbody>
<tr>
<td>House-aged Black Angus Filet Mignon 6oz</td>
<td>24</td>
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<tr>
<td>House-aged Black Angus USDA Prime Long Island Strip</td>
<td>18</td>
<td>36</td>
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<tr>
<td>Berkshire Pork Tenderloin Medallions</td>
<td>14</td>
<td>18</td>
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<tr>
<td>Fresh Chilean Salmon</td>
<td>14</td>
<td>24</td>
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<tr>
<td>Jumbo Sea Scallops</td>
<td>16</td>
<td>28</td>
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<tr>
<td>Down East Decadent Crab Cake</td>
<td>16</td>
<td>28</td>
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<tr>
<td>Fresh Chicken Breast (Southern Fried or Grilled)</td>
<td>10</td>
<td>18</td>
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BLUE | RARE | MEDIUM | MEDIUM | MEDIUM | WELL | DONE
very red, 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 Bourguignonne 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 forest 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 - 12 | Boom, Boom, Bang shrimp - 10
- Chargrilled scallops - 12 | Fried oysters with tangy tarragon rémoulade - 10
- Oscar (3oz Jumbo Crab Meat & Béarnaise) - 14

"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.

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

*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.