



D.C.C. Sides

Signature Sides \$3.00 (ea.)

Crinkle Fries

Curly Fries

Yellow Rice

Tater Tots

Baked Potato

Slaw

Greek or Creole

Whipped Potatoes

Mashed Sweet Potato

House Fried Chips

Green Beans

Steamed Broccoli

Grilled Zucchini

Premium Sides \$4.00 (ea.)

Twice-Baked Potato

Onion Rings

Roasted Asparagus

Mac & Cheese

Fresh Fruit

Sweet Potato Fries

Loaded Potato Salad

Substitutions

Garden Salad +\$1.00

Vidalia Peach Salad +\$2.00

Caesar +\$2.00

Quinoa Salad +\$3.00

Signature Sauces

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

Menu

Appetizers

Garden Flatbread 10

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

Blackened Shrimp Nachos 14

Crispy tortilla chips, covered in jalapeno queso, topped with avocado, mango, shredded lettuce, blackened shrimp & sour cream, lightly drizzled with sriracha

Buffalo Chicken Flatbread 11

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

Hummus Nachos 9.5

A bed of tortilla chips and caramelized onions, covered in zesty queso cheese, banana peppers, black olives, fresh arugula, avocado and our made-in-house garlic hummus

BBQ-Pimento Cheese Chicken Nachos 11

Tortilla nachos, slathered with gooey pimento cheese, topped with barbecue chicken, jalapeno, diced tomatoes, shredded lettuce and sour cream

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 13

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

Sandwiches

Served with your choice of side

D.C.C. Club 12

A clubhouse classic, served on white or wheat

Mediterranean Salmon 17

Blackened filet, topped with tzatziki slaw on a toasted bun

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

*Burgers

Served with your choice of side

Piment'O' Burger 15

Juicy beef patty, cooked to order, topped with pimento cheese, onion ring, fresh arugula, served with DCC barbecue sauce

Bacon-Avocado Burger 16

Grilled to temp, and generously layered with house candied bacon, avocado slices & dressed with chipotle aioli

Sweet Chick Burger 10

Delicious sweet potato & chickpea patty, baked up and topped with lettuce, tomato, onion & tzatziki sauce

John's Melt 14

Inspired by John Cottrell's favorite dish! An all-beef patty, cooked to order, and topped with caramelized onions, sautéed mushrooms & melted Swiss on white or wheat

*CYOB

"Create Your Own Burger"
1-patty \$11.00 extra patty \$6.50

Cheese

American, Swiss, Pepper Jack, Bleu
Cheese, and Pimento Cheese

Veggies

Lettuce, tomato, red onion, caramelized onion, sautéed

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Greens

Side Salads

**add Cheese Bowl \$4*

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| <u>Vidalia Peach Salad</u> | 7 |
| Arugula spring mix, spiced pecans, dried cranberries, peaches and Sweet Vidalia Onion Dressing | |
| <u>Caesar</u> | 7 |
| Romaine, croutons, & shaved Romano, served on a crispy cheese basket | |
| <u>Georgia Garden</u> | 5 |
| Arugula spring mix, grape tomatoes, cucumber, bacon, onion, and cheese blend | |
| <u>Quinoa Salad</u> | 9 |
| Tri-color quinoa, avocado, grape tomatoes, red onions, cucumber, hard boiled egg & arugula spring mix with tzatziki drizzle | |

Dressings:

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

**Extra Dressings*

\$.50-2oz / \$1.00-4oz

Entrée Salads

**add Chicken \$5 *add Shrimp \$7 *add Salmon \$9*

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| <u>Taco Salad</u> | 11 |
| Spring mix & shredded lettuce, tomato, onion, avocado slices and cheese with crunchy fried tortilla strips <i>*add Ground Beef \$4</i> | |
| <i>*Served with Salsa & Sour Cream upon request</i> | |
| <u>Summer Fruit & Cashew Salad</u> | 10 |
| Mixed greens, arugula, grape tomatoes, cucumber, fresh melons & peaches, cashews & cheese blend | |
| <u>Caesar Entrée</u> | 9 |
| A generous helping of our classic Caesar | |
| <u>Strawberry-Feta Salad</u> | 10 |
| Arugula mix, hard boiled egg, fresh strawberries, feta cheese, and spiced pecans | |

Grains

**add Chicken \$5 *add Shrimp \$7*

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| <u>Fettuccini</u> | 9 |
| Al dente pasta, bathed in either creamy Alfredo Sauce or marinara | |
| <u>CFT Quinoa Bowl</u> | 18 |
| Heavenly Cajun Fried Turkey, sliced up and served over quinoa, grape tomatoes, caramelized onions, mushrooms & asparagus, drizzled with chipotle aioli | |
| <u>Organic Tortellini</u> | 20 |
| Large tortellini pasta, stuffed with clean veggies and Italian cheeses, tossed in lemon-caper sauce with grape tomatoes & asparagus, topped with grated parm | |

Chef's Creations

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| <u>Mussels Diavolo</u> | 26 |
| Hearty bowl of steamed mussels, served over a bed of al dente fettuccini soaked in spicy white wine Fra Diavolo sauce along with bell peppers & chorizo | |
| <u>Pineapple Chicken</u> | 15 |
| Served with grilled pineapple, rice and roasted asparagus, topped with caramelized sweet teriyaki glaze | |
| <u>Peach Chop</u> | 25 |
| Marinated bone-in pork chop, decadently prepared. Topped with peach chutney, and served with sweet potato mash & bacon green beans | |
| <u>Parmesan Chicken Roulade</u> | 24 |
| Tender chicken breast, stuffed with spinach & creamy boursin cheese blend, coated in a parmesan-panko crust. Served over whipped potatoes and vegetable medley. | |

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Grille

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| <u>14oz. Ribeye *</u> | Mkt. |
| Beautifully marbled & grilled to your liking, served with two sides of choice | |
| <u>Pimento Filet *</u> | Mkt. |
| Succulent 8oz. Filet Mignon grilled to your liking, topped with pimento cheese crust, served with two sides of choice | |
| <u>John's Hamburger Steak *</u> | 18 |
| D.C.C. staple, topped with caramelized onions and gravy, served with two sides of choice | |
| <u>Shrimp</u> | 19 |
| Grilled, blackened, or sauced & served with two sides of choice | |
| <u>Salmon Filet *</u> | 19 |
| Grilled or blackened, served with two sides | |

Ask your server about our dessert offerings!