SMALL PLATES

Pretzel Bites with dipping mustard 12

Fried Green Beans 12

Spicy Thai Chicken Bites 10

Carolina Gold Boneless Wings 12

Naked Wings 14

10 pieces

Buffalo, BBQ, Honey BBQ, Jamaican Jerk, Bourbon BBQ, Sweet Chili, Garlic Parmesan, Mango Habanero

Firecracker Shrimp 12

Spicy Shrimp Cocktail 16

Clam Chowder Cup 5 / Bowl 7

SALADS

Santa Fe Salad 12

Romaine lettuce, sweet corn, diced red peppers, red onion, cherry tomatoes, scallions, cheddar cheese and crispy tortilla strips

Chef suggests vidalia onion dressing

Clubhouse Salad 12

Romaine lettuce, spinach, bacon, red onion, cherry tomatoes, gorgonzola cheese and crunchy pasta sticks *Chef suggests gorgonzola vinaigrette dressing*

Salad Additions

Grilled Chicken 8

Crispy Chicken 8

Grilled Salmon 16

Dressings

Ranch, bleu cheese, 1000 island, balsamic vinaigrette, Italian, French, gorgonzola vinaigrette, maple dijon, poppyseed and vidalia onion

SANDWICHES

All served with your choice of side Add bacon or avocado to any sandwich for 2

Chicken Salad or Tuna Salad 10

Classic chicken or tuna salad served on a buttery croissant

Hot Dogs 10

2 all beef hot dogs with sauce and slaw

Birdie 12

Teriyaki glazed chicken breast served on a brioche bun with bacon, Swiss cheese, lettuce, tomato and our house made dipping mustard

Country Clubber 12

Turkey, ham, bacon, lettuce, tomato, Swiss and American cheese with mayonnaise on toasted white or wheat bread

Parkersburger 15

7 oz freshly ground burger, grilled to order, with choice of cheddar, American or pepper jack cheese Available toppings: lettuce, tomato, onion, mushrooms, jalapenos

Buffalo Chicken Wrap 16 Crispy or Grilled

Buffalo chicken strips with lettuce, tomato, cheddar cheese and ranch dressing wrapped in a tortilla

Lobster Roll 18

House made lobster salad served on a toasted New England roll and served with melted butter

SIDES

French Fries
Sweet Potato Fries
Onion Rings
House Chips

Pasta Salad Potato Salad Coleslaw Fresh Fruit

ENTREES

All entrees served with a house or caesar salad

Seabass 40

6 oz seabass paired with lemon & herb couscous and asparagus Topped with pink peppercorn beurre blanc

Filet 40

8 oz filet seasoned and seared to perfection Served with yukon gold mashed potatoes and broccolini

Try our house made chimichurri or bleu cheese demi-glaze on any entree!



PCC CLASSICS

SMALL PLATES

French Onion Soup 10

House made French Onion soup topped with croutons and gruyere cheese

Smoked Salmon Dip 14

Smoked salmon whipped with fresh dill and horseradish and served with warm pita chips

Charcuterie Board 18

Artisan sliced meats and cheeses served with grain mustard jam and crostini

SALADS

Filet Wedge Salad 20

Iceberg wedge served with tomatoes, red onion, bacon, bleu cheese crumbles, blue cheese dressing and balsamic reduction, served with 4 oz house cut filet cooked to order

SANDWICHES

Philly Cheesesteak 18

Shaved ribeye steak, sauteed peppers, onions, and mushrooms served on a toasted hoagie roll with provolone cheese

Veggie Wrap 16

Roasted zucchini, squash, red peppers and onions with feta cheese, lettuce, tomato, and hummus in a house wrap

ENTREES

All entrees served with a house or caesar salad

BBQ Chicken 24

Two 6 oz Grilled Chicken Breasts topped with house BBQ served over whipped red skin mashed potatoes with broccolini

Salmon 32

6 oz grilled salmon served with roasted asparagus, cherry tomatoes, honey garlic glazed sweet potatoes, sauteed spinach with basil pesto vinaigrette, balsamic reduction, and feta cheese

Crab Cakes

Single Crab Cake 20

Double Crab Cakes 38

Jumbo lump Maryland style crab cakes served with whipped red skin mashed potatoes and broccolini

