

DINNER MENU

GF Indicates gluten free dish



SNACKABLES

Crispy Chicken Wings - 15 **GF**

Tossed in either Buffalo, garlic parmesan, or BBQ sauce. Served with celery and your choice of blue cheese or ranch dipping sauce.

Mamas Meatballs - 11 **GF**

Served with house marinara and ricotta cheese.

Truffle Fries - 8

Topped with parmesan cheese and white truffle oil.

Quesadilla - 14

Choice of chicken or cheese, with peppers, onions, sour cream, and salsa.

Jumbo Pretzel - 12

Served with queso cheese sauce and mustard.

Firecracker Shrimp - 12

House-breaded and deep-fried coco shrimp tossed in a house-special St. Augustine datil pepper "bang-bang" sauce.

Jumbo All Beef Golfdog - 5

Served with chili and cheese, sauerkraut, or plain.

Beer-Battered Onion Rings - Side...9 Basket...12 **GF**



SOUPS

Baked French Onion - 7

with croutons and Swiss cheese.

Chili - Cup...4 Bowl...8 **GF**

with beans, cheese, onions, and crackers.

Soup of the Day - Cup...4 Bowl...8

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

FRESH GREENS

The Sand Wedge - 10 **GF**

Bacon, tomato, blue cheese, hard boiled egg, balsamic glaze, and blue cheese dressing.

Add-on... Chicken breast - 6, Shrimp - 8, Ahi Tuna - 9, Seared Salmon - 9, Burger - 7

Classic Caesar Salad - 11

Romaine lettuce, herbed croutons, parmesan cheese, and anchovies.

Add-on... Chicken breast - 6, Shrimp - 8, Ahi Tuna - 9, Seared Salmon - 9

Vine-Ripened Tomato Salad - 16 **GF**

Tomatoes stuffed with your choice of either chicken salad or tuna salad, hard boiled egg, candied pecans, cucumbers, carrots, and blue cheese crumbles.

Florida Berry Salad - 14 **GF**

Seasonal berries, feta cheese, almonds, cranberries, tomato, cucumber, hard boiled egg, carrots, and mango vinaigrette.

Add-on... Chicken breast - 6, Shrimp - 8, Ahi Tuna - 9, Seared Salmon - 9

Pear & Chicken Salad - 18 **GF**

Grilled chicken, house greens, diced pear, feta cheese, almonds, cranberries, carrots, cucumber, tomato, hard boiled egg, and mango vinaigrette.

Seasonal Cobb Salad - 22 **GF**

Romaine lettuce topped with bacon bits, blue cheese, chicken and seasonal fresh garden toppings.

Substitute the chicken for a shrimp and crab meat mix - 4

Caprese Salad - 11 **GF**

House greens, tomato, and fresh mozzarella drizzled with balsamic glaze and olive oil.

A SWEET SNEAK PEEK

Florida Key Lime Pie - 8

Served with sweet cream.

Crème Brûlée - 9 **GF**

On a sugar crust, served with sweet cream.

Chocolate Flourless Torte - 9 **GF**

Served with chocolate sauce, berries, and sweet cream.

Carrot Cake - 9

House made, topped with walnuts and a caramel glaze.

Chef's Cheesecake - 8

Housemade served with sweet cream.



PASTA STATION

Build Your Own Bowl - 25

- Chef's pasta of the day.
- Choice of sauce...marinara, vodka, alfredo, or pesto.
- Choice of protein...chicken, tender steak, or shrimp.
- Choice of vegetables...onions, peppers, mushrooms, grape tomatoes, or spinach.



BURGER STATION

All burgers come with your selection of one side: coleslaw, French fries, fruit, or rice & beans.

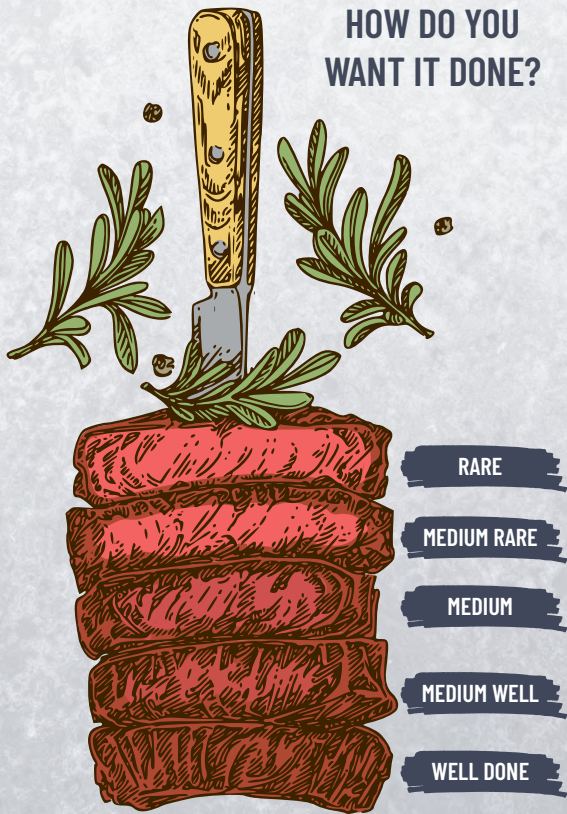
Build Your Own - 14

7-ounce steak burger or an Impossible™ burger, served with tomato, lettuce, pickles, and onions on a toasted brioche bun.

Additional Toppings - \$1 each

Bacon, Swiss cheese, cheddar cheese, blue cheese, pepper jack cheese, mushrooms, avocado.

HOW DO YOU WANT IT DONE?



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ENTREES

Country Meatloaf - 17

Sausage, veal, and beef meatloaf seasoned with house spices and topped with a pan mushroom sauce. Served with smashed potatoes and seasonal vegetables.

Slow Cooked Pot Roast - 19 GF

Topped with a pan mushroom sauce and served with smashed potatoes and seasonal vegetables.

Chicken Marsala - 18

Cooked in a mushroom wine sauce and topped with parmesan cheese. Served with smashed potatoes and seasonal vegetables.

Cuban-Style Catch of the Day - 25

Pan-seared with Caribbean spice, mango, and coconut relish. Served with yellow saffron rice, beans, and sweet plantains.

Captain's Choice Basket - 14

Fish filets tossed in beer batter and served with your choice of side and two hush puppies.

Cajun Shrimp and Filet Medallions - 30 GF

Cajun-seasoned shrimp on a skewer with 3 filet medallions smothered in a mushroom gravy. Served with smashed potatoes and seasonal vegetables.

Sweet or Savory Seared Salmon - 25 GF

7 oz Norwegian Salmon served either brulee style or seared with sesame seeds topped with ginger - sesame wasabi glaze. Served with yellow saffron rice and seasonal vegetables.

Center-Cut Ribeye - 32 GF

Hand-cut ribeye seasoned with Montreal and served with smashed potatoes and seasonal vegetables. Want to step it up? Smother it with onions and mushroom gravy, or add a melted bleu cheese.

Chicken de Cubano - 16

Two whole chicken breasts with Cuban-style seasoning (adobo, cumin, and lemon pepper) served with yellow saffron rice, beans, and sweet plantains.

Candler Grilled Chicken Club - 14

Grilled chicken topped with tomato, avocado, pepper jack cheese, and aioli served on a brioche bun.

Country-Fried Chicken Club - 14

Deep fried whole chicken breast with a buttermilk zesty-ranch breading. Served with melted American cheese, lettuce, and tomato on toasted white bread.

Country-fried Chicken Tenders - 12

Whole chicken breast cut into tenders and fried with a buttermilk zesty-ranch breading.

N.Y. Style Reuben - 13

Traditonal reuben with pastrami, sauerkraut, and melted Swiss cheese served on a toasted marble rye bread.

