



## BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite,	\$2.75
Root Beer, Sweet & Unsweet Tea	
Homemade Lemonade No Refills	\$3.00
Fresh Orange or Grapefruit Juice No Refills	\$3.00
Milk No Refills	\$2.50

### Local Brews

<b>Mt. Carmel</b>	4.50
Nut Brown Ale	

<b>Rhinegeist</b> 12 oz. can	5.25
Cheeta, Calfe, Little Bubs	

<b>Warped Wing</b> 12 oz. can	4.50
10 Ton Oatmeal Stout	

<b>Kentucky</b> Bourbon Barrel Ale	6.00
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### Domestic Beers

Bud & Bud Light	3.50
Coors Light	
Michelob Ultra	
Miller Lite	
Rolling Rock	
Yuengling	
Yuengling Light	
Little Kings	2.75
NA Buckler	4.50

### Imports/Specialty

Corona & Corona Light	4.50
Heineken	
Heineken0.0 (NA)	
Modelo Negra	
Modelo Especial	
Stella Artois	
Weihenstephaner Lager	
Left Hand Nitro Milk Stout	

### Bell's Brewery

Amber Ale	5.00
Oberon	
Two Hearted	

<b>Dog Fish</b> 90 Min IPA	6.00
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<b>St. Peter's 16.9oz,</b>	9.75
Imported from the UK	
Cream Stout	
Old Style Porter	
Golden Ale	

### Belgian/Style Beer

Chimay Blue	10.00
Duvel	9.00
La Chouffe	9.00
La Fin du Monde	5.00

### Hard Cider

<b>Cyderboys</b> , First Press Apple,	5.00
Strawberry Apple, Huckleberry Jam,	
Peach County	
<b>Wyers</b> Pear	

<b>White Claw</b>	5.00
Black Cherry, Mango,	
Lime	

<b>Truly</b> Strawberry Lemonade	5.00
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<b>High Noon</b>	5.00
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Pineapple, Peach, Black Cherry,  
Lime, Grapefruit, Watermelon, Mango

<b>Wines by the glass</b>	5.00
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Cabernet, Merlot, Pinot Noir  
White Zinfandel, Moscato,  
Chardonnay, Pinot Grigio

### Half bottles of wine

Kim Crawford...Sauvignon Blanc	17.00
Chateau St Michelle...Chardonnay	18.00
Kendall Jackson...Chardonnay	19.00
Row Eleven Vinas 3...Pinot Noir	16.00
J Vineyards...Pinot Noir	20.00
Meiomi...Pinot Noir	23.00
Clos du Bois...Merlot	18.00
Simi...Cabernet Sauvignon	17.00
Loius Martini...Cabernet Sauvignon	22.00

### Turf Club Cocktails

COSMO	\$7.50
Blood Orange Martini	
Raspberry Martini	
Lemon Drop Martini	
Pickettini	
Salted Espresso Martini	
Banana Cream Martini	
Pinatini	
Key Lime Martini	
Fresh Squeezed Margarita	



## The Turf Club

### APPETIZERS

#### TTC FAMOUS FILET MIGNON

**CHILI** - made with filet mignon, pork tenderloin, angus chuck and fresh herbs and spices...**7.95**

**HALLOUMI CHEESE** - grilled halloumi cheese, served with a tomato & balsamic glaze...**5.95**

**CHORIZO AVOCADO** - half of a fresh avocado topped with our Chorizo parmesan bruschetta sauce...**5.95**

**PEPPER PAW POPPERS** - chilled sweet pepper paws filled with our warmed four cheese sauce (gouda, cheddar, mimolette & asiago)...**5.00**

**\*TTC DEVEILED EGG W/SHRIMP** - made with bearnaise, egg yolk, mustard & crème fraiche, topped with a chilled shrimp...**3..95**

**\*SHRIMP COCKTAIL** - 3 large shrimp served with our homemade cocktail sauce and a lemon wedge...**10.00**

#### HOMEMADE TOMATO SOUP -

made fresh with Parmesan, fresh basil & heavy cream topped with grated Parmesan and basil...**5.95**

**\*SAUTEED SHRIMP** - 4 shrimp sautéed with wasabi ginger sauce...**10.00**

**\*SAUTEED SCALLOPS** - 2 large scallops sautéed with wasabi ginger sauce & capers, served with grilled lychee...**10.00**

**\*LUMP CRAB & LOBSTER CAKE** - lump crab & langostino lobster with dill, parmesan & panko bread crumbs grilled with olive oil...**9.25**

**FOIE GRAS** - 2.25 ounces of grade A foie gras served with grilled apple & toast points...**16.50**

**\*SPANISH MANCHEGO** - lightly breaded with egg & panko bread crumbs... \$5.95

turfclubcincy.com



Due to limited space, during busy times we kindly request that you limit your stay to 1 & a half hours after being seated. Thank You.

THANK YOU FOR VISITING  
COME AGAIN SOON

## BURGERS & SANDWICHES

We recommend not cutting the Burger... Save The Juice! Come on... you know you can do it!... Although we understand if you can't!! \*\*\*ENJOY\*\*\*

\*BURGER... 8.5 ounces of ground Angus chuck ... 10.95

\*FILET MIGNON BURGER...A 1/2 pound of ground Filet Mignon ... 13.50

\*TTC FISH TACORITA - 8 oz. of cod, fried in a light tempura batter served on a bed of red slaw made with crème fraiche, key lime, tangerine, kiwi, cilantro & light serrano. Topped with almonds, hazelnuts, fresh grilled pineapple, sliced avocado, tomato & tomatillo. All wrapped in a flour tortilla ... 12.95

\*PETITE FILET - a 4 ounce filet grilled to order...18.00

PORTOBELLO MUSHROOM - Grilled portobello served on a bun...8.95

SHIITAKE MUSHROOMS - grilled shiitake mushrooms served on a bun...8.95

\*AHI TUNA - 8 oz. of ahi tuna grilled or blackened. We recommend medium rare. Served with or without a bun...14.00

\*SALMON - 8 oz. of salmon grilled or blackened. Served with or without a bun...15.00

\*MAHI MAHI - 8 oz. of mahi mahi grilled or blackened. Served with or without a bun...15.00

COD - 8 oz. cod grilled or blackened. Served with or without a bun ... 10.50

\*EGG & CHORIZO - 2 griddled eggs topped with our homemade chorizo sauce, served on Sixteen Bricks grilled sourdough bread...9.95

NUESKE HAM - Nueske's ham, fresh grated gruyere & gouda cheeses with asparagus, grilled on sourdough...8.50...w/tomato soup...13.50

GRILLED CHICKEN SANDWICH - an 8oz. boneless chicken breast...9.95

CHICKEN STRIPS - three chicken tenders fried golden brown... 8.95

GRILLED CHEESE - served on an inside out bun...4.95...w/tomato soup...9.95

BLT - 6 slices of bacon with lettuce, tomato and mayo served on a bun...9.95



\*\*Gluten Free Bun available for an additional \$2.00\*\*

## ACCOMPANIMENTS

All burgers and sandwiches are served with your choice of 2 slices of American or Swiss cheese, lettuce, tomato, pickles, onions, banana peppers & mayo (onions and peppers can be grilled or raw)

## SIDES

French Fries	Onion Rings	Asparagus	Mac-n-Cheese	Fried Corn
3.25	tempura batter	fresh on the grill	w/4 cheese sauce	on the cob
w/duck fat...4.75	3.50	4.75	4.75	2.75

## SPECIALTY CHEESES

3.00

Sharp Cheddar - Vermont  
Onion Infused Cheddar - UK  
Mustard Seed Cheddar - U K  
Horseradish Cheddar - UK

Gouda - Denmark  
Brie - France  
Goat - France  
Manchego - Spain  
Pepper Jack - Vermont

Gorgonzola - Italy  
Mozzarella - Italy  
Provolone - Italy  
Halloumi - Cyprus

## SPECIALTY TOPPINGS

\*Lump Crab & Lobster Cake...8.25

Portobello Mushroom...2.95

Shiitake Mushrooms...2.95

Bacon...3 strips...2.95

Nueske Double Smoked Bacon 3strips...4.75

Pimento Cheese Spread...2.75

Avocado...2.50

\*Fried Egg...2.00

Roasted Red Pepper...1.50

Balsamic Glaze...1.50

Pineapple...1.75

Truffle Oil...4.50

Crème Fraiche...1.25

Extra American or Swiss...1.25

## SPECIALTY SAUCES

BURGUNDY WINE - made with red wine, demi glaze, cognac, wild mushrooms and truffles...Great with beef...2.95

BERNAISE - good with beef and seafood...2.50

CHORIZO BRUSCHETTA PARMESAN - made with Mexican chorizo...3.00

FOUR CHEESE - made with Wisconsin cheddar, gouda, French mimolette and asiago with heavy cream...2.50

DILLY BLEU - a blend of crème fraiche, buttermilk, bleu cheese, shallots, pink peppercorns, lemon zest and dill...great for dipping ... 2.25

FOGHORN LEGHORN - sun-dried tomatoes, garlic, sage, thyme, apricot, shallots, onions, pear balsamic and more garlic...2.50

MANGO CURRY - sweet...2.25

MANGO TEQUILA JALAPENO - sweet with a light bite. Try it with grilled jalapenos...2.25

ROASTED RED PEPPER & GOAT CHEESE - blended with our special seasonings...3.00

ROSEMARY GARLIC...2.25

TURF CLUB BBQ SAUCE - made with bourbon and real maple syrup...2.50

WASABI RED CURRY & GINGER...2.25

BACON RANCH - our homemade ranch dressing with real bacon...1.50

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially with certain medical conditions.