



Currahee

LAKE + MOUNTAIN + GOLF

For the Table

Sweet Corn & Blue Crab Cakes \$13
Arugula, Heirloom Tomatoes, Sweet Corn Cream

Grilled Oysters \$13
Roasted Garlic & Bacon Butter, Charred Lemon

“Mac & Cheese” \$11
Orechiette Pasta, Caramelized Onion Bacon Jam
Smoked Cheddar & Gouda Cheese Sauce

Large Plates

Choice of Caesar, Wedge, Currahee Seasonal Salad, or Daily Soup

Atlantic Salmon \$24
Charred Romanesco, Quinoa, Vidalia Soubise

Shrimp Carbonara \$28
Gulf Shrimp, Heirloom Tomatoes, Pancetta, Arugula & Asiago
Farm Egg, White Wine Butter Sauce

Spring Chicken \$22
Springer Mt. Farms Chicken Breast
Pea & Prosciutto Risotto, Dijon Sauce

Petite Filet & Crab Cake \$33
4oz Petite Tenderloin and 4oz Sweet Corn Crab Cake
Yukon Galette, Black Garlic Glace

Chef's Cuts

USDA Prime Black Angus Beef
Proudly Featuring Revere Meats

6 oz Filet \$27

8 oz Filet \$31

16 oz Ribeye \$35

Choice of one Side:

Seasonal Vegetable, Baked Potato, Corn & Bacon Pudding, Mac & Cheese

...add 4oz Sweet Corn & Blue Crab Cake \$9

Steak Toppings \$5

Cabernet Demi-Glace, Roasted Garlic Spread, Gorgonzola Fondue

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