



Our mission at Wilson Country Club is to provide a unique and immensely enjoyable dining experience. It is our goal to provide the freshest, local, and creative cuisine, paired with service that is unparalleled. It is our pleasure to be a part of our members' memories, as well as helping to create new and wonderful ones. Enjoy!

SANDWICHES

All sandwiches also include your choice of side item: French Fries, Sweet Potato Chips, W.C.C. Chips, Fresh Fruit, or Onion Rings

CLASSIC CLUB

Ham, turkey, Swiss, cheddar, apple wood bacon, organic lettuce, tomato, and mayonnaise
9.00

HALF POUND ANGUS BURGER

USDA certified Angus beef, with your choice of cheese, organic lettuce, tomato, and bacon
9.00
(Additional toppings +50 cents each)

ENTREES

RACK OF LAMB

Rack of lamb roasted with rosemary, sea salt, and garlic, finished with a mint Bing cherry sauce
27.00

FILET MIGNON

Hand-cut 8 oz beef tenderloin steak topped with a veal, cognac, and shallot-cream reduction
26.00

HORSERADISH GRILLED RIBEYE

Aged USDA Angus beef, horseradish, peppercorn, and parmesan encrusted
8 oz 19.00
12 oz 25.00

NORTH CAROLINA FRIED CHICKEN

Twin buttermilk battered chicken breasts, scallions, peppers and Tasso gravy
18.00

BLACKENED SMITHFIELD PORK LOIN

Cajun seared boneless pork chop with house made Washington apple sauce
16.00

MACADAMIA NUT FLOUNDER

Pan roasted flounder, macadamia nut crust, orange zest, mango salsa, and young coconut broth
22.00

LOBSTER TUFFLE MAC AND CHEESE

Gruyere, Aged Cheddar, Maine lobster, macaroni pasta, white truffle oil
24.00

NORWEIGON SALMON OSCAR

Pan seared salmon filet, jumbo lump blue crab meat, Sauce Béarnaise
22.00

CORDON BLEU CRABCAKES

Maryland crab cakes topped with Swiss cheese and Smithfield ham, accented with a chardonnay sauce
24.00

FRESH CATCH

North Carolina's finest available fish and shellfish, fresh from our crystal coast waters
Market Price

Entrees come with seasonal vegetables, or asparagus, and your choice of: garlic mashed potatoes, baked potato, and parmesan risotto. All entrees also include soup and salad bar

APPETIZERS

SRIRACHA HOT WINGS

Jumbo chicken wings tossed with our fiery house made hot sauce 7.00

LAND AND SEA

Parmesan dusted oysters, and filet mignon tips grilled medium rare with sauce Béarnaise and a rosemary balsamic gastric
13.00

LOBSTER RISOTTO

Butter sautéed Maine lobster, aged parmesan cheese, and creamy risotto
11.00

SALADS & SOUPS

CUCUMBER CRAB GAZPACHO

Chilled cucumber soup with jumbo lump blue crab meat 6.75

WEDGE SALAD

Iceberg lettuce wedge, chopped bacon, tomatoes, cucumbers, and jalapeño blue cheese 8.75

GOAT CHEESE SALAD

Artisan organic greens, goat cheese, candied pecans, dried cranberries, strawberries, and balsamic vinaigrette 9.00

SIDES

LEMON PEPPER ASPARAGUS

Lightly sautéed asparagus with nuances of lemon, white wine, and butter 4.00

SEASONAL VEGETABLES

The best local vegetables available 4.00

GARLIC MASHED POTATOES

Whipped Idaho potatoes with an essence of roasted garlic 3.50

BAKED POTATO

Classic baked potato 3.00

Loaded baked potato with bacon, scallions, and cheddar cheese 4.00

PARMESAN RISOTTO

Al dente risotto, with aged parmesan cheese, and rich cream reduction 4.00