



Tri Brook Grill - Dinner

STARTERS

Hot Bavarian Pretzel \$8

Hot salted pretzel served with spicy whole-grain mustard

Smoked Chicken Wings \$9

8 smoked wings tossed in your choice of hot, mild or BBQ sauce or a dry spicy rub, celery, carrot and blue cheese or ranch dipping sauce

New Orleans BBQ Shrimp \$14

Sautéed shrimp with lemon, herb, garlic, cracked pepper with toast points

FRESH SALADS

Ranch, Blue Cheese, Balsamic Vinaigrette, 1000 Island, Honey Mustard

Cobb Salad \$13

Fresh greens with grilled chicken, bacon, egg, cheddar cheese, red onion, blue cheese and cherry tomatoes with your choice of dressing

Chicken Caesar Salad \$12

Grilled chicken on romaine lettuce, Parmesan cheese, croutons and Caesar dressing
— Substitute grilled salmon +\$3

Club House Salad \$9

Fresh greens, berries, candy pecan and feta cheese tossed in a champagne vinaigrette
— Add grilled chicken +\$6

Steak Salad \$14

6 ounce steak cooked to order, fresh baby greens, crispy onion, cherry tomato, blue cheese, choice of dressing

HANDHELDS

Club Burger \$12

7 ounce custom grind with choice of cheese, bacon, lettuce, tomato, onion on a brioche roll

Lexington Burger \$13

Housemade pimento cheese, bacon and a crispy onions

Cotton Hammer \$13

Blackened chicken breast, pepper jack, lettuce, tomato, onion with Campfire BBQ mayo

ENTRÉES

Served with house salad and choice of dressing and Chef's selection of starch and fresh vegetables, Entrées available after 5:00 daily

Honey Pecan Salmon \$25

Pan seared with honey soy glaze and candied pecans

Filet Lexington \$36

8 ounce Angus filet cast iron seared cooked to order

Bone-In Pork Chop \$28

Cast iron seared, with a bourbon mustard demi glaze

Roasted Half Chicken \$22

Half chicken with low country BBQ sauce

Shrimp and Grits \$24

Tasso ham, creole trinity, chipotle honey, cheddar grits

DESSERT

Creme Brulee \$7

Vanilla custard, caramelized sugar and blueberries

Limoncello Mascarpone \$7

Italian lemon cream cake with mascarpone icing