

# DINNER

## SMALL PLATES

**Soup du jour • 7/10**

**Cheese & Charcuterie • 19**

Chef's Selection, Accoutrements

**Fritto Misto • 17**

Fried Calamari, White Fish, Shrimp, Peppers,  
Tomato, Marinara & Lemon Aioli

**Ahi Tuna Poke Nachos • 18**

Crispy Wontons, Sriracha Aioli,  
Avocado Crema, Soy, Scallion, Cilantro

**Mexican Street Corn • 9**

Spicy Mayo, Cotija Cheese

**Crispy Fried Brussels Sprouts • 14**

Sweet Chili, Soy, Sesame, Pickled Onion

**House Made Ricotta Ravioli • 14**

Fresh Corn, Sun Dried Tomato, Sage,  
Grana Padano

**Grilled Octopus • 18**

Andouille Sausage, Stewed Black Lentils,  
Lemon Oil

**Maryland Style Crabcakes • 20**

Local Baby Greens, Black Beans,  
Old Bay Tartar, Lemon

## SALADS

**Arugula • 15**

Fried Artichokes, Shaved Parmesan,  
Lemon Vinaigrette

**Peaches & Burrata • 14**

Grilled Peaches, Burrata, Baby Greens,  
Citrus, Pistachios, Saba

**Iceberg Wedge • 12**

Crumbled Blue Cheese, Bacon, Tomato,  
Buttermilk Blue Cheese Dressing

**Spinach • 15**

Fresh Strawberries, Blueberries, Goat  
Cheese, Pine Nuts, Red Wine-Berry  
Vinaigrette

**Caesar • 13**

Romaine, Garlic Crouton, House Made  
Lemon Caesar Dressing, White Anchovies

*Add to any salad:* Chicken • 10    Shrimp • 11  
Steak • 13    Salmon • 15

# DINNER

## ENTRÉES

**Eggplant Burrata Parmigiana • 28**

Marinara, Linguine in Basil Pesto, Grana Padano

**Oxtail Garganelli • 32**

Oxtail Ragout, Local Oyster Mushrooms, Garlic Confit,  
Grana Padano, Black Pepper

**Lobster Bucatini • 34**

Cherry Tomatoes, Basil, Fennel Pollen

**Seared Scallops • 34**

Farro Salad, Citrus Salsa, Herb Oil

**Herb Roasted Chicken • 28**

Yukon Gold Mashed, Seasonal Veg

**Faroe Island Salmon • 30**

Chilled Cous Cous Salad, Summer Squash, Corn,  
Lemon Vinaigrette, Tomato Oil

**Thai Style Short Rib • 32**

Coconut Rice, Pickled Vegetables, Micro Salad, Herb Oil

**16 oz Prime Rib • 40**

Yukon Gold Mash, Seasonal Veg, Au Poivre

**Pulled Pork Sandwich • 16**

Pickled Shallots, Berkshire Mountain Brioche, Hand Cut Fries

**Lobster Salad Roll • 26**

Cornichon-Red Onion-Tarragon Dressing,  
Berkshire Mountain Long Brioche Roll, Handcut Fries

**The "CCC" Burger • 21**

8 oz Pasture Raised Local Beef, Cheddar, Bacon, House Made Pickles,  
Lettuce, Tomato, Red Onion, Berkshire Mountain Brioche, Hand Cut Fries

*Sub a side salad OR Sweet Potato Fries • +2 Gluten Free Roll • +2*

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

**the greens**  
at the club



# COCKTAILS

## **Vodka Salad • 10**

muddled grapefruit/cucumber/mint, 3 drops of simple syrup, light pour of Tito's vodka, club soda

## **Peachy Tea • 10**

Evan Williams Peach Bourbon,  
Unsweetened Iced Tea

## **Goombay Smash • 12**

Triple Rum: coconut, light, dark  
Triple Juice: pineapple, orange, fresh lime

## **Mike's Margarita • 12**

Add Mango, Raspberry, Pomegranate +2  
Make it Skinny +2

## **14th Tee Martini • 14**

Hendricks gin, fresh herbs muddled with  
cucumber, lime & simple syrup,  
shaken ice cold and served up  
CHOOSE : Cilantro or Basil  
(SUB: Bulleit Bourbon or Tito's vodka)

# CANNED COCKTAILS

## **Nutrl Vodka Seltzer • 7**

Watermelon or Pineapple

## **High Noon Tequila Seltzer • 7**

Strawberry, Lime, Grapefruit or Passionfruit

## **Bucket of Five • 30**

Mixed Flavors

# DESSERT

## **SoCo Creamery Ice Cream • 9**

Three Scoops  
Ask your server for today's selections

## **Dulce de Leche Cheesecake • 10**

## **Chocolate Torte • 10**

# AFTER DINNER DRINKS

## **Espresso Martini • 14**

Espresso vodka, vanilla vodka,  
Bailey's, Kahlua

## **Chocolate Martini • 14**

Tito's, Godiva chocolate liqueur,  
creme de cocoa

## **Sgroppino • 14**

Lemon sorbet, belvedere vodka, prosecco

## **Cordials • 9**

Sambuca White  
Sambuca Black  
Baileys  
Kahlua  
Tia Maria  
Frangelico

## **Croft Special Reserve Port • 10**

## **Fonseca 20 year old Tawny Port • 14**

# WINE

# WHITE WINE

## SPARKLING & ROSE

### **Prosecco • 12/35**

Bola - Veneto, Italy  
*apple, pear and peach with a lively finish*

### **Cava Brut • 10/30**

Poema -Catalonia, Spain  
*light and fresh sparkling rose, the trepat grape has notes of strawberry, raspberry and rose petals*

### **Rose • 10/30**

Vino – Washington  
*fresh, delicious, satisfying. guava, apricot, and honeysuckle across the palate. grapefruit, watermelon and orange cream lavishly finish the experience*

### **Lambrusco • -/35**

Medici Quericoli – Dolce, Italy  
*ruby red with persistent bubbles, this highly rated wine pairs well with steaks and burgers*

### **Pinot Grigio • 12/35**

The Seeker - Veneto, Italy  
*dry crisp vibrant texture featuring apple, pear, and stone fruit, with hints of white flowers and almonds*

### **Chenin Blanc • 12/35**

Protea - Western Cape, South Africa  
*nectarine, apricot and quince with a touch of ripe honey to balance the acidity, beautiful bottle that you might want to take home*

### **Riesling • 13/38**

Dr. Konstantin Frank, Fingerlakes, NY  
*semi-dry, delicate and elegant, with apricot, nectarine and pineapple with lemon citrus for balance*

### **Gewurztraminer • 10/30**

Alexander Valley Vineyards - California  
*floral nose with aromas of apricot, grapefruit, lychee and pear, dryer style with minerality*

### **Sauvignon Blanc • 12/35**

Otto's Constant Dream (OCD) - Marlborough, New Zealand  
*A Greens mainstay: fresh sage, blackcurrant, fresh passion fruit and a jolt of lemon/lime freshness*

### **Sancerre • 16/50**

La Legende De Saint-Martin - Loire Valley, France  
*bright and unusually juicy, with white peach, lemon and notes of flint*

### **Chardonnay • 12/35**

Stangeways – California  
*a pleasant everyday chardonnay with a rich citrus backbone showing both oaky and buttery characteristics*

### **Chardonnay • -/85**

Enroute - California  
*full bodied and rich with layers of orange blossom, peach, citrus and subtle notes of pineapple*

# RED WINE

## **Sangiovese • 13/38**

Ghatto - Tuscany, Italy

*Bright and light this organic red is a crowd-pleaser whether served chilled or not. The juiciness is balanced by a little earthiness and pepper, making for easy drinking*

## **Pinot Noir • 11/33**

Lapis - California

*ripe red cherries, boysenberries, purple flowers and nice spices, the palate is juicy, smooth, polished and delicious*

## **Pinot Noir • -/65**

*Resonance - OR, USA deep and brilliant dark ruby color, aromas of red fruits with a touch of spice and wood, flavors of cherries and currants*

## **Petite Sirah • -/85**

*Stags Leap - CA, USA strong notes of blackberry, blueberry and black cherry fruits interwoven with more savory notes of black pepper and cocoa powder*

## **Malbec • 10/30**

Alamos - Mendoza, Argentina

*bright black cherry aromas with light floral notes and a touch of toast, with cassis black raspberry cassis and chocolate*

## **Cabernet Sauvignon • 13/38**

Raymond - CA, USA

*opens with aromas of dark red fruits like boysenberry pie, on the palate, rich flavors of dried plums, dates, red currants and berries*

## **Cabernet Sauvignon • -/85**

*Hess Lion Tamer - CA, USA lush and fleshy, with cassis, boysenberry and blackberry preserve notes guided by hints of alder and mesquite. Stays open but defined through the finish, with a buried hint of sweet tobacco*

## **Bourbon Barrel Aged Zinfandel CA • 14/40**

Four Virtues - California

*heavily charred bourbon oak barrels impart nuanced layers of caramel, vanilla and toasty oak, intense full-bodied with dark red cherry, blackberry and spice*

# BEER

## Domestic Bottles • 5

Budweiser

Bud Light

Michelob Ultra

Coors Light

Miller Light

Sam Adams Boston Lager

Twisted Tea

Twisted Tea Half and Half

## Buckets - 5 the same for 20

## Import Bottles • 6

Amstel Light

Heineken

Heineken Light

Corona

Corona Light

Labatt Blue

Stella Non-Alcoholic

## Buckets 5 the same for 25

## Cans

Nutrl Vodka • 7

Pineapple/Watermelon

High Noon Tequila • 7

Strawberry/Lime/Grapefruit/Passionfruit

Buckets of 5 varied flavors • 30

Rotating IPA • 8 (ask your server)

Bad Seed Cider • 6

# SPIRITS

On-the-rocks +3  
Martinis +3

## VODKA

Tito's 9  
Stolichnaya 9  
Absolute 9  
Ketel One 10  
Grey Goose 11  
Belvedere 11  
Flavored, Ask your Server

## GIN

Beefeater 9  
Tanqueray 9  
Bombay Sapphire 10  
Hendrix 11

## TEQUILA

Cuervo 8  
Milagro 9  
Patron 10  
Villa One Silver 10  
Villa One Reposado 12  
Villa One Anejo 14  
Casamigos Blanco 10  
Casamigos Reposado 12  
Casamigos Anejo 14  
Gran Coramino Cristalino 13

# SPIRITS

On-the-rocks +3  
Martinis +3

## RUM

Bacardi Silver 9  
Captain Morgan 9  
Malibu Coconut 9  
Myers Dark 10  
Mount Gay 10

## BOURBON

Jack Daniels 9  
Jim Beam 9  
Bulliet 10  
Knob Creek 11  
Angels Envy 12  
Cooper's Daughter Black Walnut 12  
Cooper's Daughter Smoked Maple 12  
Woodford Reserve 13  
Hillrock 14

## WHISKEY

Canadian Club 9  
Seagrams 7 9  
Seagreams VO 9  
Bushmills 9  
Jameson 9  
Bulliet Rye 10

## SCOTCH

Dewars 9  
Acnoc 10  
Macallan 12 year 12  
Glenlivet 12 year 12  
Glenfidich 12 year 12  
Laphroig 10 year 12