

# LUNCH

## Soups

Your Server will tempt you with today's offering

## SALADS

### **House Salad** <sup>(GF)</sup>

Artisanal greens, dried cranberries, candied pecans, heirloom tomatoes, cucumber, and Champagne vinaigrette.

**Petite 10 / Entrée 20**

### **Caesar Salad**

Crisp romaine lettuce, croutons, Caesar dressing, Parmesan cheese, and anchovies.

**Petite 10 / Entrée 20**

### **Yacht Club Wedge**

Iceberg lettuce, heirloom tomatoes, cucumbers, blue cheese crumbles, crispy bacon, blue cheese dressing.

**Petite 10 / Entrée 20**

### **Tuna Poke' Salad** <sup>(GF)</sup>

Chopped fresh tuna, sushi rice, edamame, carrot, cucumber, avocado, and fried onions. Garnished with soy ginger drizzle.

**Petite 16 / Entrée 20**

### **Blackened Chicken Cobb Salad** <sup>(GF)</sup>

Blackened chicken, iceberg lettuce, tomatoes, cucumbers, bacon, avocado, egg, blue cheese crumbles and avocado ranch dressing. **21**

## SMALL PLATES

### **Crispy Calamari** <sup>(GF)</sup>

Crispy fried squid served with spicy remoulade. **13**

### **Blue Crab Cakes** <sup>(GF)</sup>

Frisee salad, sweetcorn relish and sweet chili aioli. **21**

### **Smoked Salmon Carpaccio** <sup>(GF option)</sup>

Thinly sliced smoked salmon, chopped egg, capers, herbed cream cheese and everything bagel chips. **20**

### **Moule Frites** <sup>(GF)</sup>

Prince Edward Island mussels, garlic butter, white wine, and cream. Served with crispy shoestring fries. **22**  
**Add angel hair pasta +2**

### **Fried Green Tomatoes** <sup>(GF)</sup>

Arugula salad, onion chutney and crayfish cream. **9**

### **Shrimp and Scallop Ceviche**'<sup>(GF)</sup>

Citrus juices, vinegar, tomatoes, cucumber, red onion, jalapenos, cilantro and tortilla chips. **13**

# Sandwiches, Wraps and Flat Bread

\*All sandwiches and wraps are served with homemade chips and pineapple slaw OR fruit cup.

## Crunchy Grouper Sandwich <sup>(GF option)</sup>

Panko breaded black grouper filet, brioche bun, lettuce, tomato, onion, and tartar sauce. 19

## Fish Tacos

Blackened grouper and flour tortillas, salsa fresca, guacamole, and sour cream. 19

## Chicken and Feta Burger <sup>(GF option)</sup>

Seared chicken, sweet pepper and feta patty, presented on a brioche bun with lettuce, tomato, sweet onion and thousand island dressing. 16

## Classic Reuben Sandwich

Tender corned beef, sauerkraut, Gruyere cheese and thousand island dressing served on rye bread. 18

## Blackened Chicken Caesar Wrap

Creamy Caesar salad and blackened chicken presented in a flour tortilla wrap. 17

## Wagyu Burger <sup>(GF option)</sup>

Gruyere cheese and bacon-onion jam, roasted garlic aioli.  
Served on a brioche bun with lettuce, tomato, and onion. 18

## Spinach, Artichoke and Caramelized Onion Flatbread <sup>(GF)</sup>

Sautéed spinach, marinated artichokes, caramelized red onions, basil pesto and goats' cheese atop a crisp cauliflower flatbread. 19

## Grilled Vegetable Quesadilla

Char-grilled vegetables and a Mexican blend of cheeses toasted in a flour tortilla.  
Served with salsa fresca, guacamole and sour cream. 17

## Additions

Truffle Chips \$6    Crispy Fries \$4    Parmesan Truffle Fries \$8    Pineapple Slaw \$4



*Executive Chef Jarred Harris*

*Sous Chef Daniel Glick*

*(GF) Gluten Free \*Other menu items are not gluten free as prepared but can be. Ask your server for details.*

Please silence cellular phones when inside the clubhouse.