

Dataw Island Club Lunch Menu

House Wines

\$5 per glass

*Emerald Bay Chardonnay,
Central Coast, California*

*Michael Sullberg Merlot,
California*

*Leese Fitch Cabernet Sauvignon,
California*

*Sartori Pinot Grigio,
Friul, Venezia Giulia, Italy*

Wines By the Glass

Whites

*Cono Sur Chardonnay,
Chile* 6.50

*Sonoma-Cutrer Chardonnay
Russian River Valley* 8.25

*Manu Sauvignon Blanc,
Marlborough, New Zealand* 7.50

Reds

*Three Saints Merlot,
Santa Ynez Valley, California* 8.00

*Saddle Rock Pinot Noir,
Central Coast, California* 8.75

*Tiza El Ganador Malbec,
Mendoza, Argentina* 6.50

Chef's Corner

Crisp Hand Battered Fresh Local Grouper

Fish filet hand battered, crispy fried and served with fries, cole slaw and tartar sauce

\$11.50

BLT Sandwich or Salad

Applewood Smoked Bacon, Crisp Iceberg Lettuce and sliced Vine-Ripe Tomatoes on Toasted Whole Wheat Bread

\$6.25

Make it a Salad with Hard-Boiled Eggs, Cheese, and Crisp Carrots \$7.95

Homemade Soups

Lobster Bisque
Cup \$4.95 Bowl \$5.95

Soup du Jour – Dataw Island Club's Daily Creation
Cup \$4.50 Bowl \$4.95

Salads

Chop Chop Salad

Salami, Cappicola, Turkey and Pastrami with mixed Greens, Cheeses, Tomatoes, Cucumbers and Hard Boiled Eggs with Choice of Dressing

\$7.95

Heart Healthy Shrimp Spinach Pasta Salad

Seasoned Grilled Shrimp served on Spinach, with Pasta and Gorgonzola, Cherry Tomatoes and your choice of Dressing

\$8.95

Dataw Island House Salad

Crisp California Field Greens, Sliced Barefoot Farms Local Tomatoes (in season), Hearts of Palm, Asparagus, Alfalfa Sprouts, Gorgonzola Cheese and Candied Pecans with Creamy Balsamic Dressing

King \$5.95 Queen \$4.95

Classic Caesar

Crisp Hearts of Romaine tossed with Seasoned Croutons, Parmesan Cheese and Classic Caesar Dressing

King \$5.95 Queen \$4.95

Carolina Cobb Salad

Crisp Hearts of Romaine topped with Oven-Roasted Turkey, Maple Ham, Avocado, Boiled Egg, Chopped Bacon, Tomato and Blue Cheese Crumble Your choice of Grilled, Fried or Blackened Chicken

King \$10.95 Queen \$9.95

Dataw Island Club Salad Sampler

Albacore Tuna, Country Chicken and Shrimp Salads, Cherry Tomatoes, Toasted Walnuts, Cucumbers and Grapes served with your choice of Dressing

\$9.95

Tender Steak Salad

Iceberg Lettuce Wedge with Grilled Tenderloin Steak, Tomato, Celery, Apple Smoked Bacon, Bleu Cheese, Avocado and Balsamic Dressing

\$11.95

Salad Additions

Grilled, Fried or Blackened Chicken \$4.00

Grilled, Fried or Blackened Shrimp \$5.00

Fried Oysters, Crab Cakes, Fish of the Day \$5.00

Choice of Dressings

Peppercorn, Traditional Caesar, Balsamic, Buttermilk Ranch, Chunky Blue Cheese, Italian, Raspberry Vinaigrette, Thousand Island, and Honey Mustard



General Manager
Ted Bartlett

Executive Chef
Joe Kelly

Director of Catering
Ann Brown

We feature the finest deli meat and cheese products. Sandwiches are served with a pickle wedge, fresh fruit garnish and your choice of French fries, sweet potato fries, onion rings, chips or coleslaw
Fresh fruit available for an additional \$3.25

Cold Sandwiches

Smoked Salmon on a Bagel

Irish Oak Smoked Salmon with Cream Cheese, Red Onion, Bacon, Lettuce and Tomato on a Toasted Bagel

\$8.95

Dataw Triple Wrap

Oven-Roasted Turkey, Maple Ham, Apple-Smoked Bacon, Vermont Cheddar, Vine-Ripe Tomato, Lettuce and Mayonnaise wrapped in a Flour Tortilla

\$7.95

The Croissant

A large toasted Croissant served with one of the following:

Shrimp Salad
Pecan Chicken Cranberry Salad
Tuna Salad with Melted Cheddar

\$8.95

Deli Sandwich Board

Choose from Oven-Roasted Turkey, Maple-Cured Ham, Roast Beef, Albacore Tuna or Country Chicken Salad served with your choice of Cheese on Deli Bread with Lettuce and Tomato

Full Sandwich \$7.95 Half Sandwich \$5.95

Stuffed Avocado

Half Avocado stuffed with Shrimp Salad on a bed of assorted Greens with Tomato, Cucumber, Carrot Curls and Fruit Garnish

\$9.95

Club Policies

CELL PHONES

As a courtesy to other members, cell phones usage is not allowed in the clubhouse. Thank you for your cooperation.

Hot Sandwiches

All American Hamburger

Char-Grilled 8 oz. Black Angus Burger served with Lettuce, Vine-Ripe Tomato, Onion, Bacon and your choice of Cheese on a Soft Kaiser Roll

\$8.95

Fried Shrimp Sandwich

Served on a Hogie Roll with Lettuce, Tomatoes and Cajun Remoulade

\$8.95

Corned Beef Reuben

Thinly sliced Corned Beef Brisket served on Grilled Rye Bread with Sauerkraut, Swiss Cheese, and Thousand Island Dressing

\$8.95

Cuban

Slow Roasted Pork, Ham, Pickles, Swiss Cheese, Mayonnaise, and Mustard. Served on a Hoagie Roll

\$8.95

Vegetarian Quesadilla

Pan-Roasted Zucchini, Squash, Tomato, Spinach, Mushroom, Green Onion, Black Olives and Shredded Smoked Gouda Cheese in a Spinach Tortilla served with Sour Cream, Fresh Salsa and Guacamole

\$7.95

With:

Grilled or Blackened Chicken \$9.95
Grilled or Blackened Shrimp \$10.95

Philly Steak Sandwich

Griddle Chopped Philly Steak with Sautéed Onions, Peppers and Mushrooms, topped with Provolone Cheese

\$9.95

Grilled Eggplant

Seasoned Grilled Eggplant, Roasted Red Pepper, Red Onion, Mozzarella Cheese and Garlic Aioli served on a Croissant

\$8.95

Crab Cake Sandwich

Sautéed Crab Cake with Cajun Remoulade, Lettuce and Tomato served on a Kaiser Roll with your choice of side

\$9.95

We use only the freshest local and premium products available. Much of our seafood is harvested from local waters. Produce, when available, is acquired from Beaufort County Growers. Chef Joe also uses fresh herbs from the Dataw Island garden in some of the menu items.

Special requests are always welcome. Please do not hesitate to ask your server.
