

# Menu • PUB MENU

## Signature Cocktails

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

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

Anadac Carmel Apple \$9  
Crown Royal Apple Whiskey,  
Licor 43 and Cranberry Juice

## Beer Selections

Budweiser  
Bud Light  
Blue Moon Belgium Wheat  
Stella Artois  
Heineken  
Coors Light  
Michelob Ultra  
Yuengling Lager  
Free Dive IPA  
Wood Chuck Amber Cider

## Featured Wine

Purple Heart  
Red Blend "Russian River"  
Cherry, 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.*

# Entrees

## Grilled Summer Salmon

North Atlantic Salmon ~ Roasted Fingerling Potatoes ~ Grilled Vegetables

19

## 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

### Blue Plate Special

Ask your Server for Tonight's Blue Plate Special!

### 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

## Chef's Steak & Cheese

Shaved Ribeye ~ Mushrooms ~ Caramelized Onions

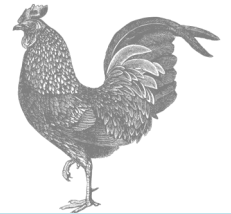
Melted Provolone ~ Amoroso Roll

14

## Flatbread of the Day

Ask your Server for Today's Special

12



### ~ Local & Sustainable ~

We support the local agriculture community by using locally grown produce and other products made in or around the Lakewood Ranch Area as much as possible. A special thank you to our local partners who share our passion for higher food standards and help us deliver the highest quality, freshest ingredients possible directly to our Members:

Sutter's Quality Food (Sarasota) ~ Dakin Dairy (Myakka City) ~ Gulf Coast Seafood (Gulfport)  
Three Suns Ranch (Punta Gorda) ~ Mote Aquaculture Farm (Sarasota) ~ Hot Tomatoes (Lakeland)  
Wish Farms (Plant City) ~ Seminole Beef (Hollywood) ~ Mixon's Fruit Farms (Bradenton) Motorworks Brewery (Bradenton) ~ 4 Bees Herb Farm (Sarasota)

It is our intention to provide the best possible dining experience for our members. If there are any special requests or allergies, we will do our best to accommodate your needs. Bon Appétit!

*Executive Chef Stewart O'Flaherty*