

Sandwiches

Sandwiches come with your choice of one side: fruit, chips, cole slaw, onion rings & French fries.

HALF POUND BURGER

Eight ounces of Pure Angus ground beef with your choice of cheese, bacon, jalapenos, sautéed onions, mushrooms or fried egg

FISH TACOS

Blackened fish with twin flour tortillas, mango, avocado, cotija cheese, red cabbage slaw & Mexican corn salsa.

STEAK TACOS

Grilled steak with twin flour tortillas, lime, mint, roasted red pepper, adobe chili mayonnaise, cabbage, avocado & cucumber.

CHICKEN CAESAR WRAP

With fresh Parmesan.

GRILLED CHICKEN PANINI

Grilled chicken panini, pesto, roasted red pepper, goat cheese & artichoke.

Desserts

FLOURLESS CHOCOLATE CAKE

Rich dark Belgian chocolate fudge cake garnished with caramel drizzle & fresh raspberries.

HCC KEY LIME PIE

Tart, yet creamy sweet!

PEANUT BUTTER BROWNIE SUNDAE

Dark chocolate with a layer of peanut butter mousse & topped with chocolate ganache. Served with vanilla ice cream, crushed peanut butter candy & roasted peanuts.

LIMONCELLO TORT

Layers of sponge cake soaked in Limoncello & filled with a white chocolate mousse, showered with shaved white chocolate. Not too sweet with a refreshing lemon finish.

Just For Kids

GRILLED HOT DOG

CHICKEN FINGERS

CHEESE OR PEPPERONI PIZZA

MAC AND CHEESE

MOZZARELLA STICKS

HAMBURGER (add \$.75 for cheese)

CORN DOG NUGGETS

BUTTER PASTA

ALFREDO OR MARINARA PASTA

** All entrees include 2 side options: chips, fruit, applesauce, fries, onion rings, broccoli or raw carrots.*

GALLOWAY GRILLE Curbside MENU

CARRY OUT PROCEDURE

To go food orders are available Tuesday through Sunday. On Fridays only, all Take Out orders must be called into the Club prior to 6:00 p.m. No orders will be accepted after that time.

Please allow 30 minutes to prepare your meal.

Call the Galloway Grille at 804.708.8949 to place your take out order.

Drive your vehicle into the circle drive nearest the Golf Pro Shop. Call us from your vehicle upon arrival, and staff will deliver your carry out order.

Appetizers

TODAY'S SOUP SELECTION

*Cup
Bowl*

ARTISAN CHEESE PLATE

A selection of three cheeses with sugared pecans, honeycomb, fig jam, grapes & crostini.

BUTTERMILK FRIED CALAMARI

Served with hot marinara.

FRIED OYSTERS

Lightly fried oysters served over mixed greens with Old Bay remoulade.

JUMBO CHICKEN WINGS

Hot, barbeque or jerked.

Salads

QUINOA

Tossed with garlic, cilantro, radish, mint, cucumber & extra virgin olive oil.

CAESAR

Whole leaf baby romaine, crostini & fresh grated Parmesan with classic dressing.

ICEBERG WEDGE

Tomato, onion, bacon & bleu cheese with your choice of dressing.

**Substitute wedge salad with entrée*

GOOCHLAND FARMS SALAD

Mixed field greens, toasted pistachios, dried cherries, blackberries, cucumbers, red onions & feta cheese, served with poppy seed dressing.

ROASTED BEETS & GOAT CHEESE

Bibb lettuce, sugared pecans, dried cherries & creamy goat cheese presented with a variety of baby beets, served with lemon vinaigrette.

CHOPPED TACO SALAD

Iceberg lettuce, tomato, avocado, refried beans, scallions, black olives & cheddar. Your choice of ground beef or chicken.

COUNTRY COBB

*Fresh romaine, fried chicken, green onion, chopped egg, bacon, bleu cheese, diced tomato, cucumber & corn.
Served with your choice of dressing.*

ADDITIONS TO ANY SALAD

6oz. Grilled & Sliced Chicken Breast

Fried Oysters (5-7 pieces)

Grilled Jumbo Shrimp (5 pieces)

5oz. Grilled or Blackened Salmon

Main Courses

Entrees served with house salad & bread service.

MARYLAND CRAB CAKES

One Crab Cake

Two Crab Cakes

Served with pomme frites, mango salsa & remoulade.

WESTOR-ROSS SCOTTISH SALMON

5oz.

8oz.

Served with whipped potatoes & fresh vegetables.

GRILLED CHICKEN & PENNE

Vodka-tomato cream with basil.

EGGPLANT INVOLTINI

Half

Full

HANGER STEAK

5oz.

10oz.

Grilled to order with broken Yukon Golds, roasted organic carrots with a demi glaze.

FILET MIGNON

6oz.

8oz.