

# DINNER

## K.C. CLUB

BAR & BISTRO

### • START •

#### **BRUSSEL SPROUTS 11**

peppered honey, bacon

#### **CREOLE SHRIMP 17**

fennel sausage, chili lime broth, focaccia,  
charred tomato, radish, scallion

#### **FRIED GREEN TOMATOES 10**

calabrian chili aioli, fire roasted corn, arugula,  
tomato relish, fig balsamic reduction

#### **FRIED DEVILED EGGS 9**

truffle aioli, bacon

#### **CHICKEN STRIPS 12**

breaded strips, Caribbean seasoning,  
homemade bbq sauce

### • SOUP & SALADS •

#### **SOUP OF THE DAY 10**

Chef's daily creation

#### **CLASSIC CAESAR 11**

baby romaine, aged parmesan, garlic crouton

#### **THE KAROL SALAD 12**

mixed greens, fried goat cheese, heirloom  
tomato, candied walnut, cucumber, sweet  
vidalia dressing

#### **CHOPPED COBB 14**

iceberg, smoked ranch dressing, bacon,  
cucumber, heirloom grape tomato, crumbled  
bleu cheese, egg

#### **KEY LIME PIE 11**

dulce de leche, candied pecans, graham cracker,  
whipped cream, raspberry sauce

#### **BLUEBERRY CHEESECAKE 11**

whipped cream, white chocolate

### • FEATURED ENTREES •

#### **BRAISED SHORT RIB 36**

whipped potato, seasonal vegetables beef  
bordelaise, fried onion straws

#### **GROUPEUR CHAMPAGNE 39**

local black grouper, roasted herb potato,  
asparagus, shallots, shitake mushroom,  
champagne sauce

#### **APPLE BRINED PORK CHOP 34**

fried green tomato, calabrian chili aioli, pickled  
apple slaw, crispy sweet potato

#### **HOT HONEY HALF CHICKEN 28**

pan jus, seasonal vegetables, mashed potato

#### **FILET MIGNON 49**

shallot butter, seasonal vegetables, boursin  
mashed potato

#### **GRILLED MAHI-MAHI 28**

bourbon bbq sauce, boursin mashed potato,  
smoked tomato, mango salsa, grape relish

#### **GRILLED VERLASSO SALMON 32**

quinoa, brussel sprouts, green grape relish  
sweet basil vinaigrette

#### **SHORT RIB & SAUSAGE BOLOGNESE 38**

spaghetti, tomato & parmesan cream sauce,  
pecorino romano, fried arugula, citrus fennel

#### **PESTO SHRIMP 35**

angel hair, gulf shrimp, roasted red pepper,  
pesto, garlic, charred tomato, onion

### • SOMETHING SWEET •

#### **FLOURLESS CHOCOLATE CAKE 11**

whipped cream, seasonal berries

#### **YODER'S SOUTHERN ICE CREAM 6**

vanilla, seasonal sorbet, flavor of the month



\*Parties of 6 or more 20% Gratuity. \*Limit 2 separate checks per table.

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

• SIGNATURE COCKTAILS •

**KAROL BLISS 14**

Wheatley Vodka, Elderflower, Lime Juice,  
Raspberries

**SO PEACHY 15**

Grey Goose Essence White Peach and  
Rosemary, Orgeat, Lemon Juice

**ESPRESSO MARTINI 14**

Stoli Vanilla Vodka, Espresso, Grind Coffee  
Liquor, Buffalo Trace Bourbon Cream

**BLACKBERRY BOURBON SMASH 14**

Benchmark Bourbon, Lemon, Honey, Mint

**TANGY TIKI PUNCH 13**

Appleton Estate Rum, Pineapple, Lime, Ancho  
Reyes, Orgeat

**STRAWBERRY MINT GIMLET 14**

6 O'Clock Gin, Lemon, Simple Syrup, Lemon  
Lime Soda, Mint

**SMOKEY LOVE 13**

400 Conejos Mezcal Joven, Orgeat, Lime,  
Tabasco, Angostura Bitters

• CLASSICS •

**OLD FASHIONED 13**

Bulleit Bourbon +2 Buffalo Trace +4

**MARGARITA 12**

Herradura Reposado +2 Patron Silver +4

**MARTINI 12**

olive or twist Tito's +2 Grey Goose +4

**LEMON DROP MARTINI 12**

Tito's +2 Grey Goose +4

• WINE BY THE GLASS •

**BUBBLES & ROSÉ**

LUNETTA PROSECCO (187ml) 10  
Treviso, Italy

CHANDON BRUT ROSÉ (187ml) 14  
California

MOET & CHANDON BRUT CHAMPAGNE (187ml) 18  
Epernay, France

**WHITE**

GLS/BTL

PINOT GRIGIO, TORRESELLA 10/40  
Friuli-Venezia Giulia, Italy

RIESLING, THOMAS SCHMITT ESTATE 10/40  
Mosel, Germany

SAUVIGNON BLANC, BABICH 11/44  
Marlborough, New Zealand

CHARDONNAY, DIORA 13/50  
Monterey, California

CHARDONNAY, BARRA ESTATE 15/58  
Mendocino, California

**RED**

GLS/BTL

PINOT NOIR, PLOWBUSTER 13/52  
Willamette Valley, Oregon

PINOT NOIR, "INSCRIPTION" BY KIND ESTATE 16/60  
Willamette Valley, Oregon

RED BLEND, PENDULUM 13/52  
Columbia Valley, Washington

CABERNET SAUVIGNON, ST HUBERTS "THE STAG" 13/52  
North Coast, California

CABERNET SAUVIGNON, "AUSTIN" BY AUSTIN HOPE 18/70  
Paso Robles, California

MALBEC, "CRIOS" BY SUSANA BALBO 12/48  
Mendoza, Argentina

• FEATURED WINES •

**WHITE**

BTL

CHARDONNAY, ORIN SWIFT CELLARS "MANNEQUIN" 88  
California

SAUVIGNON BLANC, CRAGGY RANGE 52  
Marlborough, New Zealand

BRUT ROSE, J VINEYARDS 85  
85 Cotes de Provence, France

**RED**

CABERNET, HALL VINEYARDS 110  
Napa Valley, California

BORDEAUX BLEND, ORIN SWIFT "PAPILLON" 125  
Napa Valley, California

RED BLEND, "THE PRISONER" 84  
Napa Valley, California

ZINFANDEL, ORIN SWIFT 8 YRS IN THE DESERT 85  
California

PINOT NOIR, KEN WRIGHT CELLARS 70  
Santa Rita Hills, California

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