



Appetizers

Heirloom Bruschetta 13 V

Tomato, Ricotta Salata, Garlic, Balsamic

Spinach Artichoke Dip 13 V

Bechamel, Parmesan, Pita Chip

Stuffed Sweet Peppers 14 AVG

House Made Pimento, Jalapeno Bacon

Honey Lime Grilled Shrimp 15 AVG

Shrimp, Honey Lime Glaze, Mango Salsa

Crab Cakes 17

Lump Crab, Breadcrumbs, Remoulade

Bread Service 5 V

Warm Artisanal Breads, Pita, Honey Butter,
Olive Oil, Balsamic

Soup Of The Day

One of Our Chef's Daily Selection

Cup 6 Bowl 8

Salads

Chopped House 13 / 7 AVG V

Spring Mix, Hot House Cucumber, Cherry
Tomato, Carrot, Red Onion

Signature Wedge 13 AVG

Iceberg Wedge, Applewood Bacon, Cherry
Tomato, Red Onion, Blue Cheese Crumble

Classic Caesar 13 / 7

Romaine, Brioche Crouton, Anchovy

Salad Enhancements AVG

Flank Steak* 12

Salmon* 12

Chicken 10

Shrimp 10

Portabella Mushroom 8

Dressing Choices

Ranch

Lemon Garlic Vinaigrette

Blue Cheese

Balsamic Vinaigrette

Caesar

AVG Avoids Gluten

V Vegetarian

Prime Cuts

- *The Speedway Club Burger 18
- *Simple Salmon 24
- *10oz Balsamic Skirt Steak 37
- *8oz Certified Angus Beef Filet 48
- *18oz Ribeye 59
- *18oz Bone-In Ribeye 64

Add On MLJ Cowboy Butter or Red Wine Demi 2

All Prime Cuts come plated with seasonal Chef's Choice Side

Signature Entrees

Shrimp and Grits 24 AVG

Andouille Sausage, Roasted Red Pepper, Onions, Cajun Cream

*Pork Tenderloin Rollatini 38 AVG

Pepperoni, Mozzarella, White Wine Demi, Root Vegetables

Lemon Caper Swordfish 41 AVG

White Wine, Potato, Spinach

Caribbean Tortellini 33

Andouille Sausage, Peppers, Onions, Jerked Seasoning, Cream; Protein Choice: Chicken, *Salmon or Shrimp

Braised Beef Short Ribs 40

Mirepoix, Fresh Herbs, Mashed Potatoes

Seabass Marechiaro 49 AVG

Blistered Tomato Rague, White Wine, Potato, Spinach

Chicken Asparagus 25 AVG

White Wine, Asparagus, Tomatoes, Fresh Mozzarella

Vegetable Stir-fry 18 AVG V

Zucchini, Squash, Mushroom, Onion, Tomato, White Wine, Rice Noodle

Sides AVG

Single Portion 6 | Table Portion 9

Brussel Sprouts and Bacon
Garlic Mashed Potatoes
French Fries

Broccolini
Fire Roasted Cauliflower
Mushroom Risotto

Desserts V

Molten Lava Cake 8

Salted Caramel Ganache, House Bavarian Creme, Candied Nuts

Peanut Butter Bliss 9

Golden Brown Peanut Butter Cups, Vanilla Ice Cream, Chocolate & Caramel Syrup, Fresh Berries

Chocolate Chip Cannoli Sandwich 13

Cannoli Filling, Warm Chocolate Chip Cookies

NY Cheesecake 8

Whipped Cheesecake, Buttery Graham Cracker, Berry Compote

Amaretto Crème brûlée 13 AVG

Amaretto Infused Custard, Caramelized Sugar, Toasted Almond

Beverages

Fountains 4

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

Specialty 5

Cappuccino, Latte, Mocha, Espresso, Hot Chocolate

Dairy 4

Milk, Chocolate Milk

Coffee And Tea 4

Sweet Tea, Unsweet Iced Tea, Coffee, Assorted Hot Tea Flavors

Sparkling Water 5

Pellegrino

Please let us know if 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 a 10% discount on all food / 18% gratuity automatically added to parties of 8 or more

Executive Chef Biography

John P. Loukas

John, a native of Howard Beach, Queens, New York, has a larger-than-life personality and a deep-rooted passion for the culinary world. He started his journey at age seven, bussing tables at his family's luncheonette in downtown Manhattan. At 15, he began working with his cousin, Executive Chef Michael De'Georgio, at Il Cortile in Little Italy, where his love for cooking truly took off. John went on to study Culinary and Restaurant Management at the Art Institute of America in Manhattan while continuing to work at Il Cortile.

At 20, John branched out on his own, opening a food truck called "JP's Original Cheesesteaks and Sausage & Peppers." After five years, he returned to work with Chef Michael as Catering Sous Chef at Vetro by Russo's on the Bay. In 2012, John transitioned into the Sports & Entertainment industry with Aramark at Citi Field, followed by roles at

Coors Field, Red Rocks Amphitheatre, and Pepsi Center. In 2019, he became Executive Chef at Charlotte Motor Speedway.

In 2020, John expanded his expertise by supporting operations at Mammoth Mountain Ski Resort in California. He later returned to Charlotte as Executive Sous Chef at Spectrum Center. In August 2021, John was recruited by Cedar Fair Entertainment as Executive Chef for Carowinds amusement park, where he gained valuable experience in the amusement park industry before moving on to new opportunities in July 2024.

Outside of work, John enjoys spending quality time with his 13-year-old son, Manoli ("Bam-Bam"), and preparing Sunday dinners for his family. He also appreciates the occasional evening out with friends and engaging in a competitive game of cornhole.

