

Fore Play

Flaming Saganaki 9

Greek Mediterranean melting cheese. (To die for!) Seasoned, floured and fried golden brown. Flamed with Cognac and finished with fresh lemon. Served with warm bread.

Blue Cheese & Apple Wood Bacon Mussels 10 | 18

Fresh rope cultured mussels sautéed with GARLIC, aged Roquefort blue cheese, apple wood smoked bacon, cream, and Chardonnay. With bread for dipping.

Calabash Calamari 9

Breaded calamari seasoned with perfect spices and fried golden brown. Served with a spicy tarragon rémoulade.



SO-CO 8

Fresh smoky 5 cheese pimento cheese, served with warm bread. Garnished with crispy jalapeño bacon and a fried green tomato.

Down East Decadent Crab Cake 14 | 25

Jumbo lump crab meat blended with fresh avocado, tantalizing spices and sautéed golden brown. Served with tangy tarragon rémoulade, grilled asparagus and Carolina Gold rice pilaf.

The Pig Skin 9

House fried pork rinds seasoned with aged cheeses, smoked spices and garlic. Perfect for dipping in the mussel sauce.

Sexy Combinations ♦

Redneck Delicacy 14 | 25

House-aged 1855 Black Angus filet mignon grilled to perfection. Served with a to die for lobster sherry gravy. Finished with warm pimento cheese, tangy boom, boom, bang shrimp, smoked bacon collard greens and garlic mashed potatoes.

Country Oscar 14 | 25

House-aged Black Angus filet mignon grilled to perfection and served with a delicious cracked peppercorn country gravy. Surrounded by jumbo lump crab meat, asparagus and Carolina Gold rice pilaf.

Lamb Bone, Lamb Bone 24

Well seasoned lamb racks grilled to perfection, served over garlic mashed potatoes and tender asparagus. Finished with a pepper & South Carolina Pecan wood smoked bacon sauce.

Steak n Egg 14 | 25

House-aged 1855 Black Angus filet mignon grilled to perfection, sliced and served with smoked bacon collard greens, Carolina Gold rice pilaf, jalapeño bacon and a Red Eye gravy. Finished with a fried egg.

Sexy Steak 24 | 34

House-aged 1855 Black Angus filet mignon grilled to perfection. Served with tender grilled asparagus and a huge portion of lobster - smoked gouda mac n cheese. Garnished with maple cracked black pepper bacon.

Main Stage ♦

Carpet Bagger 14 | 25

House-aged 1855 Black Angus filet mignon grilled to perfection combined with hand breaded oysters fried golden, smoked bacon collard greens and garlic mashed potatoes. All finished with a spicy tarragon rémoulade.

Red Eye 18 | 32

House-aged Black Angus USDA Prime Long Island strip grilled to perfection, served with garlic mashed potatoes, smoked bacon collard greens, a rich Red Eye gravy and finished with smoked whipped bacon butter.

Sweet Temptations 14 | 25

Jumbo Sea Scallops, char grilled to perfection, served over sautéed greens with a side of Carolina Gold rice pilaf and drizzled with a tequila, chili & goat cheese sauce.

Just too good to be named... 13 | 24

The perfect layered combination of Chipotle blackened sashimi grade tuna, warm goat cheese, roasted tomato chow-chow, Sofrito style collard greens and finished with a balsamic glaze.

Walk the Plank 12 | 23

Char grilled salmon surrounded by garlic smoked bacon collard greens. Finished with a saffron, lobster sherry gravy and piled high with parmesan cheese truffle pomme frites.

Simple Seductions ♦

The Perfect Pork Tenderloin 12 | 23

Fresh pork tenderloin grilled to perfection and served with a red wine reduction, fresh asparagus & crunchy pecan sweet potato mash.

Barbie Basted Chicken Breast 10 | 18

Roasted chicken breast smothered with a brown sugar & chili barbecue sauce, caramelized onions and finished with smoked bacon collard greens and Carolina Gold rice pilaf.

Plain Jane 18 | 32

House-aged Black Angus USDA Prime Long Island strip grilled to perfection, served with a pile of crispy onion rings and topped with our wonderful bacon caramelized onion Béarnaise sauce.

Choice Cuts ♦

Served with choice of 2 sides and one sauce or rub from our extensive list below.

House-aged Black Angus USDA Prime Long Island Strip 18 | 32

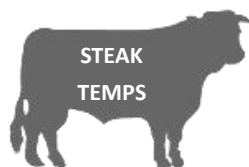
House-aged 1855 Black Angus Filet Mignon 14 | 25

8oz Berkshire Heritage Pork Ribeye 23

New Zealand Lamb Racks 24

Berkshire Pork Tenderloin 12 | 23

Fresh Wild Salmon 12 | 23



BLUE

very red, cold center

RARE

red, cool center

MEDIUM RARE

red, warm center

MEDIUM

pink, hot center

MEDIUM WELL

dull pink center

WELL DONE

dull gray

XXX-tras

Tangy blackened rub | Big Daddy-o's BBQ rub | Peppercorn crusted | Classic Bourguignon sauce
 Cracked peppercorn country gravy | Bacon caramelized onion Béarnaise | Sweet chili BBQ sauce | Lobster sherry gravy
 Tequila, chili & goat cheese sauce | Red Eye gravy | Smoked bacon butter | Aged balsamic glaze | Chipotle chili ketchup
 Smoked horseradish sauce | Veal Demi Glace | Texas Pete Jelly | Jalapeño Mint Jelly
 Pepper & South Carolina Pecan wood smoked bacon sauce | Roasted Tomato Cocktail Sauce

Chee-Z

Warm smoked blue cheese | Warm artisanal goat cheese | Aged 5 Cheese Mix | Pimento cheese



Sassy Sides (Big enough to share)

Garlic mashed potatoes | Smoked bacon collard greens | Parmesan truffle pomme frites
 Fresh grilled asparagus with Smoked bacon butter | Sautéed tarragon forest mushrooms | CheeseHEADS mac n cheese
 Baby roasted bakiers | Crispy onion rings with smoked chili ketchup | Crunchy sweet potato mash
 Trio of fried green tomatoes with balsamic glaze | Cornmeal encrusted fried okra with Texas Pete Jelly

Meat Market Add Ons ♦

Down East Decadent crab cake - 12 | Boom, Boom, Bang shrimp - 10

Char grilled scallops - 12 | Fried Oysters - 10

Bacon, Bacon, Bacon

Farmland apple wood smoked | Jones Creek cherry wood smoked | Maple cracked black pepper

Smoked jalapeno | SC pecan wood smoked

2 a slice | 4 for 2 slices | 6 for 3 slices | 8 for 4 slices | 10 for all 5

"Lettuce" ♦

Strip Club House Salad 5

Fresh wild greens tossed with almonds, dried cranberries, plum tomatoes, julienne gourds with a basil and aged sherry vinaigrette.

The Wedge 10

Iceberg lettuce wedge, topped with apple wood smoked bacon, roasted plum tomatoes, smoked blue cheese, smothered with blue cheese dressing and topped with a fried egg.

Lobster Cobb Salad 21

Wild mixed greens with artisanal goat cheese, crumbled South Carolina pecan wood smoked bacon, diced North Atlantic lobster, a fried egg, heirloom roasted tomatoes, California avocado, fresh hot house cucumbers and your choice of dressing. We recommend the wonderful smoked blue cheese dressing.

Oh Baby Caesar 11

Crisp South Carolina hydro romaine lettuce, finished with golden brown crostinis, a rich parmesan disc, jalapeño bacon and a classic Caesar style dressing.

Crunchy BLT Salad 11

Crunchy wanton strips, loads of apple wood smoked bacon, crisp lettuce and juicy tomatoes with a light tahini sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Item or category noted with ♦

The Strip Club is a "Smoke Free Restaurant". Please turn off cell phones for courtesy of other guests. Split Entrees will be charged a \$4.95 fee, sharing is FREE. There will be an 18% gratuity on parties of 8 or more.

The Strip Club 104 is available for private parties. Call 864.877.9104 for more information.

Visit our sister restaurant also located in Historic Downtown Greer, BIN112 - 112 Trade Street 864.848.2112