



Appetizers

Bruschetta Pomodoro

Five toasted baguettes topped with fresh diced tomatoes, fresh mozzarella, garlic and shallots; finished with olive oil, balsamic vinegar and fresh herbs **8**

Spinach Artichoke Dip

Sautéed spinach, artichokes, parmesan cheese, cream cheese and fresh herbs; served with pita chips **11**

Corn Fritters with Blackened Shrimp

Roasted corn and peppers mixed with a cornmeal batter and griddled; served with 3 blackened shrimp **12**

Pork and Vegetable Egg Roll

Savory pork, cabbage, carrots, celery and onion stuffed in an egg noodle wrapper and fried golden brown **10**

Fried Green Tomatoes

Fresh green tomatoes fried golden brown and served with fresh mozzarella and pesto sauce **10**

Salads

The Speedway Club House

Mixed greens with cherry tomatoes, cucumber, shredded carrots and feta cheese **9**

Wedge

Wedge of baby iceberg lettuce with blue cheese crumbles, cherry tomatoes, bacon, red onion and blue cheese dressing **12**

Spinach

Baby spinach tossed with fresh berries, cherry tomatoes, hard boiled egg, red onion and feta cheese **12**

Classic Caesar

Chopped romaine tossed in house-made Caesar dressing and finished with Kalamata olives, cherry tomatoes, shredded carrots, focaccia croutons and a parmesan crisp **9**

Dressing Choices

Ranch	Champagne Vinaigrette
Blue Cheese	Lemon Vinaigrette
Honey Mustard	Balsamic
Italian	Caesar

Soup of The Day

Cup **6** Bowl **8**

Signature Entrees

All entrees served with a side salad or Caesar salad

Shrimp and Grits

Creamy sautéed shrimp, andouille sausage, roasted red peppers, onions and a Cajun cream sauce over stone ground grits **24**

*Parmesan and Herb Crusted Salmon

Baked parmesan and herb crusted salmon served with wild rice pilaf and vegetable of the day **27**

Seared Scallops ♥

5 seared scallops on top of wilted spinach served with a sweet potato hash **35**

Veal Cutlet Scallopini

Thinly sliced veal cutlets dredged in seasoned flour and sautéed in a mushroom and wine reduction; served with parmesan risotto and vegetable of the day **33**

Chicken Cordon Blue

Chicken breast stuffed with Swiss cheese, prosciutto and capicola ham; served with garlic mashed potatoes and vegetable of the day **23**

*Cheshire Pork Tenderloin ♥

Sliced marinated pork tenderloin grilled to order; served with fingerling potatoes and broccolini **26**

*The Speedway Club Burger

Dry aged grass fed beef with cheddar, lettuce, tomato and house-made pickles served with french fries **15**

Pasta Primavera 🌿

Sautéed broccolini, zucchini, squash, tomatoes and mushrooms tossed with cream sauce over mushroom ravioli **21**

Chicken and Waffles

Pearl sugar sweet mini waffles and battered chicken strips fried golden brown; served with maple syrup **23**

Steaks *and* Beyond

All steaks served with a side salad or Caesar salad and one side

***6oz. Certified Angus Beef Filet 37**

***8oz. Certified Angus Beef Filet 41**

***16oz. Bone in Kansas City Strip 55**

***17oz. Grass Fed Bone in Ribeye 59**

***18oz. Ribeye 59**

***28oz. King Cowboy Cut Bone in Ribeye 85**

***Fresh Catch –MP**

Sides

Single - \$4 Shared - \$7

French Fries

Wild Rice Pilaf

Garlic Mashed Potatoes

Parmesan Risotto

Broccolini

Fingerling Potatoes

Sweet Potato Hash

*" Ask your server about
our daily specials "*

Desserts

Molten Lava Cake

Chocolate cake filled with a salted caramel ganache topped with house-made Bavarian crème and candied nuts 8

Peanut Butter Bomb

An explosive combination of fudge brownies layered in velvety smooth peanut butter mousse, rich chocolate cake and finished with brownie chunks, peanut butter chips; drizzled in chocolate fudge 8

NY Cheesecake

Fresh whipped cheesecake made with a buttery graham cracker base topped with a berry compote 8

Key Lime Pie

A rich tasting key lime filling poured into a graham cracker crust topped with a kiwi glaze 7

Carrot Cake

Carrot cake layers stuffed with cream cheese icing and house-made caramel; garnished with candied nuts 8

Top Any Item

Red Wine Demi or Maple Bourbon Butter 2

4 Add On Shrimp 6

***8oz. Salmon 12**

8oz. Chicken Breast 8

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

**This item is cooked to order, consuming raw or undercooked seafood, meat or shellfish may increase your risk of foodborne illness.*

Speedway Club members receive 10% discount food | 18% gratuity automatically added to parties of 8 or more

Beverages

Coca-Cola, Diet Coke, Coke Zero, Mello Yello, Sprite, Ginger Ale, Root Beer, Club Soda, Minute Maid Lemonade **2.95**

Sweet or Unsweet Iced Tea, Coffee, Hot Tea (Assorted Flavors) **2.95**

Cappuccino, Latte, Mocha, Espresso, Hot Chocolate, Coke Float **4**

Pellegrino **5**

Milk or Chocolate Milk **2**

Steak Temperatures

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

Not Recommended



Vegetarian option



Gluten Free option

Executive Chef Biography



Roland "RJ" Parker, a native of Syracuse, NY, his passion for the culinary arts was heavily influenced by his father and his Aunt, who ran a catering business in Alabama and mentored Parker in the kitchen in his youth. In 1997, after earning an associate degree in culinary arts from The State University of New York at Cobleskill, Parker's desire to see the world led him to join the U.S. Navy.

Following three years of duty in Italy, Parker had the opportunity to compete against other chefs to cook at the Pentagon in Washington, D.C., where Secretary of Defense Donald Rumsfeld selected him as his personal chef. After four years at the Pentagon, Parker was assigned to the Naval Nuclear Propulsion Headquarters in Washington, D.C., as the private quarters' chef for Adm. Kirkland Donald.

During his tenure, Parker had the opportunity to cook for a number of high-profile dignitaries, including President George W. Bush and then-Sen. Barack Obama, who would later become the 44th President of the United States. After 15 years of service, Parker left the Navy with the rank of Petty Officer First Class E6.

In 2011, a friend from Joe Gibbs Racing told Parker about The Speedway Club. After submitting his application, he was hired as a line cook. Five years after joining The Speedway Club, Parker left to open the Beach Club Restaurant at the Sea Pine Resort in Hilton Head, SC. In 2018, he returned to The Speedway as a sous chef and was promoted to the position of executive chef in 2021.

