

DINNER — *at* — I'ON CLUB

STARTERS

Hummus Plate	Roasted pepper salsa, smoked paprika and grilled pita bread	8
Pastrami Lox*	Pastrami-cured salmon, ground mustard and pickled asparagus	8
Local Burrata	"Charleston Cheesehouse" burrata served with local tomato salsa and grilled pita	8
Smashed Fried Potatoes	Confit marble potatoes, blistered peppers remesco, roasted garlic and truffle aioli	8
Fried Calamari	Fresh calamari fried with house made tomato sauce	8
Smoked Wings	1/2 dozen bone-in wings or boneless wings with ranch and blue cheese	12
Cauliflower 'Wings'	Eight cauliflower florets dipped into tempura batter with your choice of sauce	8

Wing Flavors:

Dry Rub: Honey Habanero, Chile lime, Lemon Pepper, Jamaican Jerk, Espresso

Sauce: Wild Cilantro, Picante, Carolina Reaper, Sweet Chile, Sriracha-lime-cilantro

SALADS

- Add chicken for an additional \$6 -

Beet & Fennel Salad	Roasted beets, fennel, and goat cheese with mixed local greens	9
Wedge Salad	Iceberg lettuce, bacon, chives, red onion, tomatoes, hard boiled eggs and blue cheese dressing	9
Caesar Salad	Romaine, croutons, Parmigiano-Reggiano and Caesar dressing	9
Ahi Tuna*	Seared Ahi Tuna with grilled corn, heirloom tomato salsa, arugula and wasabi aioli	16

SANDWICHES & ENTREES

Sandwiches are served with chips or substitute side salad or fries for \$2.00

Caprese Grilled Cheese	Tomato, basil pesto and fresh mozzarella on rosemary focaccia bread	9
Grilled Chicken Pita	Grilled chicken, sprouts, bacon, provolone and avocado	11
Prosciutto Pizza	House-made grilled pizza dough, parmesan, prosciutto, arugula and balsamic glaze	12
Margarita Pizza	House-made grilled pizza dough, house-made tomato sauce, fresh basil and sliced mozzarella	12
The Porch Philly Cheese Steak	Shaved beef, roasted peppers and onions and provolone cheese on hoagie roll	12
Short Rib Ragù	Slow cooked short ribs served with house-made pappardelle pasta	16
Chicken Piccata	Pan-fried chicken, lemon, butter, white wine and capers served with pasta	16
Grilled Hanger Steak*	Grilled hanger steak paired with truffle parmesan polenta and charred tri color carrots	22

DESSERTS

Molten Chocolate Cake	Chocolate cake with molten chocolate center, topped with vanilla ice cream	9
Cheesecake	Classic cheesecake topped with local strawberries	8

Executive Chef Michael Vargas

Sous Chef Jared Luken

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.