

Menu

Appetizers

Island Shrimp Kabobs 12

Succulent shrimp, fresh pineapple & peppers, grilled and glazed with sweet teriyaki or mango-habanera

Baked Brie 11

Melty brie served in a toasted bread bowl, garnished with blueberry-lavender compote & honey drizzle

Buffalo Chicken Flatbread 11

House bleu cheese dressing, zesty buffalo chicken, arugula & red onion, garnished with ranch sauce and chives

Garden Flatbread 10

Fig preserves, caramelized onions, fire roasted red peppers, thyme, feta & arugula, kissed with extra virgin olive oil & red pepper flakes

Pub Fare

Fried Mozzarella 9

Fried golden, served with marinara

Fried Green Beans 7.5

Hot & crisp, served with ranch sauce

Tacos 1.5

Choice of chicken or beef, topped with lettuce, diced tomato and cheese blend

Wings 12

Fried or grilled & tossed in one of our signature sauces

Buffalo Chicken Dip 9

Creamy with the right amount of kick, served with fried tortilla chips

Tenders 9.5

Fried golden, served with your choice of side and sauce

The Wrap 12

Grilled, fried, blackened or sauced chicken, served with your choice of side

10" Pizza 11

Choice of red or white sauces, topped to perfection

*Gluten-Free Crust \$2 extra

Pizza Toppings

Mushrooms, onion, jalapenos, black olives, banana peppers, pineapple

Pepperoni, ham, bacon, turkey, chicken, and beef

*More than 4 toppings; add \$.50 per topping

Signature Sauces

Mild, Hot, Nashville, BBQ, Teriyaki, Lemon-Pepper, and Mango-Habanera

Create-Your-Own Burger (Mkt)

1-patty \$11.00 extra patty \$6.50

Cheese

American, Swiss, Pepper Jack, and Bleu cheese

Veggies

Lettuce, tomato, onion, caramelized onion, mushrooms, pickles, jalapenos, banana peppers, bacon \$.50, and egg \$1.00

Sandwiches

Served with your choice of side

D.C.C. Club 12

A clubhouse classic, served on white or wheat

Mediterranean Salmon 16

Blackened filet, topped with tzatziki slaw on a toasted bun

The Parisian 11

Ham, brie, arugula & pear slices, served on wheat or white roll, dressed with salted honey-butter

Seafood Hoagie 12

Choice of fried fish filet or fried shrimp, topped with remoulade slaw & sweet pickles over fresh arugula

B.L.T. 9

Fresh cut bacon, lettuce & tomato, served on white or wheat with a touch of mayo

Cajun Turkey 12

Our famous fried turkey, sliced up and topped with pepper jack cheese, with lettuce, tomato and chipotle mayo on white or wheat

D.C.C. Sides

Signature Sides \$3.00 (ea.)

Krinkle Fries

Curly Fries

Rice

Tater Tots

Baked Potato

Slaw

Whipped Potatoes

Mashed Sweet Potato

Vegetable Medley

House Fried Chips

Green Beans

Steamed Broccoli

Premium Sides \$4.00 (ea.)

Twice-Baked Potato

Onion Rings

Roasted Asparagus

Mac & Cheese

Fresh Fruit

Sweet Potato Fries

Menu

Greens

Side Salads

**add Cheese Bowl \$4*

- Vidalia Salad** 7
Arugula spring mix, spiced pecans, dried cranberries, fresh pear and Sweet Vidalia Onion Dressing
- Caesar** 7
Romaine, croutons, & shaved Romano, served on a crispy cheese basket
- Georgia Garden** 5
Arugula spring mix, grape tomatoes, cucumber, bacon, onion, and cheese blend
- Bleu Cheese Wedge** 6
Iceberg wedge, tomatoes, & bleu cheese, topped with candied bacon

Entrée Salads

**add Chicken \$5*

**add Shrimp \$6*

**add Salmon \$8*

- D.C.C. Cobb** 10
Spring mix, arugula, grilled corn, fried onion straws, tomato, hard boiled egg, cheese blend & candied bacon, paired with Sweet Vidalia Onion Dressing
- Summer Fruit & Cashew Salad** 10
Mixed greens, arugula, grape tomatoes, cucumber, fresh fruit, cashews & cheese blend
- Caesar Entrée** 9
A generous helping of our classic Caesar
- Strawberry-Feta Salad** 9
Arugula mix, grape tomatoes, fresh strawberries, feta cheese, and spiced pecans

Dressings:

Ranch, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Sweet Vidalia Onion, 1000 Island, Italian, Caesar, Oriental-Sesame, Cilantro-Lime Vinaigrette

**Extra Dressings \$.50-2oz / \$1.00-4oz*

Entrees

Pasta

**add Chicken \$5*

**add Shrimp \$6*

- Fettuccini Alfredo** 9
Al dente pasta, bathed in creamy Alfredo Sauce
- Voodoo Cavatappi** 11
Chorizo sausage, roasted bell peppers & Cavatappi, covered in our exclusive Creole-inspired sauce & topped with shaved Romano
- Organic Garden Tortellini** 18
Large tortellini pasta, stuffed with zucchini, sweet peas, asparagus and artisanal Italian cheeses, dressed with a bright Citrus-Butter Sauce

Grille

- 12 oz. Ribeye** Mkt.
Beautifully marbled & grilled to your liking, served with two sides of choice
- 12 oz. NY Strip** Mkt.
Grilled to your liking, served with two sides of choice
- John's Hamburger Steak** 18
D.C.C. staple, topped with caramelized onions and gravy, served with two sides of choice
- Shrimp** 18
Grilled, blackened, or sauced & served with two sides of choice
- Salmon Filet** 18
Grilled or blackened, served with two sides of choice

Chef's Creations

- Chilean Sea Bass** 30
Pan seared and lightly blackened filet, plated atop roasted red pepper coulis & paired with vegetable succotash
- Vino Duck Breast** 26
Seasoned, then seared to your desired temp. Paired with mashed potatoes, roasted asparagus & candied bacon, dressed with a red wine reduction sauce
- Pineapple Chicken** 15
Served with grilled pineapple, rice and roasted asparagus, topped with caramelized sweet teriyaki glaze
- Fig Chop** 21
Marinated bone-in pork chop, decadently prepared. Topped with fig preserves, and served with sweet potato mash & bacon green beans
- Parmesan Chicken Roulade** 22
Tender chicken breast, stuffed with spinach & creamy boursin cheese blend, coated in a parmesan-panko crust. Served over whipped potatoes and vegetable medley.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Ask your server about our dessert offerings!