

DINNER MENU

STARTERS



SOUP DU JOUR
CUP 4 | BOWL 5

CLASSIC FRENCH ONION SOUP 7



SHRIMP COCKTAIL
SIX PIECES 17 | FOUR PIECES 13
Poached Jumbo Shrimp, Tequila Cocktail Sauce

CALAMARI 13
Lightly Fried, Spicy Cajun Remoulade



ROASTED BEET & GOAT CHEESE SALAD
PETITE 10 | FULL 13
Roasted Red & Yellow Beets with Tomatoes, Pistachios, Arugula
Citrus Vinaigrette Dressing



FILET TIP SALAD
PETITE 13 | FULL 16
Field Greens, Spinach, Arugula, Avocado, Feta Cheese Heirloom
Tomatoes, Marinated Tenderloin Beef Tips,
Finished with Crispy Potato Strings
Honey Balsamic Dressing or Cajun Ranch

BURRATA SALAD 16
Field Greens with Herb Tomatoes, Fresh Basil
Topped with Burrata Cheese, Olive Oil & Balsamic

ADD ON

TOFU 6 | CHICKEN 7 | SHRIMP 8 | SALMON 9 | GROUPER 10



Gluten Free

CLUB FAVORITES IS AVAILABLE

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs
may increase the consumer's risk of foodborne illness.
Special dietary needs upon request, ask your server about gluten free.

MAIN ENTREES

TUSCAN CHICKEN 27

Pan Fried Statler Chicken Breast
Topped with Spinach, Sundried Tomato, Feta Cheese
Served with Garlic Smashed Potato

BONE IN PORK CHOP 30

Herb Grilled Marinated Center Cut Pork Chop
Topped with an Orange Berry Chutney
Served with a Brown Gravy & Yukon Gold Mashed Potatoes

FILET MIGNON 35

6oz Center Cut Black Angus Reserve Beef Tenderloin
Boursin Cheese, Red Wine Demi, Served with Potato Au Gratin

SLICED PRIME NEW YORK STRIP SIRLOIN 31

8oz Center Cut Black Angus New York Strip Cooked To Your Liking
Sautéed with an Array of Mushrooms & A Brandy Demi
Served with Mashed Potatoes

JAMBALAYA PASTA 18

Andouille Sausage, Onions & Peppers with Bow Tie Pasta
In a Cajun Cream Sauce
Chicken 7 | Shrimp 8 | Salmon 9 | Grouper 10

STUFFED BUTTERNUT SQUASH 18


Roasted Butternut Squash, Stuffed with Seasoned Herb Vegetables

FRESH CATCH

Fried, Sautéed, Blackened or Grilled
Teriyaki, Tropical Fruit Salsa, Lemon Caper Butter or Lemon
Butter Sauce, Served with Yellow Rice Pilaf & Chef's Vegetables
SNAPPER 33 | WILD SALMON 32 | RED GROUPE 33

LOBSTER RAVIOLI 26

Jumbo Ravioli Stuffed with Lobster Meat
Topped with Sundried Tomatoes & Cream Sauce

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