

THE VARSITY CLUB

DINNER

STARTERS

AHI TUNA TATAKI 16

lightly seared tuna / pickled local vegetables / pea tendrils
orange segments / white ponzu

CRAB CAKES 18

lump crab / lobster corn chowder

SOUTHERN SNACK BOARD 15

pimento cheese / smoked trout dip / onion dip
apple chutney / house chips / crackers

SHRIMP COCKTAIL 14

poached shrimp / cocktail sauce / candied lemon

STEAMED MUSSELS 16

garlic / lemon / white wine / butter / parsley

CRUDITE WITH HUMMUS 14

celery / carrots / peppers / creamy hummus

SOUPS & SALADS

SOUP DU JOUR 8

SHE CRAB SOUP 8

lump crab / tri-color peppers / roasted corn

CITRUS SALAD 7 / 14

orange / grapefruit / arugula / goat cheese
citrus vinaigrette

CAESAR SALAD 6 / 12

romaine lettuce / garlic croutons / parmesan cheese
garlic parmesan dressing

SUNBURST SALAD 7 / 14

mixed greens / dried cranberries / blue cheese
toasted almonds / cranberry-port vinaigrette

PROTEINS

6 oz grilled chicken 8 | 3 oz salmon 8 | four shrimp 10

ENTREES

SCALLOPS 38

pan seared scallops / sauteed chorizo and cous cous
asparagus / blood orange beurre blanc

SHRIMP & GRITS 30

bbq shrimp / white cheddar grits / tasso ham gravy

SALMON 32

bbq salmon / herb roasted potatoes / asparagus
chives beurre blanc

AHI TUNA STEAK 34

breaded ahi tuna / house made onion pasta
green tomato chow chow

MUSHROOM RAVIOLI 26

ravioli filled with mushroom duxelles / sage brown butter
sauteed mushrooms

LOADED POTATO GNOCCHI 26

house made potato gnocchi / smoked gouda alfredo sauce
bacon / chives

CHICKEN CORDON BLEU 30

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

PORK BELLY 30

bourbon smoked pork belly / pea puree / sauteed hominy

SHORT RIBS 34

braised short ribs / roasted garlic whipped potatoes
sauce au jus / fried carrots

FARM TO TABLE STRIP 59

swift level 14 oz NY strip cooked with greenbrier dairy butter
one choice of side

FAMILY-STYLE SIDES 9

ROASTED BRUSSELS

fig glaze

SMOKED GOUDA MAC N CHEESE

SAUTEED SPINACH

GARLIC WHIPPED POTATOES

HOUSE CUT FRENCH FRIES

MAKE LOADED +3

house made cheese sauce / bacon / chives



TEAM FAVORITES

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

18% GRATUITY WILL BE ADDED TO PARTIES WITH 8 OR MORE PEOPLE.