CLUBHOUSE one

APPETIZERS

Jumbo Wild Shrimp Cocktail 11.50

Garlic Shrimp "Ajillo" 9.75
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 9.75

Chicken Wings 9.75
Tossed in a Spicy Citrus BBQ Sauce

Mahi-Mahi Fingers 9.75
Mahi-Mahi Lightly Battered and Fried with Key Lime Tartar Sauce

Ceviche 9.95
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 8.75

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 10.75
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 12.95
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 Press Grilled to Perfection on Cuban Bread

Classic Club Sandwich 10.75
Turkey, Ham, Swiss Cheese, Bacon, Lettuce and Tomato

Grilled Mahi-Mahi Sandwich 14.50
Key Lime Tartar Sauce, Lettuce and Tomato

Char-Grilled Chicken Breast Ciabatta 12.45
Provolone Cheese, Arugula and Tomato

The one 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 Black Angus Burger 12.25
Served with Lettuce, Tomatoes, 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 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 Provençal

Tomato Basil Mahi-Mahi 16.95
Mahi-Mahi Filet Lightly Crusted with Breadcrumbs, Parmesan Cheese and Garlic Butter, Topped with Tomatoes and Basil. Served with Mashed Potatoes and Vegetable

Mahi-Mahi "Black and Blue" 17.75
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 Penne Pasta sautéed in Olive Oil, Garlic and Tossed with a Fresh Vegetable Medley

SIDES

French Fries - Sweet Potato Fries - Mashed Potatoes
Grilled Tomato Provencal - Julienne of Vegetables 3.50

DESSERTS

Crème Brulee 6.50

Brownie Sundae with Vanilla Ice cream, Whipped Cream Fudge and Candied Pecans 6.50

Fresh Strawberries with Whipped Crème Patissiere 7.75

Florida Key Lime Pie 4.75

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
Blue Moon Belgium White Ale – USA	9.50	6.95
Bud Light – USA	8.25	5.95
Bar Staff Selection	Market 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 Draught – (14.9oz.) – Ireland	8.75
Corona – Mexico	6.95
Amstel Light – Holland	6.95
Presidente – Dominican Republic	6.75
Red Stripe – Jamaica	6.95
St. Paulie (non-alcoholic) – Germany	5.50

WINE LIST

RED

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

WHITE

Cupcake – Chardonnay – *Central Coast* 24.00
Chalk Hill – Chardonnay – *Sonoma* 42.00
Pighin Friuli Grave – Pinot Grigio – *Italy* 26.00
Roth – Sauvignon Blanc – *Alexander Valley* 28.00

HOUSE WINE

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

SANGRIA

Spanish Red Wine Glass 7.75 / Pitcher 24.50

Kids Menu Available