FOREST HEIGHTS COUNTRY CLUB

SALADS & SNACKS		ENTREES	
CRAB STEW	8	FHCC BURGER Two Beef Patties, American Cheese FHCC Sauce, Lettuce, Tomato, Onion Pickle	13
Crab Stew with Sherry		CHICKEN BACON RANCH	14
CAESAR SALAD Crisp Romaine, Heirloom Tomato Parmesan, Croutons	7/12	Grilled Chicken topped with Bacon Melted Swiss Cheese, Lettuce Tomato, Ranch, Served on a Demi Loaf	
COBB SALAD Grilled Chicken, Bacon, Avocado Heirloom Tomato, Egg, Bleu Cheese	8/14	FHCC CLUB SANDWICH Ham, Turkey, Bacon, Lettuce Heirloom Tomato, Cheese	12
HOUSE SALAD	7/12	Bread of your choice	
Heirloom Tomato, Cucumber, Carrot Red Onion		CHICKEN QUESADILLA Grilled Chicken, Bacon, Onions Roasted Peppers, Cheese	12
NEW TOWN & COUNTRY SALAD	8/14	NATES IV	40
Mixed Greens, Strawberries	· /	CHICKEN TENDERS Five Crispy Hand-Breaded Chicken	12
Almonds, Goat Cheese, Poppy Seed Vinaigrette		Tenders	
GREEK SALAD	8/14	FRENCH DIP	18
Local Mixed Greens with Kalamata Olives, Cucumber, Red Onion, Feta and Grape Tomato tossed in our		Roasted Prime Rib, Swiss Cheese Caramelized Onion, Horseradish Sauce, with Au Jus	
House Made Greek Dressing BERRY SALAD	8/14	BUFFALO CHICKEN WRAP	14
Local Mixed Greens with Strawberries, Grapes, Blueberries, Candied Pecans and Brie tossed in our House Made Honey	0,11	FHCC Fried Chicken Tenders Tossed in Buffalo Sauce with Monterey Jack Cheese, Romaine and Ranch Dressing wrapped in a Flour Tortilla	
Lemon Vinaigrette		CHICKEN SALAD SANDWICH	14
PIMENTO CHEESE Tomato Jam, Toasted Bread	12	Chicken Salad, Lettuce Bread of your choice	
TUNA TARTARE Ahi Tuna, Compressed	18	SOUTHWEST CHICKEN RICE BOWL	14
Watermelon, Citrus, Sesame Ginger, Wonton Chips		Chipotle Grilled Chicken with Pico de Gallo, Jalapeno, Guacamole, Black Beans, Cheddar Cheese and Sour Cream	
OLD BAY FRIED SHRIMP Low Country Aioli, Old Bay Seasoning	14	BLACKENED MAHI TACOS	16
FHCC WINGS	10	Blackened Mahi with Cilantro Pineapple Salsa, Lime Cabbage with Avocado Crème	
Celery and Carrots, your choice of sauce Nashville Hot, Buffalo, Lemon Pepper	:	REUBEN SANDWICH	16
Soy Ginger, Hot Honey, Barbeque (6 per order)		Turkey or Corned Beef, Sauerkraut Swiss Cheese Thousand Island	
WHIPPED FETA BRUSCHETT	A 12	Dressing on Marbled Rye	
Tomato and Basil Bruschetta on French I Toast with Whipped Feta and Balsamic	Bread	CHICKEN CAESAR WRAP	14
VEGETABLE CRUDITÉ	4.4	Grilled Chicken with Romaine, Grape Tomatoes, Parmesan tossed in Caesar Dressing wrapped in a Flour Tortilla	
Assortment of Fresh Vegetables served with Hummus, Garden Vegetable Cream	14	FHCC SHRIMP ROLL	14
Cheese, and Ranch Dressing	¥	FHCC Georgia Shrimp Salad on a New	
CHARCUTERIE BOARD	MKT	England Style Bun with Lemon Celery Leaves	
Assorted Cheeses, Fruit, Cured Meat Cornichons, Mustard, Toasted Bread		SIDES	5
		Fresh Fruit, French Fries, Steak Fries Sweet Potato Fries, Onion Rings, Orzo Pasta Salad, House Chips, Side Salad	

FOREST HEIGHTS COUNTRY CLUB



SALADS &

SALADS & SNACKS		THERE	
SIMECES		ENTREES	
CRAB STEW	8	FHCC BURGER	13
Crab Stew with Sherry		Two Beef Patties, American Cheese	10
CAECAD CALAD	7/40	FHCC Sauce, Lettuce, Tomato, Onion Pickle	
CAESAR SALAD Crisp Romaine, Heirloom Tomato	7/12	CRAB CAKES	26
Parmesan, Croutons		Cucumber Salad, Low Country	
COBB SALAD	8/14	Aioli (2 per order)	24
Grilled Chicken, Bacon, Avocado Heirloom Tomato, Egg, Bleu Cheese		SHRIMP & GRITS Wild Georgia Shrimp, Tomato	24
HOUSE SALAD	7/12	Corn, Bacon with Parmesan Cream	
Heirloom Tomato, Cucumber, Carrot		LEMON DILL HALIBUT	30
NEW TOWN		Halibut Seared to a Golden Brown served ove Carolina Gold Rice, Grilled Asparagus with a Lemon Dill and Caper Beurre Blanc	er
& COUNTRY SALAD	8/14	BLACKENED SALMON	28
Mixed Greens, Strawberries Almonds, Goat Cheese, Poppy Seed Vinaigrette		Blackened Salmon Seared and Served over Saffron Risotto Pilaf and Topped with Pineapple Pico de Gallo	
GREEK SALAD	8/14	SEARED FILET MIGNON	38
Local Mixed Greens with Kalamata Olives, Cucumber, Red Onion, Feta and Grape Tomato tossed in our House Made Greek Dressing		Pan Seared Filet Mignon with Whipped Yukon Gold Potato, Balsamic Brussel Sprouts with a Bleu Cheese Cream Sauce (add crab	200000-0000
BERRY SALAD	8/14	garlic parmesan crust \$10)	40
Local Mixed Greens with Strawberries, Grapes, Blueberries, Candied Pecans and Brie tossed in our House Made Honey Lemon Vinaigrette		GRILLED PRIME RIBEYE Prime Ribeye Grilled with Truffle Whipped Potatoes, Grilled Asparagus with a Red Wine Demi-glace	42
PIMENTO CHEESE Tomato Jam, Toasted Bread	12	APPLE BOURBON PORK CHOP	28
TUNA TARTARE	18	Grilled Bone In Pork Chop Topped with Pecar and Brown Sugar Crust Sautéed Smoky Bacon	n
Ahi Tuna, Compressed		and Cabbage over Sweet Potato Mash with an Apple Bourbon Gastrique	n
Watermelon, Citrus, Sesame Ginger, Wonton Chips		PESTO FETTUCINE	24
OLD BAY FRIED SHRIMP	14	Fettucine Pasta tossed in a Basil Pesto with	6050
Low Country Aioli, Old Bay Seasoning		Blistered Tomato, Shallots and Grated Pecoris (Add Chicken or Shrimp \$6)	10
FHCC WINGS	10	SEARED FRENCHED CHICKEN	24
Celery and Carrots, your choice of sauce: Nashville Hot, Buffalo, Lemon Pepper Soy Ginger, Hot Honey, Barbeque (6 per order)		Frenched Chicken Breast seared then braised in White Wine over Carolina Gold Rice, Butterbean Succotash with	24
WHIPPED FETA BRUSCHETT	A 12	Red Pepper Romesco	
Tomato and Basil Bruschetta on French I Toast with Whipped Feta and Balsamic	Bread	FHCC GOURMET	20
Toast with Whippeu I eta anu baisanne		WAGYU BURGER	
VEGETABLE CRUDITÉ Assortment of Fresh Vegetables served	14	8oz Wagyu Beef Patty with Caramelized Onion Sauteed Mushroom, Bacon, Swiss Cheese, Lettuce	
with Hummus, Garden Vegetable Cream Cheese, and Ranch Dressing		Tomato and a Horseradish Sauce	E
	MUT	SIDES Fresh Fruit, French Fries, Steak Fries	5
CHARCUTERIE BOARD Assorted Cheeses, Fruit, Cured Meat	MKT	Sweet Potato Fries, Onion Rings, Orzo	
Cornichons, Mustard, Toasted Bread		Pasta Salad, House Chips, Side Salad	

Please ask your server for today's dessert options

FOREST HEIGHTS COUNTRY CLUB



		· ·	60
WHITES		REDS	
I DIMOT CDIC		THE SHOW MALBEC	10/38
J PINOT GRIS Sonoma, California	11/38	Mendoza, Argentina	
CUATRO RAYAS, RUEDA VERDEJO Catilla y Leon, Spain	10/36	DOMAINE BROCOURT CHINON CUVEE	13/48
ECHO BAY SAUVIGNON BLANC	10/38	Loire Valley, France	
Marlborough, New Zealand	10/36	RAEBURN CABERNET SAUVIGNON	14/50
CAPO NATIVO CHARDONNAY Aconcagua, Chilie	8/26	Sonoma County, California	
DIATOM CHARDONNAY		STRAIGHT SHOOTER PINOT NOIR	12/46
Santa Barbara, California	13/48	Willamette Valley, Oregon	
BODEGA MUGA ROSE Rioja, Spain	12/46	BODEGAS TESO LA MONJA ROMANICO TORO	13/48
KUMUSHA CHENIN BLANC	12/46	Castilla y Leon, Spain	
Western Cape, South Africa	12/40	DALII DOLAN CARERNET CALIFICNON	40/4/
TENUTA MACCAN CHARDONNAY Prata di Pordenone, Italy	50	PAUL DOLAN CABERNET SAUVIGNON Mendocino, California	12/46
		SHATTER GRENACHE	14/50
		Languedoc-Roussillion, France	
BUBBLES			
	_	THE BOLT CABERNET SAUVIGNON	10/38
GRANDIAL BRUT Bordeaux, France	8/30	Columbia Valley, Washington	
	40./00	DOUBLE EAGLE RED BLEND	250
AVISSI PROSECCO Veneto, Italy	10/38	Napa Valley, California	
DE CHANCENY BRUT ROSE Loire Valley, France	13/48	CORNERSTONE RUTHERFORD CABERNET SAUVIGNON	175
		Napa Valley, California	
		CORNERSTONE OAKVILLE STATION RED	175
		Napa Valley, California	
		BECKMAN VINEYARDS CUVEE LE BEC	76
		Santa Ynez Valley, California	
		VICTOR FAGON PINOT NOIR	74
		Burgundy, France	

FOREST HEIGHTS COUNTRY CLUB TAVERN47



TUNA TARTARE

Compressed Watermelon, Citrus Sesame Ginger, Wonton Chips 18

VEGETABLE CRUDITÉ

Assortment of Fresh Vegetables served with Hummus, Garden Vegetable Cream Cheese, and Ranch Dressing

14

OLD BAY FRIED SHRIMP

Low Country Aioli, Old Bay Seasoning 14

FHCC BURGER

Two Beef Patties, American Cheese, FHCC Sauce Lettuce, Tomato, Onion, Pickle 13

FHCC CLUB SANDWICH

Ham, Turkey, Bacon, Lettuce Heirloom Tomato, Cheese Bread of your Choice 12

PIMENTO CHEESE

Tomato Jam, Toasted Bread 12

FHCC WINGS

Carrots, Celery, Choice of Sauce: Nashville Hot, Buffalo, Lemon Pepper Hot Honey or Soy Ginger (6 per order) 10

CHICKEN NACHOS

(Substitute for Fries) Grilled Chicken, Queso Pico de Gallo, Jalapenos Sour Cream, Guacamole 10

CHIPS, SALSA & QUESO

10

CHICKEN QUESADILLA

Grilled Chicken, Bacon Onions, Roasted Peppers, Cheese

WHIPPED FETA BRUSCHETTA

Tomato and Basil Bruschetta on French Bread Toast with Whipped Feta and Balsamic

12

FRIED MOZZARELLA STICKS

House Tomato Sauce 8

EGG SALAD SANDWICH

Bread of your Choice