

Appetizers

Queso & Chips

Artichoke Fritters

Crispy fritters fried golden brown with a zesty Creole remoulade.

Crab Rangoons-6 pcs.

Crab, green onion, ginger, and cream cheese in a crispy wonton, served with sweet pepper soy.

Calamari

Hand breaded in cornmeal and served with a Chinese hot mustard sauce.

Southwestern Egg Rolls

Chicken, vegetable, rice, and black bean egg rolls with a spicy southwestern taste. Served with avocado ranch dressing.

Buffalo Chicken Sliders

Blackened chicken medallions pan seared, buffalo dipped, and served on toasted mini buns with Colby cheese and jalapeño slices.

Oysters on the half

Half dozen
Dozen

Chorizo Quesadilla

“Smoking Goose” chorizo sausage, shredded cheddar and Monterey jack cheese, green chilies, and roasted red peppers in a sundried tomato wrap. Served with our sour cream and salsa.

Tuna Wontons

Asian tuna tartare on wonton chips.

Salads

Audubon House Salad

Mixed greens topped with cheese, bacon, and croutons. Garnished with cucumbers and grape tomatoes.

Small

Add grilled chicken

Audubon Caesar Salad

Hearts of romaine, croutons, and shredded fresh Parmesan cheese tossed in a tangy Caesar dressing.

Small/Large

Add grilled chicken

Affirmed

Fresh broccoli, cauliflower, red onion, cranberries, golden raisins, and crisp bacon tossed with poppy seed dressing. Served with your choice of a mini egg salad, chicken salad, or tuna salad croissant.

Half/Large

Covered Bridge Salad

Grilled chicken, red onion, pecans, crumbled feta cheese, and mandarin oranges tossed with crisp greens and cranberry-honey vinaigrette.

Half/Large

Mayfair

Mesquite chicken, black bean & corn salad on a bed of crisp greens tossed with avocado-chipotle dressing. Topped with crispy tortilla strips.

Half/Large

Cobb Salad

Crisp lettuce, diced turkey, halved grape tomatoes, hard boiled egg, crumbled blue cheese, red onion, chopped bacon, and diced pickled beets.

Half/Large

Choice of Dressings

Balsamic Vinaigrette, Honey Mustard,
Cranberry-Honey Vinaigrette, Maple Vinaigrette,
Ranch, Italian, French, Bleu Cheese, and Poppy Seed.



Sandwiches

All sandwiches are served with chips.

Audubon Country Club

Bacon, lettuce, tomato, ham, turkey, Swiss cheese, and American cheese served on two slices of your choice of bread.

Audubon Fish Sandwich

Fresh Icelandic cod lightly breaded and fried golden. Served on your choice of bread.

Cuban

Roast pork, smoked pit ham, Swiss, cheddar, yellow mustard, dill pickle slice, and mayo on a toasted hoagie.

Reuben

Shaved corned beef, Swiss, 1000 Island dressing, and sauerkraut on marble rye.

Bourbon Ribeye

Bourbon marinated 6 oz. ribeye, horseradish cheddar, onion straws, Henry Baines, and a side of horseradish cream.

Rainwater

Grilled chicken, apple smoked bacon, pepper jack, avocado-chipotle sauce, and Sriracha on a grilled hoagie.

Audubon Bird

Grilled chicken breast, crisp apple smoked bacon, provolone, and Carolina barbecue sauce on a grilled Brioche bun.

The Deli Board

Have your favorite deli sandwich using a combination of the items listed: baked ham, smoked turkey breast, roast beef, corned beef, chicken salad, tuna salad, American, Swiss, cheddar, pepper jack, or Provolone.

Lunch Sides

Available Anytime

Potato Salad

Cole Slaw

Broccoli-Cauliflower Salad

Fresh Fruit

Veggie of the Day

French Fries

Beer Battered Onion Rings

Burgers

All burgers are cooked to order and served with chips.

Audubon Burger

1/2 pound of in house ground chuck grilled to perfection, and served with tomato, lettuce, onion, and your choice of cheese on a toasted Brioche bun.

Add apple smoked bacon

Rise & Shine

In house ground beef patty, hash brown cake, bacon, fried egg, and Hollandaise aioli on a toasted Brioche bun.

Peppadew Bleu

In house ground beef patty, Bleu cheese, apple smoked bacon, horseradish, and Peppadew peppers on a toasted Brioche bun.

Chimichurri

In house ground beef patty, Fajita seasoning, five pepper Colby cheese, Chimichurri sauce, and fried jalapenos on a toasted Brioche bun.

Bundy Ranch

In house ground beef patty, queso, barbecue sauce, chorizo, and fried onion straws on a grilled Brioche Bun.

Bourbon Bison

Ground bison patty, horseradish cheddar, and bourbon glaze on a toasted Brioche bun.

SoCo Gobbler

House ground turkey burger, Dijon mustard, Southern Comfort peach jam, red onion, and arugula on a Brioche bun.

Soups

Today's Soup Selection

Prepared Fresh Daily
Cup
Bowl

French Onion Soup

Baked in a crock.
Cup
Bowl

Entrees

Available after 5:30 p.m.

All entrées are served with a house salad.

Filet Mignon

8oz.

Ribeye

12oz.

16oz.

Mesquite Smoked Salmon

Mesquite seasoned smoked salmon
drizzled with chipotle aioli and served with Basmati rice pilaf.

Chicken Marsala

Sauteed chicken breast with a Marsala mushroom demi, served with linguine and garlic bread.

Chicken Carbonara

Sautéed chicken cutlets tossed with linguine and carbonara sauce made of pancetta, cream, sundried tomatoes, onions, garlic, and parmesan.

Dinner Sides

Available After 5:30 p.m.

Rice Pilaf

Brussels Sprouts

Tossed with caramelized onions,
crisp bacon, and Parmesan cheese.

Loaded Baked Potato

Steamed Broccoli

With pimento shallot butter.

Roasted Garlic Mashed Potatoes

Sautéed Mushrooms