

FOREST HEIGHTS COUNTRY CLUB



SALADS & SNACKS

CRAB STEW	8
add Grilled Cheese	4
CAESAR SALAD	7/12
Crisp Romaine, Parmesan Croutons	
COBB SALAD	8/14
Grilled Chicken, Bacon, Avocado Cherry Tomato, Egg, Bleu Cheese	
HOUSE SALAD	7/12
Cherry Tomato, Cucumber Carrot, Red Onion	
SOUTHWEST SALAD	8/14
Better Fresh Farms Romaine Lettuce with Corn, Black Beans Avocado, Pico de Gallo and Tortilla Strips Tossed with House Made Southwest Dressing	
BERRY SALAD	8/14
Local Mixed Greens with Strawberries, Grapes, Blueberries, Candied Pecans and Brie tossed in our House Made Honey Lemon Vinaigrette	
PIMENTO CHEESE	12
Tomato Jam, Toasted Bread	
TUNA TARTARE	18
Ahi Tuna, Compressed Watermelon, Citrus, Sesame Ginger, Wonton Chips	
OLD BAY FRIED SHRIMP	14
Low Country Aioli and Old Bay	
FHCC WINGS	10
Celery and Carrots, your choice of sauce: Buffalo, Lemon Pepper, Hot Honey Lemon Pepper, Hot Honey, Soy Ginger Korean Barbeque (6 per order)	
TOMATO TOAST WITH WHIPPED BURRATA	12
Toasted French Bread with a Whipped Burrata Spread, Cherry Tomatoes Basil and Finished with a Balsamic Glaze	
LOADED HUMMUS	14
Traditional Hummus topped with Tomato, Cucumber, Red Onion, Olives Feta, Mint and Toasted Pita	
CHARCUTERIE BOARD	MKT
Assorted Cheeses, Fruit, Cured Meat Cornichons, Mustard, Toasted Bread	

ENTREES

FHCC BURGER	13
Two Beef Patties, American Cheese FHCC Sauce, Lettuce, Tomato, Onion Pickle	
CRAB CAKES	26
Seared Crab Cakes with Balsamic Brussel Sprout Slaw and Low Country Aioli	
SHRIMP & GRITS	24
Wild Georgia Shrimp, Tomato Corn, Bacon with Parmesan Cream	
LEMON DILL HALIBUT	30
Halibut Seared to a Golden Brown served over Carolina Gold Rice, Grilled Asparagus with a Lemon Dill and Capers Beurre Blanc	
FIVE SPICE HONEY SOY SALMON 28	
Seared Salmon with Five Spice Honey Soy Glaze over Carolina Gold Rice and Roasted Broccolini	
SEARED FILET MIGNON	38
Pan Seared Filet Mignon with Whipped Yukon Gold Potato, Balsamic Brussel Sprouts with a Bleu Cheese Cream Sauce (add crab garlic parmesan crust \$10)	
GRILLED NEW YORK STRIP	42
Prime NY Strip Grilled with Twice Baked Potato and Sautéed Haricot Verts finished with Garlic and Herb Compound Butter	
APPLE BOURBON PORK CHOP	28
Grilled Bone In Pork Chop Topped with Pecan and Brown Sugar Crust Sautéed Smoky Bacon and Cabbage over Sweet Potato Mash with an Apple Bourbon Gastrique	
CARBONARA	24
Fettuccini Pasta Tossed with Lardons, Green Peas and Parmesan (Add Chicken or Shrimp \$6.00)	
CAROLINA BBQ CHICKEN	24
Grilled Airline Chicken Breast with House Made Carolina BBQ Sauce over Collard Green and Potato Hash with Smokey Bacon	
FHCC GOURMET WAGYU BURGER	20
8oz Wagyu Beef Patty with Caramelized Onion Sautéed Mushroom, Bacon, Swiss Cheese, Lettuce Tomato and a Horseradish Sauce	
SIDES	5
Fresh Fruit, French Fries, Steak Fries Sweet Potato Fries, Onion Rings, House Chips, Side Salad	

Please ask your server for today's dessert options

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS