

APPETIZERS

Jumbo Wild Shrimp Cocktail	12.45
Garlic Shrimp "Ajillo" Sautéed with Virgin Olive Oil, Garlic and a Touch of Chili Peppers	9.95
Empanadas Filled with Roasted Corn, Sweet Ham and Goat Cheese	8.50
Fried Calamari with Tomato Aioli	12.00
Chicken Wings Tossed in a Spicy Citrus BBQ Sauce	10.95
Mahi-Mahi Fingers Mahi-Mahi Lightly Battered and Fried. Served with Key Lime Tartar Sauce	10.95
Ceviche Fish Cured in Lime and Mandarin Juice with Diced Tomatoes, Avocado and Blue Corn Tortilla Chips	10.75
Truffle Parmesan Fries Topped with Parmesan and Herbs	7.25
Tapa Plate of Manchego Cheese, Fried Chorizo and Assorted Olives	9.25
Artichoke Spinach Dip Served with Blue Corn Tortilla Chips	10.00
Cream of Black Bean Soup With a Touch of Sherry Served with Sour Cream and Chives	6.00

SANDWICHES

Black Angus Sliders Cheddar Cheese, Grilled Onions, Bacon and Hickory BBQ Sauce	11.95
Po-Boy Shrimp Sandwich Fried Shrimp Piled High on a Soft Roll with Lettuce, Tomato and Creole Mayo	12.95
Reuben Sandwich Corned Beef, Thousand Island Dressing, Sauerkraut and Swiss Cheese on Grilled Rye Bread	14.95
Parmesan Crusted Panini Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	9.95
Miami's Cuban Sandwich Sweet Ham, Slow Roasted Pork, Swiss Cheese, Mustard and Pickles on Cuban Bread Press Grilled to Perfection	11.25
Classic Club Sandwich Turkey, Ham, Swiss Cheese, Bacon, Lettuce and Tomato	12.50
Grilled Mahi-Mahi Sandwich Key Lime Tartar Sauce, Lettuce, Red Onions and Tomato	16.50
Char-Grilled Chicken Breast Ciabatta Provolone Cheese, Arugula, Red Onion and Tomato	13.95
The one Burger Black Angus Burger with Grilled Onions, Sautéed Mushrooms, Roasted Tomatoes and Topped with a Parmesan Crisp on a Brioche Bun with Fries	15.50
Turkey Burger Homemade Turkey Burger Stuffed with Fresh Spinach and Goat Cheese. Topped with Grilled Red Peppers and a Tomato Garlic Aioli on a Whole Wheat Bun	14.50
Char-Grilled Black Angus Burger Served with Lettuce, Tomato, Red Onions and Fries	13.50

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 Iceberg Wedge with Creamy Blue Cheese Dressing Topped with Crumbled Blue Cheese, Bacon and Tomato.	11.00
Grilled Steak Salad Beef Tenderloin Sliced over Mixed Greens with Apples, Walnuts and Buttermilk Horseradish Dressing	17.75
Clubhouse Salad Mixed Field Greens with Cranberries, Candied Pecans, Goat Cheese, Onions and Tossed in a Honey Balsamic Vinaigrette	9.95
Kale Caesar Salad A Bed of Fresh Chopped Kale Tossed in our House Caesar Dressing and Topped with Fresh Shaved Parmesan Cheese, Chopped Bacon and Grape Tomatoes	Small 6.95 / Large 8.50
Traditional Caesar Salad	Small 6.95 / Large 8.50
Add to any Entree Salad:	
Chicken 6.00 / Mahi 8.50 / Sliced Grilled Steak 9.50	
Side Salad Mixed Greens, Tomatoes, Onions, Cucumbers and Carrots	5.75
Dressings:	
Ranch • Thousand Island • Blue Cheese • Honey Balsamic Vinaigrette	

ENTREES

Filet Mignon An 8oz Filet Mignon Wrapped in Applewood Bacon and Topped with our Homemade Mushroom Merlot Sauce. Served with Mashed Potatoes and Sautéed Vegetables	25.50
Grilled Skirt Steak Served with Mashed Potatoes, Vegetables and Grilled Tomato Provençal	26.50
Tomato Basil Mahi-Mahi Mahi-Mahi Filet Lightly Crusted with Breadcrumbs, Parmesan Cheese and Garlic Butter, Topped with Tomatoes, Capers and Basil. Served with Mashed Potatoes and Vegetables	18.50
Swordfish "Black and Blue" Char-Grilled Swordfish with Caramelized Onions and Crumbled Blue Cheese. Served with French Fries and Vegetables	19.75
Breaded Chicken Parmesan Topped with Pomodoro Sauce, Provolone, Mozzarella and Parmesan Cheese au Gratin. Served with Fettuccini in a Pink Vodka Sauce	16.50
Beef Milanese Tricolore Breaded Beef Paillard Topped with Arugula, Greens, Tomatoes, Onions and Fresh Shaved Parmesan. Served with French Fries, Also available with Breaded Chicken	17.50
Shrimp Fettuccini a la Carbonara Bacon Wrapped Jumbo Shrimp with Fettuccini and Green Peas in Carbonara Sauce	22.50
Crispy Clubhouse Chicken Boneless Fried Chicken Chunks Southern Style with the Skin On, Drizzled with Cayenne Infused Honey and Served with Sweet Potato Fries	14.50
Pasta Giardino Gluten Free Brown Rice Pasta Sautéed in Olive Oil, Marinara Sauce, Garlic, Diced Tomato and Tossed with a Fresh Vegetable Medley	13.50

SIDES

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|--------------------------|---|---------------------|---|------------------------|---|------------|
| French Fries | • | Sweet Potato Fries | • | Mashed Potatoes | • | White Rice |
| Grilled Tomato Provençal | • | Ciabatta Herb Toast | • | Julienne of Vegetables | | |

DESSERTS

Crème Brûlée	6.50
Brownie Sundae with Vanilla Ice Cream, Whipped Cream, Fudge and Candied Pecans	6.75
Fresh Strawberries with Whipped Crème Patisserie	7.75
Florida Key Lime Pie	5.50

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	10.90	8.35
Heineken - Holland	10.25	7.85
Bass Ale - England	9.75	7.25
Blue Moon Belgium White Ale - USA	9.90	7.35
Bar Staff Selections	MKT Price	

BY THE BOTTLE

Bud Light - USA	6.25
Budweiser - USA	6.25
Yuengling Lager - USA	6.95
Space Dust IPA - USA	10.75
Red Hook Long Hammer IPA - USA	7.50
Fat Tire - USA	7.50
Chimay Grand Reserve Blue - Belgium	12.50
Delirium Tremens - Belgium	12.25
Warsteiner Pilsner - Germany	7.50
Pilsner Urquell - Czech Republic	7.50
Peroni Nastro Azzuro - Italy	7.50
Mahou - Spain	7.75
Sapporo (16oz) - Japan	8.95
Guinness Draught (14.9 oz)	8.95
Amstel Light - Holland	7.25
Corona - Mexico	7.25
Presidente - Dominican Republic	6.95
Red Stripe - Jamaica	7.50
St. Pauli (non-alcoholic) - Germany	5.50

COCKTAILS

Clubhouse **one** Nail **12.25**

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

Moscow Mule **11.95**

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

Cucumber Cooler **11.50**

A Refreshing Cocktail Containing Bombay Sapphire Gin, Pims Liqueur, St. Germain, Fresh Squeezed Lime Juice, Essence of Cucumber and Sugar Syrup

Irish Coffee **11.95**

Jameson Irish Whiskey, Coffee, Sugar Cubes and Topped with Heavy Cream

MARTINIS

The Club Mary **13.75**

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 **11.95**

A Decadent Espresso Martini with Espresso infused Grey Goose Vodka, Bailey's Irish Cream, Dark Crème de Cacao and Sugar Syrup

Key West Limetini **11.95**

Key Lime Pie Martini Compromised of Grey Goose Vodka, Fresh Squeezed Lime Juice, Sour Apple, Vanilla Syrup and a Splash of Pineapple Juice

Toasted Coconut Martini **11.75**

A well Balanced Cocktail with Bacardi Coconut Rum, Fresh Squeezed Lime Juice, Cream of Coconut and Garnished with Toasted Coconut Flakes

WINE LIST

RED

J Lohr Merlot - Paso Robles	30.00
Hahn Pinot Noir - Monterey County	30.00
Sabastiani Cabernet Sauvignon - Sonoma County	34.00
Salentein Reserva Malbec - Argentina	35.00

WHITE

Peter Yealands Sauvignon Blanc - New Zealand	28.00
Pighin Friuli Grave Pinot Grigio - Italy	28.00
Chalk Hill Chardonnay - Sonoma Coast	36.00

HOUSE WINE

Salmon Creek Cellars - California Cabernet Sauvignon - Merlot - Chardonnay - Pinot Grigio Glass **7.75** / Bottle **24.50**

Montecillo Rioja Crianza - Spanish Red Glass **8.95** / Bottle **26.50**

Torre La Moreira Albariño - Spanish White Glass **9.25** / Bottle **28.50**

SANGRIA

Spanish Red Wine Sangria Glass **7.75** / Pitcher **24.95**

TROPICAL FAVORITES

Basil Berry Cadillac Margarita **11.95**

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

The **one** Guavarita **11.75**

Margarita Miami Style made with Herradura Silver Tequila, Triple Sec, Fresh Squeezed Lime Juice and Guava Puree

Zacapa Samash **12.25**

A Twist on an Old Fashion Made with Zacapa 23 Rum, Simple Syrup, with Muddled Black Cherry and Sour Orange

Passionate Wall Banger **11.95**

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 **11.50**

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 **11.50**

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

Mango Mai Tai **11.75**

A Delicious Mai Tai with Bacardi Silver Superior Rum, Atlantico Rum, Pussers Old Navy Rum, Or Geat, Mango Pulp and Fresh Lime Juice

Pain Killer **11.50**

A Virgin Island Prescription of Pusser's Rum, Crème de Coconut, Pineapple, Orange Juice and Topped with Freshly Shaved Nutmeg

Frozen Havana Vice **11.75**

The Miami Vice's Cuban Cousin Composed of Mango and Strawberry Daiquiri's with a Hint of Blue Curaçao

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