

FIRSTS

Classic Wings

tossed with your choice of buffalo, BBQ or sweet chili, served with ranch or bleu cheese 15

Toasted Goat Cheese

seasoned crustini served with tomato caper relish and warm goat cheese 15

GF Boom Boom Shrimp

crispy fried shrimp, sweet chili-sriracha mayonnaise, green onion 15

SALADS

Add a Protein: Shrimp (4ea) 9, Chicken (4oz) 5, or Salmon (4oz) 9

House Salad

mixed greens, cherry tomato, cucumber, red onion, your choice of dressing 6

Baby Wedge

iceberg lettuce, tomato, bacon, bleu cheese crumbles, bleu cheese dressing, house made onion straws 7

Petite Caesar

crisp romaine, house made caesar dressing, parmesan crouton, grated parmesan cheese 7

Classic Caesar: Grilled or Traditional

crisp romaine, house made caesar dressing, parmesan crouton, grated parmesan cheese 12

Trio Salad

Bed of Mixed Greens Topped with a Scoop of egg, Chicken and Tuna Salad. Garnished with Tomato Wedges 16

BURGERS & PASTA

Mediterranean Shrimp Pasta

large gulf shrimp sauteed with garlic and shallot, served with penne pasta in a cajun seasoned Alfredo sauce topped with fresh tomato and roasted jalapeno 28

Schick Burger 3.0

two griddled patties, Schick sauce, lettuce, American cheese, pickles on as brioche bun (choice of side) 15

RG Burger

8oz burger patty, served with lettuce, tomato and onion ~ you build it as you like it! 15

Grouper Melt

fresh Florida grouper tempura battered served with grilled onions and chef selection of mustards with melted cheddar cheese on toasted marble rye 17

Reuben Sandwich

tender corned beef, melted Swiss cheese, fennel seasoned sauerkraut, 1000 island & garlic aioli on griddled marble rye 16

ENTREES

All Entrees Will Be Served with Your Choice of Two Sides

GF New York Strip

12 Ounce Choice New York Strip Steak, Marinade in Fresh Herbs and Extra Virgin Olive Oil 41

GF Rib Eye Steak

Beautifully Marbled Center Cut Choice Rib Eye Steak 37

GF Tenderloin Filet

8 Ounce Choice Tenderloin Filet 42

Asian BBQ Salmon

Atlantic Salmon Filet Glazed with Sweet, Zesty Asian Style BBQ Sauce served with Vegetable Stir Fry and Rice 30

Garlic Honey Fried Chicken

Fried Chicken Breast, Garlic Honey Drizzle 21

Florida Grouper

Sautéed Grouper Filet Served with Orange Citrus Glaze 37

SIDES

Mashed Potatoes
Baked Potato
Twice Baked Potato
Brussels Sprouts
Grilled Asparagus

Broccolini
Sautéed Green Beans
Candied Carrots
Sautéed Mushrooms
Creamed Spinach

French Fries
Tater Tots
Sweet Potato Fries
Cup of Fruit



WEEKLY SPECIALS

GF Watermelon Feta Salad

Salad Trio of Sliced Seedless Cucumbers tossed with White Balsamic Vinegar and Mint, Chunky Seedless Watermelon tossed with Mint, Balsamic Glaze and Feta Cheese and Baby Mixed Greens served with Herb Vinaigrette 14

GF Greek Salad

Seedless Cucumber, Tomato, Roasted Red Peppers, Thin sliced Red Onion, Kalamata Olives and Crumbled Feta Cheese Tossed with Oregano Red wine Vinaigrette. 14

GF Stuffed Avocado Salad

Haas Avocado filled with Poached Shrimp Salad seasoned with Fresh Dill, Scallion and Caper resting on Arugula Drizzled with Lemon Vinaigrette 20

GF Florida Grouper

Sautéed Grouper filet served with citrus glaze and your choice of sides 34

GF Asian BBQ Salmon

Atlantic Salmon Filet glazed with sweet, zesty Asian style BBQ sauce served with Vegetable Stir Fry and Rice 32

GF Filet & Shrimp Combo

6 Oz. Beef Tenderloin & Grilled Black Tiger Shrimp Served W/ Your Choice of Sides 50

KID'S MENU

Choice of One Side

Hot Dog 6
Hamburger 6
Chicken tender 6
Cheese Pizza 6
Sausage Pizza 8
Pepperoni Pizza 8

Cheese Quesadilla 6
Chicken Entree 12
Salmon Entree 12
Filet Entree 12
Mozzarella Stix 8
Grilled Cheese 6

Pasta Bar 6

Choose Your Pasta

Macaroni, Penne or Spaghetti

Choose Your Sauce:

Marinara, Cheese or Pesto

Choose Your Protein:

Chicken (4oz) 5, Meatball (4ea) 4 or Shrimp (4ea) 6

GF - Gluten Free

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food and beverage purchases are subject to an automatic 18% service charge, a portion of which may be distributed by the Club to certain food and beverage service employees. This service charge is not a tip or gratuity.