

Fore Play

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 fresh chips or gluten free roll.



SO-CO 8

Fresh smoky 5 cheese pimento cheese, with fresh chips or gluten free roll.
Garnished with crispy jalapeño bacon.

The Pig Skin 9

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

Sexy Combinations ♦

Napoleon 25 | 36

House-aged 1855 Black Angus filet mignon grilled to perfection layered with the perfect crab cake, rice pilaf, sofrito collard greens and a caramelized onion béarnaise sauce. Highly recommended

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 15 | 26

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

Main Stage ♦

Down East Decadent Crab Cake 15 | 26

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

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 15 | 26

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

Just too good to be named... 14 | 25

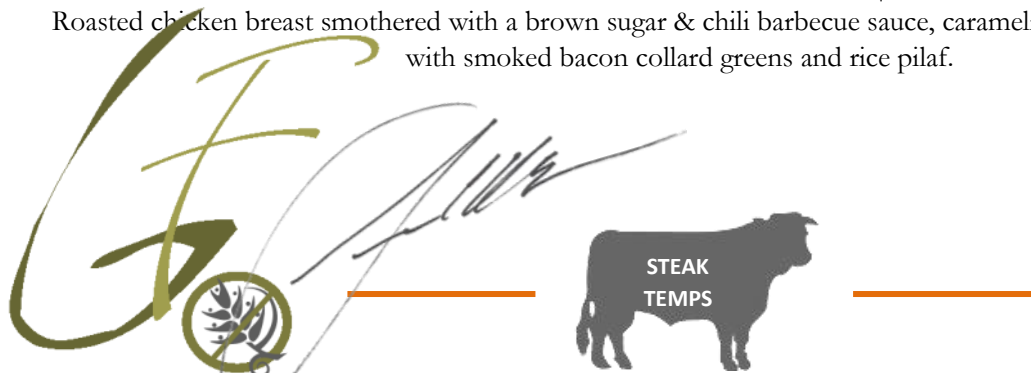
The perfect layered combination of Chipotle blackened sashimi grade tuna, warm goat cheese, roasted tomato chow-chow, Sofrito style collard greens, rice pilaf and finished with a balsamic glaze.

Walk the Plank 13 | 24

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.

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 rice pilaf.



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

NOTE: Roasted potatoes, pork rinds and pomme frites are Gluten Free, but are fried in the same oil as other items that contain Gluten.

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	15		26
8oz Berkshire Heritage Pork Ribeye	24		
New Zealand Lamb Racks	24		
Berkshire Pork Tenderloin	13		24
Fresh Wild Salmon	13		24

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Tangy blackened rub | Big Daddy-o's BBQ rub | Peppercorn crusted | Classic Bourguignon sauce
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
3



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 | Baby roasted bakers
6

Meat Market Add Ons ♦

Down East Decadent crab cake - 12 | Char grilled scallops - 12

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

"Tossed Salad" ♦

Strip Club House Salad 5

Fresh wild greens tossed with almonds, dried blueberries, 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 a rich parmesan disc, jalapeño bacon and a classic Caesar style dressing.

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.