

Lunch Selections

Beginning at 11am



HUBBARD

DINING ROOM

Executive Chef Reiner Drygala CEC

Chef's Features

-Monday Only-

Ask your server about
our \$15++
Pre-Fixe Lunch

Club Lunch

Sophisticated style menu perfectly suited for business luncheons

Served 11am-2pm Monday through Friday

Appetizers

Jumbo Lump She Crab Soup

Served Tableside- creamy crab soup finished with jumbo lump crab and sherry wine | 15

Shrimp Ceviche ^{GF}

Bright and fresh club-made ceviche served in an avocado half with plantain chips, accompanied by cilantro lime creme fraiche | 15

Smoked Salmon Cucumbers ^{GF}

Duck Trap smoked salmon blended with capers and shallots, served on cucumbers and watercress with lemon dill crème fraiche | 9

BBQ Pork Quesadilla

Colby Jack cheese, onions, peppers and BBQ pork served with a side of coleslaw | 12

Entrees

Sweet Chili Salmon ^{GF}

Pan seared Chinese five-spiced salmon served with sauteed sweet potatoes and Swiss chard, finished with miso broth and sweet chile sauce and toasted pepitas | 23

Roasted Beets with Warm Lentils ^{GF V}

Sauteed lentils, roasted balsamic vegetables and fresh spinach with roasted beets and crispy shallots | 13

Shrimp and Grits

Blackened shrimp served with Pico de Gallo sharp cheddar grits | 21

Gruyere and Asparagus Quiche

Served with a side of balsamic greens | 14

Southwestern Chicken

Southwestern spice grilled chicken served with saffron yellow rice and black beans, finished with chipotle sour cream | 15

Petit Filet ^{GF}

Grilled center cut filet with red wine demi-glaze, roasted red bliss potatoes, and steamed broccolini | 44

CYPRESS LOUNGE All Day Menu

Served all day Monday-Saturday beginning at 11am

Soup & Salad

She Crab Soup

Creamy crab soup finished with sherry wine 7 | 9.5

Martini Caesar

Crisp romaine lettuce, parmesan cheese, garlic rosemary croutons and Caesar dressing, shaken tableside | 13

Chef's Salad ^{GF}

Boston bibb lettuce, hard boiled egg, tomatoes, cheddar jack cheese, ham, turkey, cucumbers, and truffle ranch dressing | 15

Berry Salad ^{GF}

Mixed berries, hazelnuts, mixed field greens, and goat cheese served with blueberry hazelnut vinaigrette | 12

Add Chicken 7 | Add Salmon 8 | Add Shrimp 9

Appetizers

Baked Chevre

Red wine, balsamic, marinara, fresh pesto, crostini | 13

Asian Calamari

Stir-fry vegetables, sweet chili glaze, sriracha sauce, toasted sesame seeds | 13

Fish and Chips Bites

Crispy fried fish bites and fries served with club-made malt vinegar tartar sauce | 13

Chicken Wings

Crispy fried wings served with celery and your choice of sauce – sweet chili, teriyaki, or buffalo | 12

Truffle Fries ^{GF}

French fries tossed with parmesan, parsley, and truffle oil | 10

Entrees

Choice of side: Regular Fries, Truffle Fries (\$2), Sweet Potato Fries, Fruit Salad, or Steamed Asparagus

Blackjack Chicken Sliders

Blackened chicken, pepper jack cheese, garlic aioli, sweet slider bun | 14

Kobe Burger

Grilled Kobe burger, lettuce, tomato, garlic & herb Boursin cheese, onion straws | 15

Blackened Mahi-Mahi Sandwich

Pan seared Mahi-Mahi on a toasted Kaiser roll, topped with caper remoulade, crisp lettuce and tomatoes | 18

Reuben Sandwich

Tender corned beef, chef's home-made sauerkraut, Swiss cheese, and thousand island dressing on toasted marble rye bread | 14

GF- Gluten Free V- Vegan

*Consuming raw/undercooked meats/seafood/eggs/shellfish may increase your risk of foodborne illness. All F&B purchases are subject to a mandatory service charge. The service charge is not a gratuity.

Dinner Selections

Beginning at 5pm



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Pre-Fixe Lunch

Soup & Salad

She Crab Soup

Creamy crab soup finished with jumbo lump crab and sherry wine | 15

Berry Salad ^{GF}

Mixed berries, hazelnuts, mixed field greens, and goat cheese served with blueberry hazelnut vinaigrette | 9

Martini Caesar ^{GF}

Crisp romaine lettuce, parmesan cheese, garlic rosemary croutons and Caesar dressing | 7

Mozzarella Tomato ^{GF}

Fresh club-made mozzarella cheese served with tomatoes with fresh basil, tossed in imported white balsamic vinegar, mandarin orange infused olive oil and smoked salt | 9

Appetizers

Pork Belly ^{GF}

Braised Nueske's pork belly served with crispy thyme hash browns, cherry pork glaze and poached quail egg | 9

Pan Seared Diver Scallops

Served with brunoise pepper gruyere grit cakes, finished with a limoncello beurre blanc | 15

Prosciutto Wrapped Shrimp ^{GF}

Served with green apple, arugula, honey wine emulsion and goat cheese | 10

Charcuterie Menu

Select your choice of fine meats and cheeses, each by 1.5 ounce, accompanied by your choice of accoutrement, fresh crostini & crackers

Beaufort

Savoie, France

A firm, raw cow's milk cheese aged for 12-15 months. Cows are raised on sustainable mountain pastures which produces a grassy and floral aroma with a nice nuttiness.

\$14 / per 1.5 oz

Etxegaria

Pais Vasco, Spain

Smoked raw sheep's milk cheese aged for 6 months. The incredible smokiness derives from shepherds storing their cheese near their nighttime fires.

\$11 / per 1.5 oz

Pont L'évêque

Normandy, France

Washed rind cows cheese aged 4-6 weeks. Ranked one of the most popular cheese in France, as well as the oldest. Robust and full bodied.

\$11 / per 1.5oz

Smoking Goat

Islas Canarias, Spain

Aged for 15 days and naturally high in fat and protein giving a cream and elastic texture. Smoked over beach wood a week after production.

\$10/ per 1.5 oz

Cheese specially selected and distributed for Citrus Club courtesy of La Femme Du Fromage of Orlando, FL

Maple Bacon Jam

Slow cooked jam made with charred bacon, apple cider vinegar, brown sugar, and warming spices. Once cooled, it is balloon whipped with maple syrup, mixed with Walking Stick single barrel Kentucky bourbon

\$8/ per 1.5 oz

Duck Liver Pate

Most popular item, a delicious, rich, and velvety delicacy

\$6 / per 1.5 oz

Tasso Ham

A quick-cured and hot smoked pork shoulder with a bit of spice, most commonly in Cajun dishes like gumbo and jambalaya.

\$6/ per 1.5 oz

Courtesy of Hinckley's Fancy Meats of Orlando, FL

2020 Orlando Sentinel Foodie Award Winner

Choose one of the following accoutrements

-\$1 per each additional item-

Fresh Honeycomb, Local Pepper & Wine Jam, Guava Paste, Macadamia Nuts, Walnuts, Dried Cherries, Cranberries and Black Currents

Entrees

Prime New York Strip | 75

14 oz USDA prime New York strip steak served with Cajun potato wedges and a rosemary citrus honey butter

Eggplant with Balsamic Vegetables | 17 ^V

Black forbidden rice and red wine balsamic roasted vegetables, topped with pan seared breaded eggplant and roasted shallot & tomato vinaigrette

Steak Au Poivre | 44 ^{GF}

Served flambe tableside, pepper crusted beef tenderloin, roasted garlic mashed potatoes, and broccolini, finished with sherry peppercorn cream sauce

Lobster & Spinach Ravioli | 23

Freshly made ravioli served with baby arugula and tomatoes, finished with citrus vinaigrette

New Zealand Grass Fed Lamb Chops | 43

Grilled and served with roasted marble potatoes, asparagus and chimichurri sauce

Airline Chicken Breast | 22

Pan seared chicken breast served with fresh Capellini pasta, tossed with bell peppers, onions, spinach, and mushrooms, finished with sundried tomato pesto

Mediterranean Black Grouper en Papillote | 34 ^{GF}

Accompanied by tomatoes, black olives, peppers, extra virgin olive oil, and lemon and herb potatoes

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