

APPETIZERS

Jumbo Wild Shrimp Cocktail	11.50
Garlic Shrimp "Ajillo"	9.50
Sautéed with Virgin Olive Oil, Garlic and a Touch of Chili Peppers	
Empanadas	8.50
Filled with Roasted Corn, Sweet Ham and Goat Cheese	
Fried Calamari with Tomato Aioli	9.50
Chicken Wings	9.75
Tossed in a Spicy Citrus BBQ Sauce	
Mahi-Mahi Fingers	9.75
Mahi-Mahi Lightly Battered and Fried. Served with Key Lime Tartar Sauce	
Ceviche	9.50
Fish Cured in Lime and Mandarin Juice with Diced Tomatoes, Avocado and Blue Corn Tortilla Chips	
Truffle Parmesan Fries	6.50
Topped with Parmesan and Herbs	
Tapa Plate of Manchego Cheese, Fried Chorizo and Assorted Olives	8.50
Artichoke Spinach Dip	9.50
Served with Blue Corn Tortilla Chips	
Cream of Black Bean Soup	6.00
With a Touch of Sherry Served with Sour Cream and Chives	

SANDWICHES

Black Angus Sliders	10.50
Cheddar Cheese, Grilled Onions, Bacon and Hickory BBQ Sauce	
Po-Boy Shrimp Sandwich	12.95
Fried Shrimp Piled High on a Soft Roll with Lettuce, Tomato and Creole Mayo	
Reuben Sandwich	12.75
Corned Beef, Thousand Island Dressing, Sauerkraut and Swiss Cheese on Grilled Rye Bread	
Parmesan Crusted Panini	8.95
Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	
Miami's Cuban Sandwich	9.45
Sweet Ham, Slow Roasted Pork and Swiss Cheese on Cuban Bread Press Grilled to Perfection	
Classic Club Sandwich	10.50
Turkey, Ham, Swiss Cheese, Bacon, Lettuce and Tomato	
Grilled Mahi-Mahi Sandwich	14.50
Key Lime Tartar Sauce, Lettuce, Red Onions and Tomato	
Char-Grilled Chicken Breast Ciabatta	12.25
Provolone Cheese, Arugula, Red Onion and Tomato	
The o n e Burger	14.25
8oz Black Angus Burger with Grilled Onions, Sautéed Mushrooms, Roasted Tomatoes and Topped with a Parmesan Crisp on a Brioche Bun with Fries	
Char-Grilled 8oz Black Angus Burger	11.95
Served with Lettuce, Tomato, Red Onions and Fries	

Add Ons:

0.50	Grilled Onions, Sautéed Mushrooms, Roasted Tomatoes
1.50	Bacon, Cheddar, Swiss, Provolone, American, Goat, Blue Cheese
1.95	Fried Egg, Parmesan Crisp, Avocado

SALADS

The Wedge	9.50
Iceberg Wedge with Creamy Blue Cheese Dressing Topped with Crumbled Blue Cheese, Bacon and Tomato.	
Grilled Steak Salad	16.00
Beef Tenderloin Sliced over Mixed Greens with Apples, Walnuts and Buttermilk Horseradish Dressing	
Clubhouse Salad	8.95
Mixed Field Greens with Cranberries, Candied Pecans, Goat Cheese, Onions and Tossed in a Honey Balsamic Vinaigrette	
Traditional Caesar Salad	Small 6.50 / Large 7.95
Add to any Entree Salad:	
Chicken 6.00 / Dolphin 7.50 / Sliced Grilled Steak 8.50	
Side Salad	5.25
Mixed Greens, Tomatoes, Onions, Cucumbers and Carrots	
Dressings:	
Ranch • Thousand Island • Blue Cheese • Honey Balsamic Vinaigrette	

ENTREES

Grilled Skirt Steak	21.00
Served with Mashed Potatoes, Vegetables and Grilled Tomato Provencal	
Tomato Basil Mahi-Mahi	16.95
Mahi-Mahi Filet Lightly Crusted with Breadcrumbs, Parmesan Cheese and Garlic Butter, Topped with Tomatoes, Capers and Basil. Served with Mashed Potatoes and Vegetables	
Mahi-Mahi "Black and Blue"	17.50
Char-Grilled Mahi-Mahi with Caramelized Onions and Crumbled Blue Cheese. Served with French Fries and Vegetables	
Breaded Chicken Parmesan	15.50
Topped with Pomodoro Sauce, Provolone, Mozzarella and Parmesan Cheese au Gratin. Served with Fettuccini in a Pink Vodka Sauce	
Beef Milanese Tricolore	16.50
Breaded Beef Paillard Topped with Arugula, Greens, Tomatoes, Onions and Fresh Shaved Parmesan. Served with French Fries, Also available with Breaded Chicken	
Shrimp Fettuccini a la Carbonara	19.50
Bacon Wrapped Jumbo Shrimp with Fettuccini in Carbonara Sauce	
Crispy Clubhouse Chicken	13.50
Boneless Fried Chicken Southern Style with the Skin On, Drizzled with Cayenne Infused Honey and Served with Sweet Potato Fries	
Pasta Giardino	12.50
Gluten Free Brown Rice Pasta Sautéed in Olive Oil, Garlic, Diced Tomato and Tossed with a Fresh Vegetable Medley	

SIDES

3.50	French Fries • Sweet Potato Fries • Mashed Potatoes • Grilled Tomato Provencal • Ciabatta Herb Toast • Julienne of Vegetables
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DESSERTS

Crème Brûlée	6.50
Brownie Sundae	6.50
with Vanilla Ice Cream, Whipped Cream, Fudge and Candied Pecans	
Fresh Strawberries	7.75
with Whipped Crème Patissiere	
Florida Key Lime Pie	4.75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

Please note that an 18% gratuity has been suggested on your check. Please feel free to decrease, increase or remove the gratuity. Thank you for dining with us!

BEERS FROM AROUND THE WORLD

DRAFT ON TAP

	20oz	14oz
Stella Artois – Belgium	10.50	7.95
Heineken - Holland	9.75	7.45
Bass Ale - England	9.35	6.85
Bud Light - USA	8.25	5.95
Blue Moon Belgium White Ale - USA	9.50	6.95
Bars Staff Selection	mkt	price

BY THE BOTTLE

Budweiser - USA	5.95
Yuengling Lager - USA	6.75
Green Flash West Coast Double IPA - USA	10.50
Red Hook Long Hammer IPA - USA	7.25
Fat Tire - USA	7.25
Chimay Grand Reserve Blue - Belgium	12.00
Delirium Tremens - Belgium	11.75
Warsteiner Pilsner - Germany	7.25
Pilsner Urquell - Czech Republic	7.25
Peroni Nastro Azzuro - Italy	7.25
Mahou - Spain	7.50
Sapporo (16oz) - Japan	8.75
Guinness Extra Stout - Ireland	7.50
Amstel Light - Holland	6.95
Corona - Mexico	6.95
Presidente - Dominican Republic	6.75
Red Stripe - Jamaica	6.95
St. Pauli (non-alcoholic) - Germany	5.50

COCKTAILS

Clubhouse one Nail	11.25
The Classic Rusty Nail, Made the Clubhouse One Way, with Glenfiddich Single Malt Scotch, Drambuie, Fresh Muddled Basil, Fresh Squeezed Lemon Juice and Topped with a Splash of Ginger Ale	
Basil Berry Cadillac Margarita	11.75
A Blue Green Cadillac Riding with Patron Silver Tequila in the Driver's Seat, Orange Liqueur in Shotgun, Fresh Squeezed Lemon and Lime Juice in the Back with Fresh Muddled Basil and Blueberries in the Trunk	
Cucumber Collins	9.95
Bombay Sapphire Gin, Fresh Squeezed Lemon Juice, Soda Water and an Aromatic New Ingredient... Fresh Muddled Cucumber	
The one Guavarita	10.50
Margarita Miami Style made with Corzo Silver Tequila, Triple Sec, Fresh Squeezed Lime Juice and Guava Puree	
Moscow Mule	10.50
This Cocktail's Origin has nothing to do with Moscow or Mules, but after a few sips of this Grey Goose Vodka, Ginger Beer and Lime Concoction, no one will care	
Passionate Wall Banger	10.25
Clubhouse one , New Spin on an Old Favorite. This Wall Banger is Built from Muddled Orange, Galliano, Grey Goose Vodka & Passion Fruit Puree. It is then Strained over Fresh Ice and Topped with a Splash of Soda Water	
Classic Cuban Mojito	9.75
Bacardi Superior Rum, Freshly Squeezed Lime Juice, Muddled Mint Leaves and Topped with a Splash of Soda Water. Also available in Raspberry, Mango, Blueberry, Passion Fruit or Basil	
Breakfast Mojito	11.25
The Original Cuban Mojito done Breakfast Style with a Fresh Muddled Strawberry, a Splash of Florida Orange Juice and Garnished with a Strip of Bacon	
Mint Berry Fizz	10.45
A freshening Minty Cocktail of Grey Goose Vodka, Fresh Squeezed Lemon Juice, Muddled Mint, a Dash of Sugar and a Muddled Strawberry	
Irish Coffee	10.75
Jameson Irish Whiskey, Coffee, Sugar Cubes and Topped with Heavy Cream	

WINE LIST

RED

Sebastiani - Merlot - <i>Sonoma Coast</i>	28.00
Guenoc - Petit Sirah - <i>Lake County</i>	28.00
J Lohr Seven Oaks - Cabernet Sauvignon - <i>Paso Robles</i>	30.00
Row Eleven Viñas 3 - Pinot Noir - <i>California</i>	32.00
Kuleto Frog Prince - Blend - <i>Napa Valley</i>	42.00

WHITE

Cupcake - Chardonnay - <i>Central Coast</i>	24.00
Chalk Hill - Chardonnay - <i>Sonoma</i>	42.00
Pighin Friuli Grave - Pinot Grigio - <i>Italy</i>	26.00
Roth - Sauvignon Blanc - <i>Alexander Valley</i>	28.00

HOUSE WINE

Salmon Creek Cellars	Glass 7.50 / Bottle 24.50
<i>California</i> - Cabernet Sauvignon - Merlot - Chardonnay - Pinot Grigio	
Montecillo	Glass 8.75 / Bottle 26.50
<i>Rioja Crianza</i> - <i>Spanish Red</i>	
Torre La Moreira	Glass 9.25 / Bottle 28.50
<i>Albariño</i> - <i>Spanish White</i>	

SANGRIA

Spanish Red Wine Sangria	Glass 7.75 / Pitcher 24.95
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MARTINIS

The Club Mary	13.50
Clubhouse one Signature Bloody Mary Martini Made with Grey Goose Vodka, Extra Thick Bloody Mary Mix, a Splash of Fresh Squeezed Lemon and Lime Juice, Olive and Pickle Juice, with a Dash of Worcestershire and Tabasco Sauce. Served in a Martini Glass Half Rimmed with Old Bay Seasoning and Celery Salt, Garnished with an Olive and a Jumbo Cocktail Shrimp	
La Carreta Espresso Martini	10.75
A Decadent Espresso Martini Made using Authentic La Carreta Café Cubano, Grey Goose Vodka, Kahlúa Coffee Liqueur, White Crème de Cacao, Served in a Martini Glass Rimmed with Chocolate Powder	
Key West Limetini	10.75
Key Lime Pie Martini Comprised of Grey Goose Vodka, Fresh Squeezed Lime Juice, Sour Apple Pucker, Vanilla Syrup and a Splash of Pineapple Juice	
Harley-peno Sidecar	10.75
Go Full Throttle with our Version of the Classic Sidecar Martini. Made with D'USSE VSOP Cognac, Pineapple Juice, Lemon Juice and an Added Kick from Jalapeño Infused Brown Sugar Syrup. Served in a Half Sugar Rimmed Martini Glass with a Jalapeño Garnish	
Japanese Cosmonaut	11.25
Blast off with our Version of the Cosmopolitan Made with Grey Goose Vodka, Orange Liqueur, Lemon, House-made Ginger Syrup and a Splash of Cranberry Juice	
Cabernet Kamikaze Martini	11.25
The Traditional Kamikaze in Martini form Made Using Grey Goose Vodka, Triple Sec, Fresh Squeezed Lime Juice, Sugar Syrup and Topped with Cabernet Sauvignon	

FROZEN COCKTAILS

Havana Vice	10.75
The Miami Vice's Cuban Cousin Composed of Mango and Strawberry Daiquiri's with a Hint of Blue Curaçao	
Nutty Buddy	11.75
An Ice Cream Based Drink Made with Amaretto Disaronno, Frangelico and Dark Crème de Cacao Topped with Candied Pecans. Served in a Chocolate and Crushed Pecan Rimmed Glass	
Triple Berry Mojito	11.25
Our Frozen Berry Mojito Made Using Bacardi Superior, Fresh Squeezed Lime Juice, Simple Syrup and Fresh Muddled Mint, Strawberries, Blueberries and Raspberries	