



## APPETIZERS

### Wings

HALF DOZEN \$14 | DOZEN \$25  
Grilled or Deep Fried with choice of sauce: Garlic  
Parmesan, Buffalo, BBQ, Lemon Pepper Or Barbalo

### Lamb Lollipops

HALF RACK \$21 | FULL RACK \$42  
Grilled with Port Wine Reduction

### Shrimp Cocktail | 23

Five Jumbo Chilled Shrimp  
with Cocktail Sauce and Lemons

### Calamari | 18

Deep Fried with Chipotle Sauce & Marinara

### Ahi Tuna Tartare | 19

Sashimi Grade Tuna, Avocado,  
Ponzu Chili Oil, Cucumber, Yucca Root

### TMC Quesadilla

CHICKEN \$16 | SHRIMP \$16 | BEEF \$20  
Flour Tortilla, Onions, Red and Green Peppers,  
Mixed Cheese, Sour Cream, Pico de Gallo, Avocado

### Roman Orgy | 25

Beef Tenderloin, Chicken Tenders, Loaded Potato Skins,  
Stuffed Jalapenos, Atomic Shrimp, Seasonal Fruit

### Baked Brie Cheese | 18

Raspberry Sauce, Strawberries,  
French Baguette

### Truffle Fries | 14

8 oz French Fries, Truffle Oil, Pecorino Cheese

### Artisanal Cheese Plate | 25

Chef's Choice of Specialty Cheeses

## SALADS

### Wedge | 11

Iceberg Lettuce, topped with Crostini,  
Blue Cheese Crumbles, Bacon, Tomatoes

### Classic Caesar | 12

Hearts of Romaine, Parmesan Red Onions,  
Shaved Romano, Tomatoes

### The Mens Club House Salad | 10

Mixed Greens, Cucumbers, Tomatoes, Onions  
and Croutons with Choice of Dressing

## ENTRÉES

### T-Bone | 45

14oz T-Bone with a Roasted Demi-Glace Sauce,  
Loaded Baked Potato, with a Vegetable of Choice

### Rack of Lamb

HALF RACK \$24 | FULL RACK \$46  
Fresh Mint Demi-Glace, Potato Parmesan Puree,  
with a Vegetable of Choice

### Grilled Salmon Kabob | 24

Spinach Noodles, Lemon Garlic Butter, Tomatoes

### Shrimp Scampi | 40

Five U-12 Sautéed Shrimp, Butter, Garlic, Julienne  
Vegetables, Lemon, with Rice

### Spaghetti Carbonara | 22

Pancetta, Prosciutto, Bacon, Onions, Cheese,  
in a Cream Sauce, with Garlic Bread

### Frenched Pork Chop | 32

12 oz Caramelized Apple Flambé served with  
Mashed Potatoes, with a Vegetable of Choice

### Ribeye Steak 14oz | 48

14 oz Steak served with Roasted Shallots,  
Demi-Glace, with a Vegetable of Choice

### Maine Lobster | Market Price

Live Lobster Boiled to Perfection

### Blackened Salmon Filet | 24

Pan Seared 7oz Salmon Filet, Pineapple relish,  
Asparagus, with Rice Pilaf

### Angel Hair Pasta with Chicken | 18

6 oz Grilled Chicken Breast, Angel Hair Pasta,  
Light Tomato Sauce, with Garlic Bread

### Kick-Ass Filet | 40

10oz Roasted Red and Green Pepper Coulis with Hollandaise

## SANDWICHES

### Beyond Burger | 15

8oz Patty, Bruschetta Bun, Lettuce,  
Spinach, Tomato Onion, with Fries

### California Chicken Sandwich | 15

Bruschetta Bun, Roasted Peppers, Avocado,  
Mushrooms, Swiss Cheese, with Fries

### The Men's Club Bacon Cheeseburger | 16

1/2 lb Angus Beef, Smoked Bacon, Lettuce, Tomato, with Fries

## DESSERTS

### Flourless Chocolate Lava Cake | 10

### Strawberry Cheesecake | 10

### Neapolitan Ice Cream with Fresh Strawberries | 10

### Chocolate Covered Strawberries | 12



## HAND CRAFTED COCKTAILS

<b>OLD FASHION</b> . . . . .	<b>\$13</b>
<i>Bourbon, Orange Bitters, and a Sugar Cube Muddled, poured over an ice sphere into an oak smoked glass and garnished with an orange twist</i>	
<b>TMC ULTRA</b> . . . . .	<b>\$13</b>
<i>Charcoal Filtered Herradura Ultra Anejo Tequila infused with Strawberries and Fresh Lime. The Ultimate Smooth and Refreshing Cocktail</i>	
<b>TMC COSMO</b> . . . . .	<b>\$13</b>
<i>A Classic Cosmo with Belvedere Vodka, Lime and Cranberry Juice served in a Martini Glass with a Lemon Wedge</i>	
<b>THE COSBY</b> . . . . .	<b>\$13</b>
<i>A Blend of Peach, Pineapple and Coconut Vodka Mixed with Tropical Red Bull in a High Ball Glass</i>	
<b>LEMON DROP</b> . . . . .	<b>\$13</b>
<i>Belvedere Vodka shaken with Real Citrus Juices, Cane Sugar, and Golden Agave Nectar presented with a Sugared Rim and Lemon Slice</i>	
<b>REGAL APPLE MULE</b> . . . . .	<b>\$13</b>
<i>A Twist on the Classic Mule using Crown Royal Regal Apple Whiskey and Maple Syrup</i>	
<b>MAN O WAR</b> . . . . .	<b>\$15</b>
<i>A 100 Proof Knob Creek and Cointreau version of an Old Fashion with a dash of Sweet Vermouth and Lime Juice</i>	
<b>VELVET ELVIS</b> . . . . .	<b>\$15</b>
<i>A Blend of Gentleman Jack Tennessee Whiskey, Chambord with Lime Juice topped with a Lemon-Lime Soda</i>	
<b>SWINGIN' CUCUMBER</b> . . . . .	<b>\$13</b>
<i>A Martini made with Effen Cucumber Vodka, Saint Germaine and Lime Juice with a dash of Sprite.</i>	
<b>WHITE TEA SHOT</b> . . . . .	<b>\$10</b>
<i>A chilled shot of Patrón Reposado, peach schnapps and fresh sour mix</i>	

## BOTTLE SERVICE MENU

<b>CHIVAS 12 YEAR</b> . . . . . <b>\$250</b>	<b>HERRADURA ULTRA</b> . . . . . <b>\$400</b>
<b>CIROC</b> . . . . . <b>\$350</b>	<b>HENNESSY VSOP</b> . . . . . <b>\$375</b>
<b>GREY GOOSE</b> . . . . . <b>\$300</b>	<b>BELVEDERE</b> . . . . . <b>\$295</b>
<b>JOHNNIE WALKER BLACK</b> . . <b>\$285</b>	<b>JOHNNIE WALKER BLUE</b> . . <b>\$1000</b>
<b>PATRON SILVER</b> . . . . . <b>\$400</b>	<b>PATRON PLATINUM</b> . . . . <b>\$1000</b>
<b>CROWN ROYAL RESERVE</b> . . <b>\$350</b>	<b>HENNESSY XO</b> . . . . . <b>\$1000</b>
	<b>CINCORO</b> . . . . . <b>\$1000</b>

## CIGARS

ROMEO REAL TORO . . . . . <b>\$14</b>	MONTECRISTO . . . . . <b>\$25</b>
PADRON 3000 MADURO . . . . . <b>\$11</b>	DAVIDOFF SHORT PERFECTO . . . . . <b>\$25</b>
ROCKY PATEL . . . . . <b>\$20</b>	ROCKY 90 . . . . . <b>\$18</b>
MACANUDO PORTOFINO . . . . . <b>\$12</b>	COHIBA TORO EN TUBO . . . . . <b>\$35</b>

## BEERS

### DOMESTIC

ANGRY ORCHARD CIDER . . \$7.50	ANGRY ORCHARD ROSE . . \$7.50	BELLS TWO HEARTED IPA . . \$7.50
BLUE MOON . . . \$7.75	BUD LIGHT . . \$6.25	BUDWEISER (Draft and Bottle) . . \$6.25
COORS LIGHT . . \$6.25	DOG FISH IPA . . \$7.50	MICHELOB ULTRA . . \$6.75
MILLER LIGHT . . \$6.25	RED OAK (Draft) . . \$8.00	SAM ADAMS (SEASONAL) . . \$7.75
SIERRA NEVADA TORPEDO IPA . . \$7.75	YUENGLING LAGER . . \$6.75	

### IMPORTED

BECKS NON ALCOHOLIC . . . \$6.25	CORONA EXTRA . . . \$7.75	CORONA LIGHT . . . \$7.75
DOS EQUIS (Draft) . . . \$7.00	GUINNESS . . . \$7.75	HEINEKEN . . . \$7.75
NEWCASTLE BROWN ALE . . . \$7.75	STELLA ARTOIS . . . \$7.75	

### LOCAL SEASONAL

NODA BREWING COMPANY . . . \$8.50	SUGARCREEK BREWING COMPANY . . \$7.25	TRIPLE C BREWING COMPANY . . \$8.50
BIRDSONG BREWING COMPANY . . \$7.25	OLDE MECKLENBURG BREWING . . \$7.25	

### BOURBON

Jefferson's Ocean . . . . . <b>\$17.75</b>
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### SCOTCH SINGLE MALT

Balvenie 21yr . . . . . <b>\$50.00</b>
Macallan 18yr . . . . . <b>\$49.00</b>
Balvenie 17yr . . . . . <b>\$32.00</b>
Balvenie 14yr . . . . . <b>\$20.50</b>
Macallan 12yr . . . . . <b>\$15.50</b>

### BLENDED SCOTCH

JW Blue . . . . . <b>\$50.00</b>
JW Gold . . . . . <b>\$20.00</b>

### RUM

Zaya . . . . . <b>\$14.75</b>
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### COGNAC/BRANDY

Remy Martin Louis XIII . . . <b>\$485.00</b>
Hennessy XO . . . . . <b>\$37.00</b>
Hennessy Privilege VSOP . . <b>\$17.00</b>
Grand Marnier 100th . . . . . <b>\$38.00</b>

### TEQUILA

Patrón Platinum . . . . . <b>\$46.00</b>
Cincoro Anejo . . . . . <b>\$37.00</b>
Reserva du la Familia . . . . <b>\$38.50</b>
Clase Azul . . . . . <b>\$40.00</b>
Herradura Ultra . . . . . <b>\$14.75</b>