



## *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**

### **Coconut Shrimp**

Four coconut shrimp topped with fresh mango salsa; served with a Thai chili aioli **10**

### **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

### \*Jerk Salmon

Grilled salmon topped with a jerk glaze; served with candied sweet potatoes and brussel sprouts lathered with bacon, strawberry jam, apples and jalapeños 27

### Seared Scallops ♥

Five 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 Parmigiana

Chicken cutlet dredged in Pecorino Romano parmesan seasoned breadcrumbs and fried golden brown; topped with provolone, mozzarella cheese and house made marinara sauce, served on a bed of linguine pasta 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**

**Brussel Sprouts with Bacon, Strawberry Jam, Apples and Jalapenos**

**Garlic Mashed Potatoes**

**Parmesan Risotto**

**Broccolini**

**Fingerling Potatoes**

**Sweet Potato Hash - *Contains Bacon***

*" 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.

**RACE DAY  
DINING RESERVATIONS**

Members - Make Your Race Dining Reservations  
**STARTING MARCH 18<sup>TH</sup>**  
Reservations Required | Limited Seating  
Call Missy at 704.455.3216 to reserve your spot

**THE SPEEDWAY CLUB**  
CHARLOTTE MOTOR SPEEDWAY

**WEEKLY  
Specials**

**TUESDAY**  
1/2 Priced Appetizers (5:30-9PM)

**WEDNESDAY**  
1/2 Priced Lounge Menu (5:30-9PM)  
1/2 Priced Coca-Cola Brand Cocktails (All Day)

**THURSDAY**  
1/2 Priced Bottle of Wine (Up to \$100)

**FRIDAY**  
\$2 Off Martinis

**SATURDAY**  
\$3 Beer and \$4 Wine by the Glass Specials

**THE SPEEDWAY CLUB**  
CHARLOTTE MOTOR SPEEDWAY