

THE
OOLTEWAH CLUB
LEGACY MENU
AVAILABLE ALL DAY

APPETIZERS

SOUTHWESTERN EGGROLLS \$13  **GARLIC CHEESE CURDS \$14**

Mama Tammy's owl sauce

Marinara

 **JUMBO WINGS OR FRIED CAULIFLOWER \$14**

6 crispy wings, choice of Dry Rub, Buffalo, Carolina Gold, or Honey Sriracha. Ranch or Bleu Cheese

EMBER SHRIMP \$14

Bang bang sauce, green onion, toasted sesame seeds

SALADS

Add Chicken +\$5, Salmon +\$9, Shrimp +\$6,
Vegan Ham Salad +\$5

House-made dressings: Ranch, Honey Mustard, Red Wine Vinaigrette, Balsamic, Bleu Cheese, Poppyseed, Honey Lime Vinaigrette, Grilled Citrus Vinaigrette

 **CHOPPED HOUSE \$13**

Iceberg, tomato, bacon, bleu cheese crumbles, sweet onions

 **CAESAR \$14**

Romaine, shaved parmesan, croutons, house-made dressing

ENTREES

HOT DOG \$7

Grilled, quarter pound, all beef on toasted bun

CHICKEN TENDER BASKET \$14

Hand breaded chicken tenders, French fries, choice of dipping sauce

 **OPEN FIRE BURGER \$15**

Club seasoning, 7oz beef patty, choice of cheese, brioche, garden & one side

 **HERB MARINATED CHICKEN SANDWICH \$15**

Ciabatta, bacon, Swiss, roasted garlic aioli & one side

BLACKENED SALMON BLT \$16

Smokey bacon, lettuce, tomato, green goddess & one side

 **OOLTEWAH CLUB \$15**

Shaved ham, turkey, lettuce, tomato, mayo, choice of white or wheat & one side

Vegetarian option with vegan ham upon request

PEPPERONI FLATBREAD \$12

Marinara and cheese

SIDES - \$4

House-Made French Fries, Fried Okra, House Chips, Fruit Cup, Mashed Potatoes, Mac and Cheese

 **Gluten Free**  **Vegetarian**

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