

Bald Head Island Club



STARTERS

Heirloom Tomato Gazpacho

grapeseed oil, edible blossoms, mint, sherry
(gf/v) 14

Avocado Hummus

roasted beets, pine nuts, crunchy garlic,
lemon zest, chive oil, grilled bread (v) 16

Seared Ahi Tuna*

pickled ginger, toasted sesame seed,
avocado stack, yuzu foam, crispy nori 19

Calamari

peach & poblano chutney, horseradish
crème fraiche, grilled lime 18

... SALADS ...

Chicken* 10 | Steak* 18

Shrimp 12 | Crab Cake 20

Caesar Salad

romaine, parmesan, ciabatta crouton,
anchovy dressing, cracked pepper 14

BHI Salad

mixed greens, feta, dried cranberries,
candied pecans, balsamic vinaigrette
(gf) 14

Steak Salad*

grilled sirloin, bibb, grilled tomato, candied
pecans, blue cheese, avocado, peppadew
balsamic, olive oil (gf) 28

MAINS

Blackened Mahi

low country succotash with corn, edamame,
peppers, dirty rice, country ham butter (gf) 27

CAB Filet of Beef*

8oz CAB filet, grilled asparagus, horseradish
butter (gf) 52
add one crab cake +20

Chargrilled Ribeye*

14oz ribeye, cowboy butter, confit potatoes,
ratatouille (gf) 48

Blackened Shrimp Kabobs

grilled pineapple, zucchini, shallot, bell peppers,
cilantro & avocado crema, coconut rice (gf) 32

Chicken Tikka Kabobs

sweet potato, squash, coriander & ginger
chutney, coconut rice (gf) 26

Saigon Beef Bowl*

grilled sirloin, cucumber, carrots, bibb, chili lime
sauce, chilled rice noodles, crushed peanuts (gf) 28

Vegan Nacho Bowl

crunchy garlic tofu, black beans, corn chips,
pineapple salsa, avocado (v) 28

HANDHELDS

served with fries & a pickle

Ahi Tuna Sandwich*

sesame crusted tuna, avocado, cabbage slaw,
brioche bun 28

Crab Cake Sandwich

dill remoulade, lettuce, tomato, brioche bun 28

Lamb Gyro

shaved lamb, cucumber tzatziki, tomatoes,
lettuce, shaved onion, naan 19

Vegan Quinoa Burger

quinoa & potato patty, apricot and ginger
chutney, lettuce, tomato, pretzel bun (v) 19

Grilled Chicken Sandwich

pepper jack cheese, lettuce, tomato, onion,
avocado, house pickles, texas pete mayo,
brioche bun 18

Clubhouse Burger*

angus beef, garlic & worcestershire mayo,
lettuce, tomato, brioche bun 22
choice of cheddar, swiss, or bleu cheese
add bacon +1.50

Grilled Portobello Sandwich

avocado mash, swiss cheese, tomato, garlic
aioli, brioche bun (v) 18

FLATBREADS

Italian Duo

spicy sausage, pepperoni, red sauce,
oregano, fresh mozzarella 18

Island

black forest ham, pineapple,
jalapeno, cilantro, mozzarella 18

Margarita

heirloom tomato, garlic, ricotta, fresh
basil (v) 18

Veggie

portobello, tomato, peppers,
onions, spinach (v) 18

**Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

**Chocolate
Peanut Butter Pie**
peanut butter mousse,
chocolate cookie crust,
chocolate peanut butter cups 12

**Margarita Key
Lime Tart**
coconut graham cracker
crust 12

**Carolina Peach
Crisp**
Angie's peaches, brown
sugar & oat crumble,
vanilla bean ice-cream 14

**Sweet Tea
Pound Cake**
lemon buttermilk custard
ice-cream 14

**Salty Turtle
Cheesecake**
fleur de sel salted caramel
cheesecake, caramel
pecans, chocolate 14
*\$1 of every sale goes to the Bald
Head Island Turtle Conservancy*

**Cheesecake of
the Moment**
12

WINES

Cabernet Sauvignon
Austin 14/38
Paso Robles, California

L'Ecole no. 41 23/80
Walla Walla Valley, Washington

Pinot Nior
Intercept 14/38
Paso Robles, California

Malbec
Zucardi Serie A 13/36
Mendoza Argentina

Diverse Reds
Rabble 14/38
Paso Robles, California

Paul Mas Reserve 2020 14/38
Languedoc, France

Taken 16/60
Napa Valley, California

Markham Altruist 18/72
Napa Valley, California

Caymus Walking Fool 19/75
Suisun Valley, California

Merlot
Cline 14/38
Sonoma, California

Chardonnay
Hahn Appellation Series 15/38
Monterey, California

Siduri 18/72
Willamette Valley, Oregon

Pinot Grigio
Borghese 13/36
Italy

Sauvignon Blanc
Whitehaven 14/38
Marlborough, New Zealand

J.de Villebois Sancerre 23/80
Loire Valley, France

Diverse Whites
La Jolie Fleur Rose 13/36
Saint-Tropez, France

Champagne & Sparklers
Gambino Sparkling Wine 12/32
Treviso, Italy

BEERS

Miller Lite	4	Modelo	4.50
Coors Lite	4	Pacifico	5
Michelob Ultra	4.50	Stella	6
Budweiser	4	Landshark	5
Bud Light	4	Athletic Upside Dawn	6
Corona Light	4.50	Athletic Run Wild	6
Corona	4.50	Heineken	4.50
Guinness	8	Heineken 00	5
Bells Two Hearted	7	White Claw	6
Sweet Water 420	5	High Noon	12
Goin Coastal	5	Yuengling	4
Kona Big Wave	5	Blue Moon	4.50

ON TAP

All Draft Beers 10

Beach Candy IPA - 6% ABV
Sycamore Brewing, Charlotte, NC

Fire in the Mole Pilsner - 5% ABV
Mad Mole Brewing, Wilmington, NC

Coastline Kolsch - 6% ABV
Salty Turtle Beer Company, Surf City, NC

Ask your Server for Our Rotating North Carolina Tap

..... **Food & Beverage Team**

Ivan Johnson
Executive Sous Chef

Matt Karas
Executive Chef

Caitlyn Kocsis
Senior Executive Chef

Christian Draughn
Food and Beverage Director

Dannielle Callahan
Terrace Manager