

[THE GOLF CLUB]

GARDEN GREENS SALAD STATION

OUR CHEFS PREPARE THE FRESHEST LOCAL PRODUCE, ORGANIC & AQUAPONIC GREENS, HERBS, DRESSINGS, AND SCRATCH MADE PICKLES TO YOUR LIKING.

16

or Paired with any Center Plate as entrée

DOMESTIC ARTISANAL CHEESES

ROCKET'S ROBIOLA

SOFT & SILKY ASH DUSTED
GOAT'S MILK

Boxcarr Handmade Cheese, NC

COTTONWOOD CHEDDAR

RESERVE RAW MILK
AGED CHEDDAR
FULL & FIRM

Jason Wiebe Dairy, KS

GISELE

CIDER WASHED COW & GOAT MILK
GOUDA STYLE

Boston Post Dairy, VT

GREAT HILL BLUE

RAW GUERNSEY COW MILK
FULL & FIRM

Great Hill Dairy, MA

Paired Nicely with a Selection of House
Made Jams, Breads
and Local Wildflower Honey

7 each
3 for 18

STARTERS & SMALL PLATES

WILD MUSHROOM TARTINE 12

SOURDOUGH, DUXELLE
TRUFFLE CREAM

LOBSTER RAVIOLI 16

TOMATO CREAM, LEEKS

MINORCAN CONCH CHOWDER 9

DATIL, CONCH, SOFRITO, TOMATO

CAESAR SALAD 10

PARMESAN, FOCACCIA CROUTON

SMOKED TOMATO & PARMESAN RISOTTO 14

FRICO, BASIL OIL

CEDAR KEY LITTLENECK CLAMS 15

SWEET PEPPER, KALE, NEUSKE
GARLIC BREAD

FRENCH ONION SOUP 9

VIDALIA, FOCACCIA, TOMME

ROASTED BEETS 10

VIDALIA VINAIGRETTE
GREAT HILL BLUE, WALNUT

AVAILABLE ON SATURDAY EVENINGS ONLY

ALL PRICES SUBJECT TO FLORIDA SALES TAX • CONSUMPTION OF RAW OR UNDERCOOKED FOOD
MAY RESULT IN INCREASED CHANCES OF FOODBORNE ILLNESS

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FRIED CHICKEN DINNER



1/2 BRINED & BUTTERMILK FRIED CHICKEN
GARDEN GREENS SALAD AND YOUR CHOICE OF
2 ACCENTS OR VEGETABLES

28

CENTER OF THE PLATE

Accompanied by your choice of Vegetable & Accent

12OZ DRY AGED RIBEYE AU POIVRE	32	CRISPY WILD STRIPED BASS	32
“EVERYTHING” SEARED SALMON	28	VEAL WIENER SCHNITZEL	29
SEA SCALLOPS ESPAGNOLE	32	GARLIC SAUTÉED SHRIMP	26
6OZ CENTER CUT FILET MIGNON	29	CATCH OF THE DAY	MKT

VEGETABLES

FRIED BRUSSELS SPROUTS

DATIL PEPPER
ORANGE BLOSSOM HONEY

MAQUE CHOUX

TASSO, CORN, SWEET PEPPERS

GRILLED ASPARAGUS

CITRON OIL, PARMESAN

TOMATOES & FRENCH BEANS

SHALLOT, SEA SALT
SHERRY REDUCTION

ROASTED ACORN SQUASH

SPICED PEPITA, MAPLE BUTTER

8

ACCENTS

ROASTED SWEET POTATO PUREE

BOURBON VANILLA BUTTER

PORK BELLY FRIED RICE

SWEET PEPPER, MUSHROOM
KALE, EGG

KÄSESPÄTZLE

VIDALIA, TOMME, CRISPY SPECK

WHIPPED YUKON POTATOES

CHIVE , CRÈME FRAICHE

8

LOCAL PURVEYORS ORGANIC GROWERS

ORGANIC LETTUCES: TRADER'S HILL FARMS, HILLIARD, FL
AQUAPONIC HERBS & MICRO GREENS: GYO GREENS, PONTE VEDRA, FL
CHEESES: WINTER PARK DAIRY, WINTER PARK, FL
TOMATOES: IMMOKALEE, FL
POTATOES: BLACK HOG FARMS PALATKA, FL