TEE OFF

SPECIALTY SALADS

Soups		Bette's Salad	\$11
•		Sweet tarragon dressing tossed with cris	p greens,
Seafood Chowder - A local favor	ite	tomato, red onions, and craisins	
Cup - \$6 Bowl - \$10		Candan Galad	Φ
Soup of the Day		Garden Salad Mixed greens, local tomato, red onion,	\$11
Cup - \$5 Bowl - \$8		cucumbers, and carrots	
Small Salads		Caesar Salad	\$11
Siliali Salaus		Crisp romaine, shaved parmesan cheese croutons, and creamy Caesar dressing	•
Small Bette's \$6		Contra als Calad	Φ
Small Garden \$6		Spinach Salad Fresh baby spinach tossed with bacon dr	\$11
Small Caesar \$6		parmesan cheese, mushrooms, red onion, and	
Small Spinach \$6		craisins	
Iceberg Wedge \$8			
		Enhance Your Salad:	
		Grilled Chicken	\$ 5
Appetizers		Crispy Chicken Strips	\$ 6
		Blackened Chicken	\$ 6
Shrimp Cocktail	\$10	Grilled Shrimp	\$7
Five jumbo shrimp with homemade cocktail sauce		Crispy Shrimp	\$7
Chielen Ca Change Oroga dilla	ф.,	Blackened Shrimp	\$ 7
Chicken & Cheese Quesadilla \$14 Grilled Flour tortilla with mushrooms and		Grilled Salmon	\$12
onions. Served with homemade salsa and sour		Blackened Salmon	\$12
cream		GC Famous Taco Salad \$16	
		Seasoned chicken, shredded cheese, tom	atoes
Spinach & Artichoke Dip \$12		black olives, and onions on a bed of lettuce in a	
Served with tortilla chips		crispy tortilla shell; served with chips & salsa	
Pimento Cheese	\$8	Proudly Homemade Dressings:	
Handcrafted pimento cheese		Bette's, Honey Mustard, Bleu Cheese, Ranch, Thousand Island, Italian	
Bacon Wrapped Shrimp	\$10	2 www.ew 1000100, 10000010	
Served with mango relish		Also Available:	
		French, Low Fat Ranch,	
Chips & Salsa	\$ 5	Raspberry Vinaigrette, Oil & Vinegar	

MEAT

Served with choice of Baked Potato, Fries, Sweet Potato Fries, or Garden Rice Blend and Vegetable of Day

Center Cut Sirloin \$22 8 oz. sirloin grilled your way!

Gorgonzola Sirloin \$24

Sirloin with gorgonzola cream sauce

Parmesan Sirloin \$24
Sirloin with shaved parmesan cream sauce

Surf & Turf \$27

Sirloin topped with grilled shrimp

Filet Mignon \$28

6 oz. Hand-cut with fork-tender texture

NY Strip \$35

12 oz. Hand-cut and marbled to perfection

Mixed Grill \$28 Baby filet, two crab cakes, and grilled chicken

Chopped Sirloin
Smothered in mushrooms

\$16

SEAFOOD

Served with choice of Baked Potato, Fries, Sweet Potato Fries, or Garden Rice Blend and Vegetable of Day

Seared Salmon \$22

Hand Cut

Bourbon Glazed Salmon \$23

Homemade bourbon glaze

Salmon Florentine \$23
Topped with sauteed spinach, garlic, and roasted red peppers

Carolina Mountain Trout \$21
Sauteed with lemon, butter, and white wine

Crab Cakes \$23
Three cakes served with mango relish

Baked Stuffed Shrimp \$23

Jumbo shrimp stuffed with crab meat



* Consumer Warning *

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

If you have an allergy, notify your server.

PASIA		Served with choice of Baked Potato, Fries, Sweet Potato Fries, or Garden Rice Blend	
Served with small sa	lad		
Wedge salad +\$2.0	0		
		and Vegetable of L	<i>ay</i>
Pasta Alfredo	\$14		
Fettuccine tossed with parmesan cheese, cream, and basil pesto		Chicken Gorgonzola	\$18
		Two grilled chicken breasts topped with	
	ж.	gorgonzola, cream, and roasted r	ed peppers
Pasta Gorgonzola	\$15		dh.
Penne tossed with gorgonzola cheese, cream, and		Blackened Chicken	\$17
baby spinach		Grilled with homemade blackened	l seasoning
Enhance Your Pasta:		Chicken Piccata	\$16
Grilled Chicken	\$ 5	Lightly dusted chicken with cream, capers, and	
Crispy Chicken Strips	\$ 6	lemon	
Blackened Chicken	\$ 6		
Grilled Shrimp	\$7	Chicken Marsala	\$16
Crispy Shrimp	\$7	Dredged chicken with mushrooms	, cream, and
Blackened Shrimp	\$ 7	marsala wine	
Grilled Salmon	\$12		
Blackened Salmon	\$12		
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LIGHTER FAI			
Served with Fries or Sweet P	otato Fries	Chicken Tenders	\$8
Chicken Club	\$13	n u la ll	#
Grilled chicken, bacon, and provolone served		Buttered Noodles	\$7
with honey mustard			
Bunker Burger	\$14		
American Cheese		Sides	
		Sides	
Chicken Tenders	\$15	Fries	\$ 3
Hand breaded chicken tenders served with homemade honey mustard		Sweet Potato Fries	
			\$3 \$a
Eniod Clasina-	d h	Baked Potato	\$ 3
Fried Shrimp	\$15	Rice	\$ 3
Hand breaded shrimp served with	потетаае	Vegetable of Day	\$3

PASTA

cocktail sauce

POULTRY