

THE

VARSITY

CLUB

DINNER MENU

STARTERS

CHARCUTERIE BOARD 16

grilled peaches / house made pork ham / prosciutto / mozzarella cheese / pears / fig spread / toasted bread

SOUTHERN SPREAD 12

pimento cheese / smoked trout dip / onion dip / green tomato chutney / crackers / house chips

CRAB STUFFED SHRIMP 18

four jumbo shrimp stuffed with crab mix / creamy cajun sauce

BRUSCHETTA 10

sun dried tomato / garlic chips / pesto

SOUPS & SALADS

SOUP DU JOUR 6

SHE CRAB SOUP 8

lump crab / tri-color peppers / roasted corn

BEETS & NUTS SALAD 13

baby beets mix / candied pistachio / candied walnut / arugulua / apple vinaigrette

CAESAR SALAD 12

romaine lettuce / garlic croutons / parmesan cheese / garlic parmesan dressing

SPINACH & BERRY SALAD 13

spinach / strawberries / blue cheese / WV cherry vinaigrette

PROTEINS

chicken 6 | salmon 8 | shrimp 10

ENTREES

CHICKEN CORDON BLEU 28

chicken breast / VA country ham / manchego / roasted garlic whipped potatoes / red pepper alfredo sauce

PORK CHOP 28

house smoked pork chop / plantain puree / asparagus / grilled tomatoes

HALIBUT 32

halibut / green tomato chow chow / sour corn / charred onion puree

SALMON 30

crispy skin chilean salmon / blue cheese risotto

AHI TUNA STEAK 34

blackened seared ahi tuna / house made spinach pasta / fig sauce

BUTTERNUT SQUASH RISOTTO 20

roasted butternut / pumpkin seeds / blistered tomatoes

SWEET POTATO GNOCCHI 22

house made sweet potato gnocchi / pecans / apple / brown butter / fresh "requeson"

SHRIMP & GRITS 27

bbq shrimp / white cheddar grits / tasso ham gravy

FROM THE GRILL

20oz BONE IN LOCAL RIBEYE	46
8oz BEEF TENDERLOIN	40

FAMILY-STYLE SIDES 8

ROASTED BRUSSELS

cherry-jalapeno glaze

SMOKED GOUDA MAC N CHEESE

SAUTEED SPINACH

GARLIC WHIPPED POTATOES

HOUSE CUT FRENCH FRIES



CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.