

# Menu • Club Dinner

## Signature Cocktails

Cucumber Cosmo \$9  
Stoli Cucumber Vodka, Triple Sec, Lemonade

Siesta Sunset \$8  
Siesta Key Rum, Florida Ol, Grenadine

Orange Crush \$9  
Stoli Orange, Sprite Triple Sec Licor 43 and Fresh Florida Ol

## Beer Selections

Budweiser  
Bud Light  
Blue Moon Belgium Wheat  
Stella Artois  
Heineken  
Corona  
Coors Light  
Michelob Ultra  
Yuengling Lager  
Leinenkugel Summer Shandy  
Wood Chuck Amber Cider

## Featured Wine

Purple Heart  
Red Blend "Russian River"  
Chery, Vanilla, Silky  
\$12 Glass

Charles Krug  
Sauvignon Blanc "Napa Valley"  
Apple, Lemon, Fresh  
\$12 Glass

## Starters to Share

Crab Rangoon \$10  
Sweet Thai Chili Sauce

PEI Mussels \$12  
Fresh Garden Herbed Butter ~ Prince Edward Mussels ~ Garlic ~ Grilled Bread

Mini Quesadilla \$9  
Chicken ~ Flour Tortilla ~ Melted Cotija & Cheddar ~ Pico De Gallo ~ Sour Cream

Beer Battered Mushrooms \$9  
Lagunitas IPA Beer Batter- Button Mushrooms ~ Siracha Ranch

Shrimp Cocktail \$12  
Chilled Gulf Shrimp ~ Cocktail Sauce ~ Shredded Lettuce ~ Lemon Wedge

Oysters in a Half Shell \$MKT  
Oysters Shucked to Order ~ Horseradish ~ Cocktail Sauce ~ Saltines

## Soups & Salads

French Onion Soup \$7  
Caramelized Onions~ Thyme infused Veal Stock finished with Sherry  
Herbed Croutons ~ Melted Swiss Cheese

**Chef's Selection Soup \$5**  
COBB Salad \$12  
Romaine ~ Bacon ~ Diced Egg ~ Local Tomatoes ~ Diced Red Onion ~ Blue Cheese  
Crumbles ~ Grilled Diced Chicken

Garden Salad \$6  
Cherry Tomatoes ~ Cucumber ~ Shaved Carrots ~ Croutons

Thai Summer Salad \$10  
Mixed Greens ~ Roasted Red Pepper ~ Diced Mango ~ Pickled Onion ~ Peanuts  
Cabbage ~ Cucumber ~ Lime Ginger Honey Vinaigrette

Grilled Chicken Caesar Salad \$12  
Romaine Hearts ~ Grilled Chicken Breast ~ Caesar Dressing ~ Herb Croutons

*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs  
May Increase Your Risk of Food Borne Illness.*

# Entrées

## Grilled Summer Salmon

North Atlantic Salmon ~ Roasted Fingerling Potatoes ~ Grilled Vegetables  
21

## Mojo Pork Loin

Citrus Brined Pork ~ Chimi Churri Sauce ~ Rice & Beans  
16

## Club Ribeye Steak

12oz Ribeye ~ Roasted Fingerling Potatoes ~ Bleu Cheese Butter ~ Grilled Vegetables  
22

## Chef's Inspiration

EAT  
LOCAL

### Fresh Boat Seafood Special

Locally sourced Fish Selection of the Moment  
Mkt

### Filet of the Day

6oz Beef Tenderloin ~ Ask your Server for Details  
Mkt

### Coconut Curry Shrimp

Pineapple & Mango Rice ~ Thai Chili Sauce ~ Grilled Vegetables  
23

### Grilled Grouper Tacos

Blackened Red Grouper ~ Roasted Corn Salsa ~ Lime Cilantro Crème Fraiche ~ Rice & Beans  
16



## Grilled Chicken

Grilled Marinated Chicken Breasts ~ Pineapple Mango Rice ~ Grilled Vegetables  
14

## Eggplant Parmesan

Garden Eggplant ~ Local Mozzarella ~ House Made Marinara  
Tri Colored Orzo ~ Fresh Basil  
16

## Club Burger

8oz Certified Angus ~ Pickles ~ Lettuce ~ Tomato ~ Onion ~ Choice of Cheese ~ French Fries  
12

## Side Options:

\$6.95

Rice Du Jour

Roasted Fingerling Potatoes

Seasonal Vegetables

Tri-Colored Orzo

Sautéed Spinach

Baked Potato (Make it Loaded \$3)

Sliced Tomato