

Martinis

The Club Classic Martini

Cosmopolitan

Appletini

Lemon Drop Martini

Mochatini

Classic Cocktails

Cadillac Margarita

Manhattan

Bloody Mary or Maria

Gin & Tonic

Pina Colada



Club Specialty



For Members with Dietary Concerns

Seth Simmerman
Executive Chef, CEC

Club LeConte
Founded 1979

"For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities."

A Member of the ClubCorp Family

Welcome to Club LeConte

Appetizers



Chilled Gulf Shrimp Margarita
Colossal Gulf Shrimp in Spicy Lime Sauce


Club Made Oriental Vegetable Spring Roll
Fried with Sweet Chili and Hunan Mustard Sauces, Oriental Slaw

Escargot Florentine
Garlic, Spinach, Mushrooms, Pernod and Toasted French Baguette

Soups & Salads

Carolina She Crab Soup
Finished with Cream Sherry and Chives

Tomato Basil Bisque
Club Summer Classic

 **Classic Caesar Salad, Prepared Tableside**
Crispy Romaine Lettuce, Parmesan Cheese, Anchovies and Seasoned Croutons

 **LeConte's California Iceberg Wedge**
Roquefort Crumbles, Sliced Tomatoes, Crisp Bacon Choice of Dressing

Grainger County Beef Steak Tomato
Baby Mozzarella Cheese, Basil, Sautéed Carolina Country Ham Vinaigrette

Bartlette Pear Salad "Maytag"
Warm Roasted Pears Filled with Wisconsin Bleu Cheese, Shallot Cabernet Honey Dressing

Upcoming Events in August

Sizzling Summer Nights
Tuesdays & Wednesdays, ending August 10. Come join us for sizzling dinner by the ounce. Reservations are from 5:30-9:00 p.m. Dress is resort casual.

Steak and Davidoff Cigar Night Series Continues, Featuring Kobe Beef
August 12 at 7:00 p.m.
\$40++ per person

Book Club, "Knoxville Bound," A Collection of Literary Works Inspired by Knoxville, Tennessee
Tuesday, August 16, 11:30 a.m. \$30.00 ++ per person

25th Anniversary Dinner
Thursday, August 25, 5:30 p.m. Surf and Turf Lunch and Dinner specials.

25th Anniversary Gala

Timely Service
Our Commitment . . . Your Choice

Roy McKinnon, Club Manager

Poultry/Shell Fish

Pan Seared Breast of Concord Duckling “AuPouivre”
Over Seared Portobello Mushroom Cap with Fried Leeks, Garlic Parsley Lemon Butter

Roasted Coquille St. Jacque Gratinee,
Sea Scallops, Sweet Cream Aged Sherry Sauce, Duchess Potatoes, White Truffle Oil



Club’s Pan Seared Classic Crab Cakes
Laced with Crawfish Tails and Lobster Meat

Steaks



Steak Diane
Beef Tenderloin Medallions Prepared Tableside with Brandy Demiglaze



Tenderloin of Beef Fairbanks
Charbroiled, Wrapped in Bacon, Topped with Crabmeat and Bearnaise Sauce

“HI-LO” Angus Ribeye Steak “Holmes and Cutler”
Broiled with Sautéed Spinach and Shiitake Mushrooms
Carbs:11g Fat:28g Calories:920 Protein:64g

Seafood



Chinatown
Medley of Lobster Tail, Sea Scallops and Gulf Shrimp with Oriental Vegetables, Presented Tableside



Fillet of Dover Sole Veronique
Sautéed in Butter, with White Wine and Seedless Grapes

Surf ‘N Turf
Eight-ounce Filet Mignon, Eight-ounce Cold Water Lobster Tail, Duet of Sauces and Drawn Butter



Classic Tennessee Boullibase
4 oz. Pan Seared Frog Legs, 4 oz. Fillet of Snapper, 3 oz. Lobster Claws, Gulf Shrimp and Smoked Sausage, 4oz. Saffron Parsley Pernod Reduction
Carbs:1.3g Fiber:.5g Protein:58.2g Fat:12.9g Calories:514

Cashew Encrusted Fillet of Chilean Salmon “Norfolk”
Pan Seared with Browned Lemon Parsley Butter and Jumbo Lump Crab

Wines *by the Glass*

WHITE

House Chardonnay

Cavit
Pinot Grigio

Bonny Doon
Pacific Rim, Dry Reisling

Beringer
White Zinfandel

Geyser Peak
Sauvignon Blanc

RED

House Cabernet

Beaulieu Vineyards
“Signature Series” Coastal Merlot

Ravenswood
Vinters Blend California Zinfandel

Kenwood
“Yalupa” Cabernet Sauvignon

Kings Ridge, Oregon
Pinot Noir

Featured Wines by *the Bottle*

WHITES

Castello Banfi, “San Angelo,”
Pinot Grigio, Italy 2002

Heitz Cellars, Napa Valley
Chardonnay, 2001

REDS

Artesa, Napa Valley Merlot, 1996

Penfolds Koonunga Hills
Chiraz/Cabernet, Australia, 2001

Please ask your server for a complete list of our selection of wines by the bottle.

Club Le Conte

A Member of the ClubCorp Family

05/04/05