

APPETIZERS

Jumbo Wild Shrimp Cocktail	12.45
Garlic Shrimp "Ajillo" Sautéed with Virgin Olive Oil, Garlic and a Touch of Chili Peppers	10.25
Empanadas Filled with Roasted Corn, Sweet Ham and Goat Cheese	8.50
Fried Calamari with Tomato Aioli	12.50
Chicken Wings Tossed in a Spicy Citrus BBQ Sauce	11.50
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	10.95
Truffle Parmesan Fries Topped with Parmesan and Herbs	7.75
Tapa Plate of Manchego Cheese, Fried Chorizo and Assorted Olives	9.25
Artichoke Spinach Dip Served with Blue Corn Tortilla Chips	10.50
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	15.50
Parmesan Crusted Panini Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	10.50
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	13.50
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	15.75
Turkey Burger Homemade Turkey Burger Stuffed with Fresh Spinach Topped with Goat Cheese, Grilled Red Peppers and a Tomato Garlic Aioli on a Whole Wheat Bun	14.75
Char-Grilled Black Angus Burger* Served with Lettuce, Tomato, Red Onions and Fries	13.75

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.	11.50
Grilled Steak Salad* Beef Tenderloin Sliced over Mixed Greens with Apples, Walnuts and Buttermilk Horseradish Dressing	17.95
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 9.25
Traditional Caesar Salad	Small 6.95 / Large 9.25
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	5.95
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* "Churrasco" Served with Mashed Potatoes, Vegetables and Grilled Tomato Provencal	26.95
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	16.75
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	17.75
Shrimp Fettuccini a la Carbonara Bacon Wrapped Jumbo Shrimp with Fettuccini and Green Peas in Carbonara Sauce	22.75
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	13.75

SIDES

- 3.95** French Fries • Sweet Potato Fries • Mashed Potatoes • White Rice
- Grilled Tomato Provencal • 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 Patissiere	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	6.50
Budweiser - USA	6.50
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	12.75
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	12.25
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	11.95
A Refreshing Cocktail Containing Bombay Sapphire Gin, Pims Liqueur, St. Germain, Fresh Squeezed Lime Juice, Essence of Cucumber and Sugar Syrup	
Irish Coffee	12.50
Jameson Irish Whiskey, Coffee, Sugar Cubes and Topped with Heavy Cream	

MARTINIS

The Club Mary	13.95
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	12.50
A Decadent Espresso Martini with Espresso infused Grey Goose Vodka, Bailey's Irish Cream, Dark Crème de Cacao and Sugar Syrup	
Key West Limetini	12.50
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	11.95
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	Glass 7.75 / Bottle 24.50
Cabernet Sauvignon - Merlot - Chardonnay - Pinot Grigio	
Montecillo	Glass 8.95 / Bottle 26.50
Rioja Crianza - Spanish Red	
Torre La Moreira	Glass 9.25 / Bottle 28.50
Albariño - Spanish White	

SANGRIA

Spanish Red Wine Sangria	Glass 7.75 / Pitcher 24.95
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TROPICAL FAVORITES

Basil Berry Cadillac Margarita	12.50
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	12.25
Margarita Miami Style made with Herradura Silver Tequila, Triple Sec, Fresh Squeezed Lime Juice and Guava Puree	
El Viejo Martini	13.95
Havana Club Aged Rum Simple Syrup, Muddled Mint and Angostino Bitters. Topped with Champagne	
Passionate Wall Banger	12.50
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	12.25
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	12.25
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	
Mango Mai Tai	12.50
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	12.50
A Virgin Island Prescription of Pusser's Rum, Crème de Coconut, Pineapple, Orange Juice and Topped with Freshly Shaved Nutmeg	
Frozen Havana Vice	11.95
The Miami Vice's Cuban Cousin Composed of Mango and Strawberry Daiquiri's with a Hint of Blue Curaçao	

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