

[THE GOLF CLUB]



- SOUP -

FRENCH ONION 9

**FLORIDA SEAFOOD
CHOWDER** 9

- FIRST -

**SMOKED BACON
& ONION RISOTTO** 14

**HOUSE-CURED
SALMON PASTRAMI** 16

Potato Gaufrette, Horseradish Aioli, Frisée,
Pickled Onion, Caper Berry

FIRST COAST SHRIMP COCKTAIL 16

Datil Pepper & Heirloom Tomato
Gazpacho, Avocado, Yucca

- GRILLED -

12OZ DRY AGED RIB EYE 29

Creamed Spinach, Whipped Potatoes, Peppercorn Brandy Cream

6OZ CENTER CUT FILET MIGNON 29

Sautéed Vegetables, Whipped Potatoes, Bordelaise

CEDAR PLANK SALMON 27

Spinach, Pecan Pilaf, Peach & Pepper Jam

SURF & TURF 35

6oz Filet, 1/2 Butter-Poached Lobster, Sautéed Vegetables, Roasted Potatoes, Béarnaise



- SAUTÉED -

SAUTÉED CRAB CAKE OSCAR 28

Asparagus, Hollandaise, Roasted Marble Potatoes

STUFFED CHICKEN BREAST 26

Creamed Spinach, Andouille Cornbread Stuffing, Roasted Pepper Puree

BLACKENED REDFISH 28

Sweet Corn Risotto, Collard Greens, Marinated Heirloom Tomatoes

CATCH OF THE DAY

[THE GOLF CLUB]

- GARDEN GREENS - SALAD STATION



Our Chefs invite you to enjoy one of their weekly creations, or to design your own specialty salad by choosing from our weekly selections of the freshest local Produce, Organic and Aquaponic greens, herbs, toppings and dressings

GARDEN GREENS BOWL 16

or

GARDEN GREENS ENTRÉE 29

with your choice of:

GRILLED FILET MIGNON

BLACKENED SHRIMP & VEGETABLE KEBOB

FRESH CATCH OF THE DAY

- A LA CARTE SALADS -



CAESAR SALAD 10

SUNNY SALAD 10

GYO Greens, Citrus Sections, Sunflower Sprouts, Micro Radish, Vidalia Vinaigrette

ROMAINE WEDGE SALAD 10

Heirloom Tomatoes, Cucumbers, Smoked Bacon, Pickled Onion, Black & Bleu Dressing

- 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