



Appetizers

Heirloom Bruschetta 13

Tomato, Ricotta Salata, Garlic, Balsamic

Spinach Artichoke Dip 13

Bechamel, Parmesan, Pita Chip

Stuffed Sweet Peppers 14

House Made Pimento, Jalapeno Bacon

Honey Lime Grilled Shrimp 15

Shrimp, Honey Lime Glaze, Mango Salsa

Beef Tenderloin Crostini 15

Baguette, Caramelized Onions, Blue Cheese, Horsey Sauce, Balsamic

Soup Of The Day

One of Our Chef's Daily Selection

Cup 6 Bowl 8

Salads

Chopped House 13 / 7

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

Steakhouse Wedge 13

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

Classic Caesar 13 / 7

Romaine, Brioche Crouton, Anchovy

Salad Enhancements

Flank Steak* 12

Salmon* 12

Chicken 10

Shrimp 10

Portabella Mushroom 8

Dressing Choices

Ranch

Blue Cheese

Caesar

Lemon Garlic Vinaigrette

Balsamic Vinaigrette

 Avoids Gluten

 Vegetarian

Prime Cuts

***Simple Salmon 24**

***12oz Double Cut Pork Chop 42**

***8oz Certified Angus Beef Filet 48**

***18oz Bone In Kansas City Strip 55**

***18oz Grass Fed Bone In Ribeye 59**

***18oz Ribeye 59**

Fresh Catch - MP

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 

Andouille Sausage, Roasted Red Pepper,
Onions, Cajun Cream

Braised Pork Osso Bucco 29 

Red Wine Demi-Glace, Root Vegetables,
Mashed Potatoes

Pork Tenderloin Milanese 22

Baby Arugula, Radicchio, Endive,
Ricotta Salata, Lemon Garlic Vinaigrette,
Balsamic Glaze

The Speedway Club Burger* 16

Dry Aged Grass Fed Beef, Cheddar,
Lettuce, Tomato, House Pickles, Fries

Chicken Parmigiana 23

Provolone, Mozzarella, House Marinara,
Linguine

Chicken Asparagus 25 

White Wine, Asparagus, Tomatoes, Fresh
Mozzerella

Vegetarian Risotto 18  

Zucchini, Squash, Mushroom, Onion,
Tomato, White Wine, Parmesan

Scallops Oreganata 43

Seasoned Breadcrumbs, Linguine,
Garlic, Oil

Sides

Single Portion 6 | Table Portion 9

Brussel Sprouts and Bacon
Garlic Mashed Potatoes
French Fries

Broccolini
Fingerling Potatoes
Mushroom Risotto

Desserts

Molten Lava Cake 8

Salted Caramel Ganache, House Bavarian Creme, Candied Nuts

Peanut Butter Bomb 8

Fudge Brownies, Peanut Butter Mousse, Chocolate Cake, Chocolate Fudge

Carrot Cake 8

Cream Cheese Icing, House Made Caramel, Candied Nuts

NY Cheesecake 8

Whipped Cheesecake, Buttery Graham Cracker, Berry Compote

Key Lime Pie 8

Key Lime Filling, Graham Cracker, Kiwi Glaze

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 time with his 13-year-old son, Manoli ("Bam-Bam"), and cooking Sunday dinners for his family. He and his girlfriend, Amy, live in Huntersville, NC, with their two dogs, Miles and Denver.

