



BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite,	\$3.25
Root Beer, Sweet & Unsweet Tea	
Homemade Lemonade No Refills	\$3.50
Fresh Orange or Grapefruit Juice No Refills	\$3.50
Milk No Refills	\$3.00

Local Brews

Rhinegeist 12 oz. can	6.00
Cheeta, Bubbles	

Warped Wing 12 oz. can	6.00
10 Ton Oatmeal Stout	

Kentucky Bourbon Barrel Ale	8.00
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Domestic Beers

Bud & Bud Light	
Bud Zero	
Coors Light	
Michelob Ultra	
Miller Lite	
Rolling Rock	
Yuengling	6.00
Yuengling Light	6.00
Buckler NA	5.50

Imports/Specialty

Corona & Corona Light	6.00
Heineken	
Heineken0.0 (NA)	
Modelo Negra	
Modelo Especial	
Stella Artois	
Weihenstephaner Hefe Weissbier	
Left Hand Nitro Milk Stout	

Bell's Brewery

Amber Ale	6.50
Oberon	
Two Hearted	

Dog Fish 90 Min IPA	7.00
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St. Peter's 16.9oz,	10.00
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Imported from the UK	
Cream Stout	
English Ale	

Belgian/Style Beer	
Chimay Blue	10.00
Duvel	9.00
La Chouffe	9.00
La Fin du Monde	8.00

Hard Cider	6.00
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Cyderboys , First Press Apple,	
Strawberry Apple,	
Peach County	
Wyders Pear	

White Claw	6.00
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Black Cherry, Mango,	
Lime	

Truly Strawberry Lemonade	6.00
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High Noon	6.00
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Pineapple, Peach, Black Cherry,	
Lime, Grapefruit, Watermelon, Mango	

Wines by the glass	6.00
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Cabernet, Merlot, Pinot Noir	
White Zinfandel, Moscato,	
Chardonnay, Pinot Grigio	

Half bottles of wine

Kim Crawford...Sauvignon Blanc	17.00
Clos du Bois...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
Louis Martini...Cabernet Sauvignon	22.00

Turf Club Cocktails

COSMO	
Blood Orange Martini	\$8.75
Raspberry Martini	
Lemon Drop Martini	
Pickletini	
Salted Espresso Martini	
Banana Cream Martini	
Pinatini	
Key Lime Martini	
Fresh Squeezed Margarita	
Blueberry Martini	



The Turf Club

APPETIZERS

TTC FAMOUS FILET MIGNON

CHILI - made with filet mignon, pork tenderloin, angus chuck and fresh herbs and spices...**8.75**

HALLOUMI CHEESE - grilled halloumi cheese, served with a tomato & balsamic glaze...**8.00**

CHORIZO AVOCADO - half of a fresh avocado topped with our Chorizo parmesan bruschetta sauce...**7.00**

PEPPER PAW POPPERS - chilled sweet pepper paws filled with our warmed four cheese sauce (gouda, cheddar, mimolette & asiago)...**6.00**

***TTC DEVEILED EGG W/SHRIMP** - made with bearnaise, egg yolk, mustard & crème fraiche, topped with a chilled shrimp...**4.50**

***SHRIMP COCKTAIL** - 3 large shrimp served with our homemade cocktail sauce and a lemon wedge...**13.00**

HOMEMADE TOMATO SOUP -

made fresh with Parmesan, fresh basil & heavy cream topped with grated Parmesan and basil...**6.50**

***SAUTEED SHRIMP** - 4 shrimp sautéed with wasabi ginger sauce...**13.00**

***SAUTEED SCALLOPS** - 2 large scallops sautéed with wasabi ginger sauce & capers, served with grilled lychee...**13.00**

***LUMP CRAB & LOBSTER CAKE** - lump crab & langostino lobster with dill, parmesan & panko bread crumbs grilled with olive oil...**13.00**

***FOIE GRAS** - 2.25 ounces of grade A foie gras served with grilled apple & toast points...**18.50**

***SPANISH MANCHEGO** - lightly breaded with egg & panko bread crumbs...**7.00**

**THANK YOU FOR VISITING
COME AGAIN SOON**

turfclubcincy.com

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 ... **14.00**

***FILET MIGNON BURGER**... A 1/2 pound of ground Filet Mignon ... **16.50**



Our Burgers are cooked to medium unless otherwise specified

***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 ... **15.50**

***PETITE FILET** - a 4 ounce filet grilled to order...**20.00**

PORTOBELLO or SHITTAKE MUSHROOM SANDWICH- Grilled and served on a bun...**11.50**

***AHI TUNA** - 8 oz. of ahi tuna grilled or blackened. We recommend medium rare. Served with or without a bun...**19.00**

***SALMON** - 8 oz. of salmon grilled or blackened. Served with or without a bun...**19.00**

***MAHI MAHI** - 8 oz. of mahi mahi grilled or blackened. Served with or without a bun...**19.00**

***COD** - 8 oz. cod grilled or blackened. Served with or without a bun ... **14.00**

***EGG & CHORIZO** - 2 griddled eggs topped with our homemade chorizo sauce, served on Sixteen Bricks grilled sourdough bread...**12.00**

NUESKE HAM - Nueske's ham, fresh grated gruyere & gouda cheeses with asparagus, grilled on sourdough...**10.50**...w/tomato soup...**15.50**

***GRILLED CHICKEN SANDWICH** - an 8oz. boneless chicken breast...**13.00**

***CHICKEN STRIPS** - three chicken tenders fried golden brown...**9.50**

GRILLED CHEESE - served on an inside out bun...**6.50**...w/tomato soup...**11.50**

BLT - 6 slices of bacon with lettuce, tomato and mayo served on a bun...**12.50**



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
3.75	tempura batter	fresh on the grill	w/4 cheese sauce	on the cob
w/duck fat...5.50	3.95	4.95	4.95	2.95

SPECIALTY CHEESES

3.00

Sharp Cheddar - Vermont
Onion Infused Cheddar - UK
Mustard Seed Cheddar - U K
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**...**9.75**

Portobello Mushroom...**3.50**

Shiitake Mushrooms...**3.50**

Bacon - 3 strips...**3.95**

Nueske Smoked Bacon - 3 strips...**5.95**

NEW Nueske Smoked Ham...**5.95**

Pimento Cheese Spread...**2.95**

Avocado...**2.75**

***Fried Egg**...**2.50**

Roasted Red Pepper...**1.75**

Balsamic Glaze...**1.95**

Pineapple...**1.75**

Truffle Oil...**4.50**

Crème Fraiche...**1.50**

Extra American or Swiss...**1.75**

SPECIALTY SAUCES

BURGUNDY WINE - made with red wine, demi glaze, cognac, wild mushrooms and truffles...Great with beef...**3.95**

BERNAISE - good with beef and seafood...**2.95**

CHORIZO BRUSCHETTA PARMESAN - made with Mexican chorizo...**3.75**

FOUR CHEESE - made with Wisconsin cheddar, gouda, French mimolette and asiago with heavy cream...**2.95**

DILLY BLEU - a blend of crème fraiche, buttermilk, bleu cheese, shallots, pink peppercorns, lemon zest and dill...great for dipping ... **2.75**

FOGHORN LEGHORN - sun-dried tomatoes, garlic, sage, thyme, apricot, shallots, onions, pear balsamic and more garlic...**2.95**

MANGO CURRY - sweet...**2.95**

MANGO TEQUILA JALAPENO - sweet with a light bite. Try it with grilled jalapenos...**2.95**

ROASTED RED PEPPER & GOAT CHEESE - blended with our special seasonings...**3.50**

ROSEMARY GARLIC...**2.95**

TURF CLUB BBQ SAUCE - made with bourbon and real maple syrup...**2.75**

WASABI RED CURRY & GINGER...**2.95**

BACON RANCH - our homemade ranch dressing with real bacon...**1.95**

BUORBON MAPLE MOLASSES MUSTARD...**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.