

## SMALL PLATES

### Spicy Cauliflower Wings

Served with buffalo or spicy Thai sauces

8

### Loaded Potato Skins

Cheese, bacon, chives, sour cream

8

### Chicken Quesadilla

Salsa, sour cream guacamole, jalapenos

11

### Coconut Shrimp

Jumbo shrimp coconut battered, served with Thai chili sauce

11

### Baby Back Ribs

Served with cole slaw & fries

11

### Asian Lettuce Wraps

Chicken, garlic, scallions, water chestnuts, sesame oil, iceberg lettuce cups, crispy rice sticks

11

## ENTREES

*Served with 2 sides unless noted & bread*

### Salmon or Mahi Mahi

19

Grilled or blackened

**Wine Pairing: Au Contraire Pinot Gris**

### Chicken Francese

16

Egg-dipped, sautéed chicken cutlets with a lemon butter and white wine sauce. Served with Pasta Marinara

**Wine Pairing: Attitude Sauvignon Blanc**

### Vegetarian Chimichanga

13

Rice, refried beans, cheese, onions, zucchini, corn, spinach with guacamole & sour cream

**Wine Pairing: Garnacha & Tempranillo**

## SANDWICHES

### Big Italian

11

Ham, capicola, salami, provolone, lettuce, oil & vinegar, herbs

**Wine Pairing: Rocca Chianti**

### Vegan Black Bean Burger

10

Lettuce, tomato, sriracha mayo on a toasted brioche bun

**Wine Pairing: Au Contraire Pinot Gris**

### Signal Club Sandwich

12

Toasted wheatberry bread with turkey, ham, bacon, lettuce, tomato & mayo

**Wine Pairing: Le Grand Noir Pinot Noir**

### Truffle Oil Penne Pasta

18

Penne tossed with truffle oil, cremini mushrooms, parmesan, choice of chicken or shrimp

**Wine Pairing: Jadot Chardonnay**

### Chicken Tenders

14

Served with honey mustard

**Wine Pairing: Le Grand Noir Pinot Noir**

### Cannelloni della Casa

14

Stuffed with beef, veal, pork, spinach, parmesan & mozzarella with tomato & béchamel

**Wine Pairing: Rocca Chianti**

### Philly Cheese Steak

11

Shaved ribeye steak grilled with onions & white American

**Wine Pairing: Pascuel Toso Malbec**

### Turkey Ciabatta

11

Bacon, provolone, lettuce, tomato, sriracha mayo

**Wine Pairing: Côte du Rhone**

### Classic Reuben

12

Corned beef, swiss cheese, sauerkraut, 1000 Island dressing on toasted rye

**Wine Pairing: Au Contraire Pinot Gris**

## BEVERAGES

coke classic · coke zero, diet coke  
dr pepper · lemonade · sprite  
milk · coffee · iced tea · hot tea

2.5

## SIDES

french fries · sweet potato fries · tater tots · homemade  
chips · mac & cheese · fried okra · mashed potatoes  
chef's vegetables · cole slaw · seasonal fresh fruit  
fried onion strings · baked potato (after 5pm)

## SALADS

### Classic Caesar

Romaine, parmesan, croutons

**Wine Pairing: Au Contraire Pinot Gris**

9/6

### Signal Salad

Greens, strawberries, mandarin oranges, bleu cheese, candied pecans, cranberries

**Wine Pairing: Jadot Chardonnay**

10/7

### Iceberg Wedge

Bleu cheese, grape tomatoes, smoked bacon, bleu cheese dressing

**Wine Pairing: Kono Sauvignon Blanc**

8

### Harvest Salad

Kale, roasted butternut squash, pecans, brie, apples, cranberries, maple dijon dressing

**Wine Pairing: Le Grand Noir Pinot Noir**

10/7

### Mediterranean Gyro

Greek gyro meat, bell peppers, black olives, pepperoncini peppers, feta, tomatoes, red onion, Greek feta dressing

**Wine Pairing: Garnacha & Tempranillo**

12

### Jumbo Fried Shrimp

18

Breaded, fried & served with cocktail sauce, cole slaw & hush puppies

**Wine Pairing: Attitude Sauvignon Blanc**

### Bistro Steak & Frites

19

Chargrilled, served with horseradish crème & rosemary olive oil fries

**Wine Pairing: Côte du Rhone**

### Blackened NY Strip Steak

26

Served with Cajun crème

**Wine Pairing: Pascuel Toso Malbec**

### Black Angus Filet Mignon

32

6oz center cut served with demi-glace

**Wine Pairing: Josh Cabernet Sauvignon**

### Clubhouse Burger

11

8oz burger with lettuce, tomato, onion & pickle

**Wine Pairing: Josh Cabernet Sauvignon**

### Buffalo Chicken Wrap

10

Fried chicken tenders in buffalo sauce wrapped in warm tortilla

with lettuce, tomato & bleu cheese

**Wine Pairing: Kono Sauvignon Blanc**

## DESSERTS

ny cheesecake with berries · chocolate  
layer cake · key lime pie  
brownie ice cream sundae

6



SIGNAL MOUNTAIN  
GOLF AND COUNTRY CLUB

# Wine



# List

## SPARKLING

- Pol Clement Sparkling Rose** 8/30  
**La Marca Prosecco** 7/28

## LIGHT, BRIGHT WHITES

- Fetzer Pinot Grigio (California)** 6/18  
House. Light & clean. Refreshing notes of citrus, pear & melon.
- Au Contraire Pinot Gris (California)** 13/42  
Balanced & approachable with a fleshy, medium body. Meyer lemon, white peach, honeysuckles and a hint of minerality.
- Jolviet 'Attitude' Sauvignon Blanc (Loire Valley, France)** 11/40  
Sancerre for half the price! Crisp citrus & green fruit with a distinct mineral profile.
- Kono Sauvignon Blanc (Marlborough, New Zealand)** 9/35  
Lively & refreshing. Light body, zippy acidity with notes of grapefruit, pineapple, passionfruit, green herbs & grass.

## MEDIUM-FULL WHITES

- Fetzer Chardonnay (California)** 7/28  
House. Juicy pear & pineapple with pronounced oak & butter.
- Kendall Jackson Chardonnay (California)** 10/35  
Rich, creamy body. Notes of lush citrus & tropical fruit with vanilla, toasted coconut & baking spice
- Maison Louis Jadot, Mâcon-Villages Chardonnay (Burgundy, France)** 14/42  
Unoaked Chardonnay with a round, medium body & vibrant acidity. Floral aromas with flavors of apple, pear & citrus.
- Sonoma Cutrer Chardonnay (Sonoma, CA)** 15/45  
Full, buttery body. Ripe peach, pineapple & pear with pronounced oak notes of vanilla & spice.
- Chateau St. Michelle Riesling (Washington)** 8/32  
Semi-sweet with tangy acidity. Apricot, grapefruit, white blossom & honey.
- Mirrasou Moscato (California)** 8/26  
Sweet & fruity. Pronounced floral nose with grape, peach & pineapple flavors.

## LIGHT-MEDIUM REDS

- La Crema Pinot Noir (Sonoma, California)** 9/27  
Velvety body with light tannins. Ripe red berries with vanilla, baking spice & toast.
- Le Grand Noir Pinot Noir (Pays d'Oc, France)** 8/26  
A Burgundian-style Pinot Noir with fine tannins & bright acidity. Strawberry, cherry & red currant are complemented by notes of earth, black pepper, vanilla & hint of smoke.
- Aphilanthes Côte du Rhone (Rhône Valley, France)** 13/42  
Easy-drinking blend with silky texture. Juicy fruit notes of raspberries, blackberries & plum with warm spices & earth.
- Rocca Delle Macie Chianti Classico (Chianti, Italy)** 13/42  
A Tuscan favorite! Medium body with firm but soft tannins & balanced acidity. Cherry, raspberry, blueberry, green herbs, earth with spice & leather on the finish.

## BOLD REDS

- Pascuel Toso Malbec (Mendoza, Argentina)** 12/36  
Rich body & smooth tannins. Ripe black fruit, vanilla, cocoa, cloves & smoke.
- Monasterio de las Viñas Garnacha & Tempranillo (Cariñena, Spain)** 8/32  
Full body with fine tannins. Fruity & spicy. Cherry, strawberry, white pepper, violets, clove & cinnamon.
- Fetzer Cabernet Sauvignon (California)** 6/18  
House. Bold, juicy body. Jammy fruit notes with pronounced oak, vanilla, & baking spice.
- Josh Cabernet Sauvignon (California)** 9/27  
Firm, well-structured body. Lush blackberry, blueberry & plum with balanced vanilla, pepper, cloves, nutmeg & toasted hazelnut.