

Tee Time Tapas

CHEESE QUESADILLAS

Grilled flour tortilla with mixed cheese, peppers, onions, sour cream and salsa.....\$6
add chicken...\$2 add shrimp...\$3

VEGGIE QUESADILLAS

Grilled flour tortilla with mixed cheese, cilantro, black beans, corn, avocado, and mushrooms with a splash of lime juice\$8

THE MIXED FOURSOME

Buffalo wings (5), onion rings (5), potato skins (4), spring rolls (4) and dipping sauces.....\$11

LOADED NACHOS

Nacho chips topped with chili, cheddar cheese, tomatoes, onions, olives, jalapeños, shredded lettuce, sour cream and guacamole\$9

CILANTRO-LIME HONEY GARLIC SHRIMP

Sautéed shrimp in a cilantro-lime honey garlic sauce.....\$12

SPINACH ARTICHOKE DIP

Artichoke hearts and spinach in a creamy Parmesan cheese sauce served with warm toast points.....\$8

CANDLER WINGS

Wings (10) served plain, or tossed in Buffalo ranch, bbq, honey garlic, sweet Thai or Buffalo sauce with celery sticks and dressing.....\$10

CRAB CAKES

Grilled crab cakes with roasted red pepper remoulade.....\$11

CRISPY BASKET

French fries, homemade chips, sweet potato fries or onion rings.....\$5

Full Swing Salads

BLACKENED CHICKEN WITH MANGO SALAD

Blackened chicken breast on a bed of fresh greens with tomatoes, onions and cucumbers\$12

KEY LIME CHICKEN SALAD

Crispy or grilled chicken, red onions, tomatoes, cucumbers, and assorted seasonal greens tossed in a crisp tortilla shell.....\$11

CHEF SALAD

Seasonal greens with ham, turkey, Swiss and American cheeses, tomatoes and hard-boiled egg with your choice of dressing.....\$10

SUNBURST WALNUT SALAD

Seasonal greens with fresh strawberries, bleu cheese crumbles, bacon, candied walnuts, Mandarin oranges and grilled chicken..\$11

BLACKENED SALMON SALAD

Blackened Atlantic salmon (4 oz) served atop a variety of seasonal greens with tomatoes, red onions, cucumbers, chopped egg, strawberries and Mandarin oranges.....\$12.50

STEAK AND ROMAINE

Crisp, chopped Romaine lettuce tossed with grape tomatoes, red onions, bell peppers, cucumbers, Balsamic vinaigrette and topped with grilled skirt steak and Feta cheese.....\$12

Dressing Choices:

Ranch, Bleu Cheese, Italian, Thousand Island, Balsamic Vinaigrette, Honey Mustard, Fat Free Raspberry Vinaigrette, Caesar, Creamy Key Lime, Oil & Vinegar

The Long Course

CHICKEN MARSALA

Chicken gently dusted and sautéed with mushrooms, onions and garlic in a creamy marsala sauce served with a choice of two sides.....\$13

BEER BATTERED HADDOCK

Crispy haddock served with French fries, house made cole slaw and tartar sauce\$12

BAYOU SHRIMP SAUTÉ

Jumbo shrimp sautéed with peppers, onions, tomatoes, white wine and cajun spices served with wild rice.....\$15

CRAB STUFFED FLOUNDER

Baked flounder stuffed with crab served with a white wine cream sauce served with a choice of two sides.....\$16

SEARED SALMON

Atlantic salmon (8 oz) fillet served with vegetable risotto, cucumber-dill slaw and fresh tomato slices.....\$16

HONEY WALNUT SHRIMP

Tempura shrimp (5) coated in a honey walnut sauce and topped with candied walnuts served with wild rice and roasted vegetables.....\$15

Putting with Pasta

FETTUCCHINE ALFREDO

Fettuccine topped with a creamy garlic Parmesan sauce.....\$12
Add chicken...\$2 Add shrimp...\$4

CHICKEN AND SAUSAGE CAJUN ALFREDO

Seasoned chicken and sausage in our house Cajun Alfredo sauce\$14

SHRIMP PANNA

Sautéed shrimp tossed in a white wine garlic sauce with tomatoes and spinach topped with Feta cheese.....\$16

CHICKEN PARMESAN

Hand breaded tender chicken breast coated with a tomato sauce and covered in Mozzarella, Parmesan and Romano cheeses served over pasta.....\$12.50

All pasta dishes are served with a garlic bread stick.

Sides

BAKED POTATO

RED SKIN GARLIC MASHED POTATOES

FRENCH FRIES

SAUTÉED VEGETABLES

BROCCOLI

WILD RICE

Beverages

COKE PRODUCTS

LEMONADE

COFFEE

HOT TEA

GOLD PEAK FLAVORED TEA

ASK ABOUT OUR FULL BAR,
OR OUR WINE AND BEER SELECTIONS!

Off the Putting Green Grill

NEW YORK STRIP

USDA choice (12 oz) New York strip steak served with your choice of two sides.....\$22

FLAME GRILLED RIBEYE STEAK

Ribeye steak (10 oz) seasoned and grilled to order and served with your choice of two sides.....\$18

BACK 9 BEEF AND REEF

Flame grilled flat iron steak (8 oz) and a seared crab cake served with your choice of two sides.....\$16

FAJITAS

Traditional fajitas served with sizzling peppers and onions, warm flour tortillas (3), cheese, sour cream, salsa and guacamole
chicken...\$11 steak...\$12 shrimp...\$13 choice of two...\$14

BBQ BONELESS BEEF SHORT RIBS

Tender boneless beef short ribs served over garlic mashed potatoes with a choice of one side.....\$14

CHAR-GRILLED STUFFED PORK CHOP

Pork chop stuffed with sweet onion stuffing paired with mashed potatoes and our house sautéed vegetables.....\$14

SHRIMP SKEWERS

Large shrimp (6) skewered and brushed with a honey rosemary infused glaze served with roasted sweet potato and baby spinach sauté and wild rice.....\$15

ADD GRILLED SHRIMP (6) TO ANY ENTREE.....\$4

ASK YOUR SERVER FOR TODAY'S DESSERT SPECIALS

**ASK YOUR SERVER HOW YOU CAN SAVE 5%
ON EVERY MEAL WITH THE WORLD PASSPORT!**

Meal sharing fee...\$1.00

Smoke free restaurant and patio.

Designated smoking area on south side of restaurant.

An 18% gratuity will be charged for parties of six or more.

We proudly accept American Express, MasterCard, Visa, and Discover.



#11218-6/17

NOTE: Consuming undercooked or raw seafood, poultry, beef or pork products is potentially hazardous to your health.