



PROVIDENCE HILL FARM SPORTING CLUB

Menu

STARTERS

BOILED SHRIMP | \$13

peeled & deveined with spicy cocktail sauce

SEARED TUNA | \$13

yellow-fin tuna seared & glazed with soy citrus sauce

CHICKEN QUESADILLA | \$10.5

served with pico de gallo, guacamole, sour cream

PULLED PORK NACHOS | \$11

smoked pulled pork with tortilla chips, jack cheese, jalapeno

CHEESE FRITTERS | \$10

homemade blended cheeses with marinara

SALADS

ALL SALADS ARE MADE WITH LETTUCE GROWN BY LOCAL FARMER SALAD DAYS.

SALADS SERVED WITH CHOICE OF DRESSING:

RANCH BALSAMIC VINAIGRETTE, DIJON HONEY MUSTARD, BLUE CHEESE OR COMEBACK SAUCE.

GRILLED CHICKEN | \$12

SEARED TUNA | \$14

GRILLED SHRIMP | \$15

SALAD DAYS SALAD | \$16

chicken salad, strawberries, mozzarella, pecans, cranberries,
dressed with balsamic vinaigrette

SIDE SALAD | \$7



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SANDWICHES

(SERVED WITH CHOICE OF FRIES OR CHIPS AND DRESSED W/ LETTUCE, TOMATO, ONION, & PICKLE)

CHEESEBURGER | \$13

hand pattied fresh ground chuck

SHRIMP POBOY | \$14

golden fried on gambinos french bread

CHICKEN TENDER SANDWICH | \$10.5

grilled or fried - served on ciabatta bun

STEAK & SEAFOOD

SERVED AT DINNER ONLY

(SERVED WITH SIDE SALAD, HOMEMADE TWICE BAKED POTATO, AND FRESH VEGETABLE)

BEEF FILET - 8 OZ | \$35 - 10 OZ | \$42

BEEF RIB EYE - 16 OZ | \$40

BONE IN PORK RIB EYE - 14 OZ | \$29

PAN SAUTED REDFISH W/ CRAWFISH CREAM SAUCE | \$35

*add crawfish cream sauce to any entree - \$5

*add sauteed mushrooms to any entree - \$4

SWEETS

TIRAMISU | \$7.5

layers of sponge cake soaked in coffee liqueur with powdered chocolate and mascarpone cheese

NEW YORK STYLE CHEESECAKE | \$8

with fresh berry topping

PLEASE ASK ABOUT OUR DAILY & NIGHTLY SPECIALS