

Appetizers

BUFFALO CHICKEN DIP \$9

Pulled Chicken Tossed in a Fondue of Buffalo Sauce & Cream Cheese. Served with Fried Tri-Color Tortilla Chips

CHARLESTON CRAB CAKES \$12

Pan Seared Crab Cakes Served Over a Creole Blush Sauce with Fresh Tomato Relish

THE SPEEDWAY WINGS

\$7.50 (6 WINGS) / \$13 (12 WINGS)

Meaty Wings Served with Celery and Your Choice of Blue Cheese or Ranch Dressings.

Buffalo - Traditional Buttery Hot Marinade

Barbalo - House BBQ & Buffalo Sauces and Grilled

Teriyaki Glaze - Sweet Spicy Oriental Glaze

QUESADILLA

\$8.50  / WITH PULLED CHICKEN \$11

Melted Cheddar and Pepper Jack Cheese in a Sun-Dried Tomato Tortilla with Sautéed Onions and Peppers Served with Salsa, Sour Cream & Guacamole

FRIED GREEN TOMATOES \$7.50 

Slices of Green Tomatoes Marinated & Deep Fried Served with a Spiced Southern Remoulade

PULLED SLIDERS \$8

Your Choice of Pulled Chicken or Pulled Pork Tossed with House BBQ and Topped with Cole Slaw Served on Brioche Rolls

Soups

SOUP OF THE DAY - CUP \$3 / BOWL \$5

One of Our Chef's Daily Selection

CHICKEN NOODLE - CUP \$3 / BOWL \$5

The Traditional Favorite with Chunks of Chicken, Vegetables & Noodles in a Rich Chicken Broth

CHILI - CUP \$3.50 / BOWL \$6

Served with Sour Cream & Onions

Salads

THE SPEEDWAY CLUB SALAD \$8 

Mixed Baby Greens with Carrots, Grape Tomatoes, Candied Pecans & Feta Cheese

SPINACH SALAD \$10  

Baby Spinach with Chopped Apple-Smoked Bacon, Grape Tomatoes, Sliced Red Onions & Blue Cheese Crumbles

CAESAR SALAD \$9

Chopped Romaine, Parmesan Cheese, Focaccia Croutons & House-Made Caesar Dressing

Add To Any Salad Above:

Chicken - Grilled or Blackened \$3.50

Salmon - Grilled or Blackened \$6.50

Shrimp (3) - Grilled, Blackened, or Scampi Style \$5

ASIAN CHICKEN SALAD \$12 

Teriyaki-Glazed Chicken Breast Served Over Baby Greens with Julienned Daikon Radish, Carrot, Cucumber & Roasted Cashews. Served with Sesame Dressing

BLACK & BLUE SALAD \$13

Grilled Cajun-Seasoned Flat Iron Steak Served Over Romaine with Tomatoes, Apple-Smoked Bacon Bits & Blue Cheese Crumbles Topped with Tabasco Onions and Ranch Dressing

MAPLE-GLAZED SALMON SALAD \$13 

Pan-Seared Salmon Glazed with Maple Sauce Served Over Baby Greens with Dried Cranberries, Sliced Apples, Strawberries & Candied Walnuts Tossed in a Roasted Pear Vinaigrette

Burgers & Chicken

Served with Pickle & Your Choice of:

Fries, Home-made Chips, Onion Rings, or Fruit

BUILD YOUR OWN

8 OZ. BURGER OR 6 OZ. CHICKEN SANDWICH \$10

Includes One Choice Per Category, Lettuce & Tomato.

<u>Bread</u>	<u>Toppings</u>	<u>Cheese</u>
Brioche Roll	Chili	Cheddar
Sun-Dried Tomato	Jalapenos	American
Tortilla	Avocado	Pepper Jack
	Bacon (2 slices)	Provolone
	Sautéed Mushrooms	Smoked Gouda
	Caramelized Onions	Blue Cheese
	Fried Tabasco Onions	

Sandwiches

All Sandwiches Served with Pickle & Your Choice of:
Fries, Home-made Chips, Onion Rings, or Fruit

BUILD YOUR OWN SANDWICH \$7.50

Includes One Choice Per Category, Lettuce & Tomato.

<u>Bread</u>	<u>Meat</u>	<u>Cheese</u>
White	Smoked Turkey	Cheddar
Wheat	Ham	American
Rye	Roast Beef	Swiss
Sun-Dried Tomato	Corned Beef	Pepper Jack
Tortilla		Provolone
Brioche Roll		Smoked Gouda

BLT \$8

Apple-Smoked Bacon, Green Leaf Lettuce, Sliced Vine-Ripe Tomatoes & Basil Mayo on Artisan Grain Bread

PULLED BBQ SANDWICH \$8.50

Choice of Pulled Chicken or Pork Served on a Toasted Brioche Roll and Topped with Southern Cole Slaw & Fried Onions

CLASSIC REUBEN \$10.50

Grilled Rye Bread with Melted Swiss, Sauerkraut, 1000 Island Dressing & Hot Corned Beef

CHEESE STEAK \$12

Thinly-Sliced Prime Rib with Sautéed Mushrooms, Caramelized Onions and Melted Swiss, Cheddar & Provolone Cheeses on a Grilled Hoagie Roll

FISH SANDWICH \$12

Choice of Mahi, Salmon or Tilapia, Blackened or Grilled on a Sterato Sandwich Roll with Sliced Tomato, Avocado, Micro Greens & Southwest Citrus Mayo

JUMBO CHILI CHEESE DOG \$7

Home-Made Chili, Diced Onions & Melted Cheddar Cheese

Seafood

Served with House Salad

LOW COUNTRY SHRIMP & GRITS \$19

Six Shrimps Sautéed with Tasso, Peppers & Onions, on top of Yellow Stone-Ground Grit Cakes with a Creole Cream

SHRIMP SCAMPI \$17

Six Shrimps Sautéed in Garlic, White Wine, Shallots & Butter. Served Over Angel Hair Pasta with Diced Tomatoes & Basil Chiffonade

PECAN SALMON \$21

Pecan-Crusted & Pan-Seared. Served with a Maple Bourbon Sauce, Wilted Greens, Mashed Potatoes & Vegetable du Jour

Speedway Features

Choice of Chicken or Burger on Toasted Brioche Roll
Served with Pickle & Your Choice of:
Fries, Home-made Chips, Onions Rings, or Fruit

CLASSIC \$9

Melted Cheddar, Lettuce, Tomato on a Toasted Kaiser Roll

COWBOY \$12

BBQ Sauce, Sliced Bacon, Smoked Gouda, Fried Onions, Lettuce & Tomato on a Toasted Onion Roll

CHEESESTEAK \$12

Sautéed Mushrooms and Onions with Melted Swiss & Cheddar on a Toasted Onion Roll

SOUTH OF THE BORDER \$12

Sliced Avocados, Sliced Fresh Jalapenos, Melted Pepper Jack & Lettuce (Spicy Choice)

BLACK & BLUE \$11

Cajun-Seasoned, Bacon, Blue Cheese Crumbles, Lettuce & Tomato

ASIAN \$11

Teriyaki Glaze, Asian Slaw, Micro Greens & Sliced Tomato

Lunch Entrees

Served with House Salad

CAJUN CHICKEN PRIMAVERA \$20

Grilled Cajun Chicken Breast Served Over Linguini in a Rich Spiced Cream Sauce with Tomatoes, Asparagus, Mushrooms, Broccoli & Zucchini

CALABASH BUTTERMILK CHICKEN \$15

Spicy Buttermilk Marinated Fried Chicken Topped with a Sausage Gravy, Mashed Potatoes & Vegetable du Jour

CHICKEN MARSALA \$20

Seared Chicken & Mushrooms with Marsala Demi Served with Risotto & Vegetable du Jour

CHICKEN PICCATA \$18

Pan-Seared Chicken Breast Finished with a White Wine Lemon Caper Sauce, Mashed Potatoes and Vegetable du Jour

 Denotes Gluten-Free Option

 Denotes Vegetarian Option

Please let us know of any dietary restrictions you may have. Our chefs will be glad to accommodate any special requests.

*** Speedway Club Members Receive a
10% Discount on Food**