



**EMORY  
CONFERENCE CENTER  
HOTEL**

**CLUB ROOM LIGHT FARE**

Served 3:00 pm to 11:00 pm Daily

**Starters**

<b><u>Jumbo Buffalo Wings</u></b>		<b>1/2 Dozen</b>	<b>7</b>
Plump Wings, choice of Traditional Buffalo or Thai Chili-Mango		<b>Dozen</b>	<b>10</b>
Served with Crunchy Carrots, Celery and Blue Cheese Dip			
<b><u>White Bean Hummus</u></b>	<b>7</b>	<b><u>Fried Jalapenos</u></b>	<b>6</b>
Served with Mini Pita Chips,		Breaded and Stuffed with Cheddar Cheese	
Mixed Olive and Artichoke Tapenade		Served with Chipotle Ranch	
<b><u>Daily Offering of Soup</u></b>	<b>4</b>	<b><u>Fried Green Beans</u></b>	<b>6</b>
The best of the season is brought		Served with Chipotle Ranch	
together for today's offering		<b><u>Daily Cheese Selection</u></b>	<b>9</b>
<b><u>Creamy Tomato Basil Soup</u></b>	<b>4</b>	Chef's Daily Selection of Fine Crafted Cheeses	
		and Flatbreads	
		<b><u>Calamari</u></b>	<b>8</b>
		Served with Spicy Arrabiatta Sauce	

**Salads**

<b><u>Café Salad</u></b>			<b>4</b>
Mixed Greens, Julienne Vegetables, Cucumber, Roma Tomato, Red Onion and Crisp Croutons			
<b><u>The Wedge</u></b>			<b>7</b>
Quartered Iceberg Lettuce with Applewood Smoked Bacon, Treasure Cave Blue Cheese; Oven Roasted Tomatoes and choice of Dressing			
<b><u>Simply Caesar Salad</u></b>			<b>7</b>
Crispy Romaine, Parmesan Cheese, Croutons and Traditional Dressing			
<i>Add Grilled Chicken Breast, Strip Steak or Sautéed Shrimp</i>			
<b><u>Chopped Buffalo Chicken Salad</u></b>			<b>13</b>
Crispy Romaine, topped with Fried Chicken in Traditional Hot Sauce, Diced Celery and Carrots, Tomatoes, Treasure Cave Blue Cheese and choice of Dressing			

**Sandwiches**

*Served with your choice of Seasoned French Fries, Fresh Cut Fruit, Sweet Potato Fries or Cole Slaw*

<b><u>The American</u></b>			<b>12</b>
Half Pound Angus Burger or Lemon- Garlic Chicken Breast with choice of - American, Swiss, Cheddar, or Treasure Cave Blue Cheese and choice of toppings: Bacon, Sautéed Mushrooms or Sautéed Onions			
<b><u>Boca® Burger</u></b>			<b>10</b>
Classic Grilled Burger taste but all Vegan ingredients on a Rustic Bun. Available with choice of Cheese			
<b><u>Tuna Wrap</u></b>			<b>8</b>
Classic taste made with Albacore Tuna in a Grilled Tomato Wrap with Cucumber and Tomato			
<b><u>Emory Club</u></b>			<b>8</b>
Savory Focaccia filled with Roasted All-Natural Turkey and Ham, Swiss Cheese, Hickory Bacon, Lettuce, Tomato and Mayonnaise			

**Please Touch 6107**

Groups of Six or more will be charged a 21% gratuity



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**CLUB ROOM ENTRÉE MENU**

Served 3:00 pm to 10:00 pm Daily

**All Natural Certified Angus Strip Steak, 12oz** 26

Lightly Seasoned and Grilled and served with Black and Tan Onion Rings  
Served with Daily Vegetable and choice of Steak Fries, Sweet Potato Fries or Aromatic 5 Grain Rice

**Fresh Organic Salmon Fillet, 8 oz** 26

Pan Seared With Whole- Grain Mustard and Sweet Soy Glaze  
Served with Daily Vegetable and choice of Steak Fries, Sweet Potato Fries or Aromatic 5 Grain Rice

**Tangelwood Farms Natural Steak House Organic Chicken Breast, 8 oz** 19

Lemon-Garlic Marinated Breast Grilled and served on Smoked Tomato Sauce  
Served with Daily Vegetable and choice of Steak Fries, Sweet Potato Fries or Aromatic 5 Grain Rice

**Shrimp and Grits** 22

Sautéed Shrimp with Tasso Ham in a Basil-Butter Sauce over White Cheddar Grits  
Served with Chef's Daily Vegetable

**Penne with Two Tomatoes and Broccoli** 16

Tender Pasta with Fresh Roma Tomatoes, Sun-Dried Tomatoes, Garlic and Broccoli.  
Finished with Parmesan Cheese and Fresh Thyme

*Add Grilled Chicken Breast, Strip Steak or Sautéed Shrimp* 8

**Dessert Selections**

**Tuxedo Cheesecake served with Fresh Berries** 5

**Pecan Tarte served with Bourbon-Apple Anglaise** 5

**Flourless Chocolate cake served with Fresh Berries** 5

**Warm Peach Cobbler** 4

**Scoop of Vanilla Gelato** 2

**Daily Cheese Selection** 9

**Chef's Daily Selection of Fine Crafted Cheeses, and Flatbreads**

**Advisory**

CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



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### Wine Selection

		<u>Glass</u>	<u>Bottle</u>
Organic Cabernet, or Chardonnay ~Lolonis	California	10	40
White Zinfandel ~ Beringer	Napa California	6	24
Riesling ~ Black Oak	Healdsburg California	7	28
Sauvignon Blanc ~ Nobilo	New Zealand	8	32
Bordeaux Blanc ~ Mouton Cadet	France	7	28
Pinot Grigio ~ Francis Coppola	Rutherford, California	7.5	30
Chardonnay ~ Sterling	California	8	32
Chardonnay ~ Clos Du Bois Reserve	Sonoma California	9.5	38
Chardonnay ~ Kenwood	Sonoma California	7.5	30
Cabernet ~ Penfolds	California	8.5	34
Cabernet ~ Estancia	California	9	36
Cabernet ~ Kenwood	California	9	36
Rojo ~ Escudo	Chile	9.5	38
Chanti Classico ~ Gabbiano	Tuscany Italy	9	36
Malbec ~ Catena Vista Flores	Mendoza Argentina	10	40
Malbec ~ Xplorador	Mendoza Argentina	7	28
Bordeaux Rouge ~ Mouton Cadet	France	7	28
Pinot Noir ~ Sterling	California	12	48
Pinot Noir ~Mirrassou	California	7.5	30
Merlot ~ Penfolds	California	8.5	34
Merlot ~ Clos Du Bois	California	9.5	38
Shiraz ~ Stump Jump	South Australia	8.5	34

### Beer Selection

Bud Light	5.5	Amstel Light	6.5
Budweiser	5.5	Bass Ale	6.5
Coors Light	5.5	Becks or Non-Alc Becks	6.5
Michelob Ultra	5.5	Blue Moon	6.5
Miller Light	5.5	Bohemia	6.5
O'Douls	5.5	Corona	6.5
Red Brick Pale Ale Local	6.5	Guinness	6.5
Samuel Adams Local	6.5	Heineken	6.5
Samuel Adams Seasonal Local	6.5	Hoegaarden	6.5
Sierra Pale Ale	6.5	Stella Artois	6.5
Sweet Water 420	6.5	Yuengling	6.5