



## BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite,	\$2.95
Root Beer, Sweet & Unsweet Tea	
Homemade Lemonade No Refills	\$3.25
Fresh Orange or Grapefruit Juice No Refills	\$3.25
Milk No Refills	\$2.50

### Local Brews

<b>Rhinegeist</b> 12 oz. can	5.50
Cheeta, Bubbles	

<b>Warped Wing</b> 12 oz. can	5.50
10 Ton Oatmeal Stout	

<b>Kentucky Bourbon Barrel Ale</b>	7.00
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### Domestic Beers

Bud & Bud Light	
Bud Zero	
Coors Light	
Michelob Ultra	
Miller Lite	
Rolling Rock	
Yuengling	5.75
Yuengling Light	5.75
Buckler NA	4.75

### Imports/Specialty

Corona & Corona Light	
Heineken	
Heineken 0.0 (NA)	
Modelo Negra	
Modelo Especial	
Stella Artois	
Weihenstephaner Hefe Weissbier	
Left Hand Nitro Milk Stout	

### Bell's Brewery

Amber Ale	6.00
Oberon	
Two Hearted	

<b>Dog Fish</b> 90 Min IPA	6.50
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<b>St. Peter's 16.9oz,</b>	10.00
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Imported from the UK	
Cream Stout	
Old Style Porter	
English Ale	

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

<b>Hard Cider</b>	5.75
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<b>Cyderboys</b> , First Press Apple,	
Strawberry Apple,	
Peach County	
<b>Wyderys</b> Pear	

<b>White Claw</b>	5.75
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Black Cherry, Mango,	
Lime	

<b>Truly</b> Strawberry Lemonade	5.75
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<b>High Noon</b>	5.75
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Pineapple, Peach, Black Cherry,	
Lime, Grapefruit, Watermelon, Mango	

<b>Wines by the glass</b>	5.75
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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	
Blood Orange Martini	\$8.50
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...**7.95**

#### CHORIZO AVOCADO

- half of a fresh avocado topped with our Chorizo parmesan bruschetta sauce...**6.95**

#### PEPPER PAW POPPERS

- chilled sweet pepper paws filled with our warmed four cheese sauce (gouda, cheddar, mimolette & asiago)...**5.95**

#### \*TTC DEVILED 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...**12.50**

#### 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...**12.50**

#### \*SAUTEED SCALLOPS

- 2 large scallops sautéed with wasabi ginger sauce & capers, served with grilled lychee...**12.50**

#### \*LUMP CRAB & LOBSTER CAKE

- lump crab & langostino lobster with dill, parmesan & panko bread crumbs grilled with olive oil...**11.25**

#### FOIE GRAS

- 2.25 ounces of grade A foie gras served with grilled apple & toast points...**17.95**

#### \*SPANISH MANCHEGO

- lightly breaded with egg & panko bread crumbs...**6.95**

turfclubcincy.com



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Welcome

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 ... 13.50

\*FILET MIGNON BURGER...A 1/2 pound of ground Filet Mignon ... 15.50

**\*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...19.50

PORTOBELLO or SHITTAKE MUSHROOM SANDWICH- Grilled and served on a bun...10.50

\*AHI TUNA - 8 oz. of ahi tuna grilled or blackened. We recommend medium rare. Served with or without a bun...18.50

\*SALMON - 8 oz. of salmon grilled or blackened. Served with or without a bun...18.50

\*MAHI MAHI - 8 oz. of mahi mahi grilled or blackened. Served with or without a bun...18.50

COD - 8 oz. cod grilled or blackened. Served with or without a bun ... 13.50

\*EGG & CHORIZO - 2 griddled eggs topped with our homemade chorizo sauce, served on Sixteen Bricks grilled sourdough bread...11.95

NUESKE HAM - Nueske's ham, fresh grated gruyere & gouda cheeses with asparagus, grilled on sourdough...9.95...w/tomato soup...14.95

GRILLED CHICKEN SANDWICH - an 8oz. boneless chicken breast...12.50

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

GRILLED CHEESE - served on an inside out bun...5.95...w/tomato soup...10.95

BLT - 6 slices of bacon with lettuce, tomato and mayo served on a bun...11.95



\*\*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
3.75	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  
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...9.75

Portobello Mushroom...3.50

Shiitake Mushrooms...3.50

Bacon...3 strips...3.95

Nueske Double Smoked Bacon 3strips...5.95

Pimento Cheese Spread...2.95

Avocado...2.75

\*Fried Egg...2.00

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

BEARNAISE - 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.