

A P P E T I Z E R S

Chicken Wings

Choice of three sauces; hot/med, hickory BBQ, Asian lemon grass ginger

8/14

Charcuterie Board

Un-cured salami, prosciutto, capicola, triple crème brie, olives, dried fruits, local honey, & toasted baguette

14

BBQ Pork Nachos

Slow roasted pork shoulder w/BBQ sauce, cheddar & jack cheese, scallions, jalapenos & sour cream over tortilla chips

11

Coconut Shrimp

Jumbo shrimp coconut battered, served w/Thai chili sauce

13

Chicken Quesadilla

Salsa, sour cream, guacamole & jalapenos

12

Asian Lettuce Wraps

Chicken, garlic, scallions, sesame oil, iceberg lettuce, crispy rice sticks

12

Seared Ahi Tuna

Seared Ahi sliced thin, served w/greens, toasted sesame seeds & wasabi crème fraîche

14

Signal Chips

House-made chips topped with blue cheese, scallions, ranch & bacon

9



SIGNAL MOUNTAIN
GOLF AND COUNTRY CLUB

S O U P S

Soup of the Day

3

French Onion Soup

5

D R E S S I N G S

Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, 1000 Island

S A L A D P R O T E I N S

Grilled or Fried Chicken \$6

Grilled Shrimp \$9

Grilled Salmon \$10

Grilled Steak \$9

S A L A D S

Classic Caesar

Romaine, parmesan, croutons

10/7

Signal Salad

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

10/7

Iceberg Wedge

Blue cheese, grape tomatoes, smoked bacon, blue cheese dressing

10

Caprese Salad

Fresh Buffalo Mozzarella, tomatoes, basil & spring mix served w/pesto vinaigrette

12

Clubhouse Chopped Salad

Chopped lettuce, tomatoes, cucumber, cheddar jack cheese & bacon tossed w/choice of dressing

9/7

Chicken or Egg Summer Salad

Served w/your choice of chicken or egg salad w/fresh fruit, gherkin pickles, pickled beets, celery & carrot sticks w/choice of dressing

14

E N T R É E S

Served with 2 sides unless noted & bread

Salmon or Mahi Mahi

19

Grilled or blackened.

Available w/honey orange glaze

Wine Pairing: Martín Códax Albariño

NC Trout

19

Sauteed NC Trout w/citrus beurre blanc

Wine Pairing: Attitude Sauvignon Blanc

Flat Iron Scallops

28

Tender Sea Scallops grilled & served with Brown Butter

Wine Pairing: Jadot Chardonnay

Chicken Marsala

17

Sauteed chicken breast w/ mushrooms, marsala wine & linguini pasta

Wine Pairing: Au Contraire Pinot Gris

Chicken Tenders

15

Served w/honey mustard

Wine Pairing: J. Lohr Valdigué

Clubhouse Black Angus Hanger Steaks

23

Served w/our house-made signature sauces including bearnaise, hoisin & classic steak sauce

Wine Pairing: Klinker Brick Zinfandel

Jumbo Fried Shrimp

19

Breaded, fried & served w/cocktail sauce, slaw & hush puppies

Wine Pairing: Bonina Vinho Verde

Pasta Pomodoro

15

Linguini pasta tossed w/ fresh basil & mozzarella balls in Pomodoro tomato sauce

Wine Pairing: Rosé de Printemps

Black Angus Filet Mignon

33

6oz center cut served w/our house-made signature sauces including bearnaise, hoisin & classic steak sauce

Wine Pairing: Château de Mattes-Sabran, Corbières

S A N D W I C H E S

Big Italian

13

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

Clubhouse Burger

13

8oz burger w/lettuce, tomato, onion & pickle

Vegan Black Bean Burger

11

Lettuce, tomato & sriracha mayo on a toasted brioche bun

Ahi Tuna Sandwich

15

Seared Ahi served w/Asian slaw & wasabi crème fraîche on a toasted brioche bun

Philly Cheese Steak

13

Shaved ribeye steak grilled w/onions & white American

Clubhouse Chicken Salad Sandwich

12

Available as sandwich or wrap

Buffalo Chicken Sandwich

13

Thinly pounded chicken tenderloins tossed in buffalo sauce w/swiss cheese & ranch (also available as a wrap)

Signal Club Sandwich

13

Toasted wheatberry bread w/turkey, ham, bacon, lettuce, tomato & mayo

Salmon BLT

15

Served w/bacon, lettuce, tomato & mayonnaise on a toasted brioche bun

Elena Ruz

12

Cuban style turkey pressed & grilled w/cream cheese & strawberry preserves on a toasted artisan ciabatta roll

B E V E R A G E S

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

2.5

S I D E S

house chopped salad · crispy brussel sprouts · french fries · sweet potato fries · tater tots · homemade chips · steak house onion rings · gouda grits · mac & cheese · hash brown casserole · chef's vegetables · cole slaw · seasonal fresh fruit · baked potato (after 5pm)

D E S S E R T S

warm chocolate chip cookie w/vanilla ice cream · ny cheesecake w/berries
chocolate lava cake w/vanilla ice cream
key lime pie · featured gelato

6

SPARKLING

- La Marca Prosecco (Italy)** 7/28
Argyle Brut Sparkling Wine (Oregon) 54

LIGHT, BRIGHT WHITES

- Banfi Centine Pinot Grigio (Italy)** 8/24
 House. Light & clean with bright notes of lemon zest, pear & melon.
- Bonina Vinho Verde (Portugal)** 8/24
 Vibrant citrus & tropical fruit with a hint of wet stones. Light & zippy with mild effervescence & lingering, mouth-watering acidity.
- Au Contraire Pinot Gris (California)** 14/42
 Balanced & approachable with a fleshy, medium body. Meyer lemon, white peach, honeysuckles & a hint of minerality.
- Jolviet 'Attitude' Sauvignon Blanc (France)** 14/42
 Sancerre for half the price! Crisp citrus & green fruit with a distinct mineral profile.
- Kono Sauvignon Blanc (New Zealand)** 12/36
 Lively & refreshing. Light body & energetic acidity with vibrant notes of grapefruit, pineapple, passionfruit, green herbs & grass.
- Rosé de Printemps (France)** 11/33
 Classic dry Provence-style rosé with delicate red berry flavors & a hint of peppery spice.

MEDIUM-FULL WHITES

- Sixty Five & Broad Chardonnay (Washington)** 8/24
 House. Creamy body & balanced acidity. Citrus & apple with hints of butterscotch & oak.
- Black Stallion Napa Valley Chardonnay (California)** 14/42
 Juicy notes of pear, lemon curd & orange blossom with balanced oak & brown butter. Rich, mid-palate weight & fresh acidity.
- Martín Códax Albariño (Spain)** 12/36
 Fresh, coastal wine with a fleshy body & brisk acidity. Ripe notes of passion fruit, apple, peach, orange zest & white flowers are framed by saline minerality & hints of spice.
- Maison Louis Jadot, Mâcon-Villages Chardonnay (France)** 14/42
 Unoaked white Burgundy with a round, medium body & bright acidity. Floral aromas with flavors of apple, pear & citrus.
- Sonoma Cutrer Chardonnay (Sonoma, CA)** 15/45
 Rich, buttery body. Ripe peach, pineapple & pear with pronounced oak notes of vanilla & spice.

LIGHT-MEDIUM REDS

- Santa Rita 120 Pinot Noir (Chile)** 8/24
 House. Light, smooth body with notes of cherries, raspberries, vanilla & earth.
- Le Grand Noir Pinot Noir (France)** 8/24
 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.
- Kate Arnold Willamette Valley Pinot Noir (Oregon)** 14/42
 Brisk acidity & fine tannins frame a soft, medium body. Pomegranate & red cherry fruit are accented with dried herbs, leather, & a stony minerality
- J. Lohr Wildflower Valdiguié (California)** 8/24
 Light, juicy Beaujolais-style red. Cherry berry fruit flavors with black pepper & spice on the crisp finish. Great with a slight chill!

BOLD REDS

- Sixty Five & Broad Cabernet Sauvignon (Washington)** 8/24
 House. Plush, easy-drinking wine with notes of plum, vanilla, & baking spice.
- Via Blanca Malbec (Mendoza, Argentina)** 10/30
 Black plum, blackberry, vanilla, cocoa, cloves & smoke. Round body & smooth tannins.
- Mas Marer Montsant (Spain)** 12/35
 Blend of Cabernet, Merlot & Syrah. Firm yet silky, showing concentrated black fruit with tobacco, mocha & an earthy, mineral finish.
- Josh Napa Cabernet Sauvignon (California)** 9/27
 Generous & well-structured with lush black currant, vanilla, pepper & baking spice.
- Klinker Brick 2018 Old Vine Zinfandel (California)** 13.5/41
 Bold black cherry & raspberry with black pepper, baking spice & mint. Bold, soft body.
- Château de Mattes-Sabran, Corbières Le Viala (France)** 14.5/44
 Styled like a Châteauneuf-du-Pape, with a rich body, velvety tannins & bright, balanced acidity. Rich notes of plum & berry, white pepper, Herbs de Provence, & a rustic earthiness.