



BERMUDA RUN

CELEBRATING 50 YEARS | EST. 1971

Dinner

FOR THE TABLE

BANG SHRIMP | 9

Crispy Shrimp, Tempura or Made Gluten Free, Bang Sauce

CHICKEN WINGS | 9

BBQ, Honey Mustard, Ranch, Texas Pete

AVOCADO FRIES | 8

Bacon Chive Sauce

GRILLED AND CHILLED SHRIMP | 10

Cocktail Sauce or Remoulade

PIMENTO QUESO | 8 GF

House Potato or Tortilla Chips

WAGYU BEEF CROSTINI | 20

Shaved Tenderloin on Crostini with Balsamic Onions, and Horseradish Cream Sauce

BUFFALO FRIED OYSTERS | 18

A Dozen Fresh Oysters Lightly Breaded and Tossed with a Spicy Buffalo Sauce

MILLIONAIRE BACON | 8

Crisp and Candied Bacon with Sriracha Sauce

TRUFFLE PARMESAN FRENCH FRIES | 8

Golden Fried and Tossed with White Truffle Oil and Parmesan Cheese

FRESH CRUDITÉS AND HUMMUS | 8

Tender Baby Carrots, Asparagus and Broccoli with Marinated Artichoke Hearts with Roasted Red Hummus and Creamy Garlic Herb Dipping Sauce

THE BERMUDA RUN | 20

Our Signature Appetizer!

Seafood Croquette with Pimento Cheese Sauce, Avocado Fries, Wings and Bang Shrimp

FROM THE GREENS

THE BERMUDA GREENS | 7 V GF

Cucumber, Tomato, Carrots, Feta, Honey Basil Dressing

GREEN TOMATO NAPOLEON | 11

Fried Green Tomatoes, Red Tomatoes, Feta Cheese on a bed of Romaine and Field Greens, Balsamic Vinaigrette

FAJITA SALAD | 11 GF

Prime Rib Steak, Peppers, Onions, Avocado, Black Beans and Rice, Fried Tortilla Strips, Pico de Gallo and Chili Ranch Dressing

CLASSIC CAESAR | 8 V

STRAWBERRY FIELDS | 10 GF

Romaine, and Mixed Greens with Candied Pecans, Feta Crumbles, and Sliced Strawberries

HANDHELDS

All Handhelds served with your choice of French Fries, Onion Rings, Sweet Potato Fries, House Made Chips, Fruit Salad or Cole Slaw. Substitute Bermuda Greens \$3.00. All Handhelds Can Be a Wrap or a Gluten Free Wrap

THE BERMUDA STEAK SANDWICH | 13

Thin Sliced Prime Rib, Toasted Hoagie Roll, Peppers, Onions, and Pimento Cheese Sauce

SHRIMP TACOS | 16 DF

Lightly Fried or Grilled Shrimp with Latin Slaw, Avocado, and Cilantro Aioli

THE NASHVILLE CHICKEN SANDWICH | 13

Grilled or Fried Chicken Breast with Spicy Nashville Sauce, and Pepper Jack Cheese



BERMUDA RUN

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Lunch

FOR THE TABLE

BANG SHRIMP | 9

Crispy Shrimp, Tempura or Made Without Gluten, Bang Sauce

CHICKEN WINGS | 9

BBQ, Honey Mustard, Ranch, Texas Pete

AVOCADO FRIES | 8

Bacon Chive Sauce

GRILLED AND CHILLED SHRIMP COCKTAIL | 10

Cocktail Sauce or Remoulade

PIMENTO QUESO | 8 GF

House Potato or Tortilla Chips

WAGYU BEEF CROSTINI | 20

Shaved Tenderloin, Balsamic Onions, Horseradish Crema

THE BERMUDA RUN | 20

Our Signature Appetizer!

Seafood Croquette with Pimento Cheese Sauce, Avocado Fries, Wings and Bang Shrimp

FROM THE GREENS

BERMUDA GREENS | 7 V GF

Cucumber, Tomato, Carrots, Feta, Honey Basil Dressing

GREEN TOMATO NAPOLEON | 11

Fried Green Tomatoes, Red Tomatoes, Feta Cheese on a bed of Romaine and Field Greens, Balsamic Vinaigrette

FAJITA SALAD | 11 GF

Flank Steak, Peppers, Onions, Avocado, Black Beans and Rice, Fried Tortilla Strips, Pico de Gallo and Chili Ranch Dressing

CLASSIC CAESAR | 8 V

STRAWBERRY FIELDS | 10 GF

Romaine, and Mixed Greens with Candied Pecans, Feta Crumbles, and Sliced Strawberries

HANDHELDS

All Handhelds served with your choice of French Fries, Onion Rings, Sweet Potato Fries, Chips, Fruit or Cole Slaw. Substitute BRCC Greens or Caesar \$3.00. All Handhelds Can Be a Wrap or a Gluten Free Wrap

THE BERMUDA BURGER | 13

10 oz Burger, Cheese, Lettuce, Tomato and Onion

THE BERMUDA STEAK SANDWICH | 13

Thin Sliced Prime Rib, Toasted Hoagie Roll, Peppers, Onions, and Pimento Cheese Sauce

SHRIMP TACOS | 16 DF

Latin Slaw, Avocado, Pico De Gallo

FRIED CHICKEN SANDWICH | 13

Fried Chicken Sandwich, Pickle or Spice It Up with Jack Cheese and Chili Aioli

SALAD CROISSANT | 10

Chicken, Egg, or Tuna Salad with Lettuce, Tomato and Avocado and Bacon

THE REUBEN | 13

Toasted Rye, Thin Sliced Corned Beef, Swiss Cheese, SauerKraut, Russian Dressing

DESSERTS

HOUSE MADE SORBET | 6 DF, GF

CHOCOLATE TORTE | 7 GF

BOURBON PECAN PIE | 8

UNCRUSTABLE ALA MODE | 9

S'MORES CHOCOLATE LAVA CAKE | 8

ENTREES CHOOSE TWO SIDES

12 OZ. WAGYU RIB EYE STEAK | 35

American Wagyu, Butter Rubbed, Lightly Seasoned

6 OZ. WAGYU FILET OF BEEF * | 30 GF

Grilled Filet with a Peppercorn Demi-Glaze

CRAB CAKES | 28

Sweet Remoulade, Jumbo Lump Crab, Panko Bread Crumbs

CHICKEN MARSALA | 21

Grilled Airline Chicken Breast with Marsala Wine Sauce and Sautéed Mushrooms

6 OZ. BLACKENED MAHI | 25

Pan Pan Seared and Topped with Pineapple-Cilantro Salsa

THAI 5 SPICE SALMON | 24 GF

Lightly Seasoned Fresh Salmon Filet Dressed with Thai Honey-Chili Sauce

WAGYU HAYSTACK NEW YORK STRIP | 33

10 oz. with Red Wine Sautéed Mushrooms and Fried Onion

SHRIMP ALFREDO | 22

Creamy Parmesan Cream Sauce with Sautéed Shrimp

TROPICAL GNOCCHI | 18

Lime Coconut Sauce

SIDES

Steamed Broccoli ~ Grilled Asparagus

Penne Pasta ~ Mixed Vegetable Medley

Garlic Gnocchi ~ Herbed Red Potato

Bacon Balsamic Brussels sprouts ~ Baked Potato

DESSERTS

HOUSE MADE SORBET | 6 DF, GF

CHOCOLATE TORTE | 8

BOURBON PECAN PIE | 8

UNCRUSTABLE ALA MODE | 9

S'MORES CHOCOLATE LAVA CAKE | 8

⁵ Consuming 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 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 S