



# Lunch Features

ALL MENU ITEMS AVAILABLE FOR CURBSIDE PICKUP | 727.797.0826

## TO BEGIN

### SOUTHWEST EGGROLLS | 10

Eggrolls Stuffed with Chicken, Black Beans, Spinach, Corn, Jack Cheese, Garnished with Cilantro and Served with Jalapeno Ranch Dipping Sauce

### CLASSIC WINGS | 13

Double Cooked Jumbo Wings with Asian, Buffalo or BBQ Sauce with Celery Batons and Choice of Bleu Cheese or Ranch Dressing

### AHI TUNA TOSTADAS | 15

Sushi-Grade Ahi Tuna, Blackened and Seared Rare with Sesame-Chili Slaw, Pickled Ginger, Wasabi Creme Over Wonton Crisps

### JUMBO LUMP CRAB CAKES | 15

Panko-Crusted Jumbo Crab Cakes with Lemon Aioli and Roasted Red Pepper Coulis

### PUB PRETZELS | 9

Warm Soft Bavarian Pretzels Served with Honey Mustard Aioli and White Cheddar Beer Cheese

### CHICKEN BACON RANCH QUESADILLA | 12

Grilled Chicken Breast, Smoked Bacon, Cheddar Cheese, Green Chili Drizzled with Ranch Between a Flour Tortilla Served with Salsa and Sour Cream

## SOUP & SALAD

### SOUP OF THE MOMENT CUP | 4 BOWL | 6

Our Most Recent Inspiration

### CLASSIC CAESAR | 10

Crisp Hearts of Romaine, Shredded Parmesan, Herb Garlic Croutons Drizzled with Creamy Caesar Dressing and Topped with Sun-Dried Tomato Relish

### SPRING GREENS | 11

Mixed Field Greens, Craisins, Candied Pecans, Granny Smith Apple Slices, Pepitas Drizzled with a Apple Cider Vinaigrette

### CAPRESE | 13

Fresh Mozzarella and Vine Ripe Tomatoes Topped with Basil, Extra Virgin Olive Oil, Tuscan Spice & a Balsamic Glaze

### CLASSIC WEDGE | 10

Iceberg Wedge with Tomatoes, Red Onion, Bleu Cheese Crumbles, Smoked Bacon, Scallions and Drizzled with Ranch Dressing

### ADD TO ANY SALAD

Chicken Breast - 6  
Shrimp - 7  
Salmon - 7  
Chicken Salad - 5  
Tuna Salad - 5

## HANDHELDS

CHOICE OF FRENCH FRIES, BLACKENED CLUB CHIPS, OR SPICY SLAW

### HALF POUND CHEESEBURGER | 14

1/2 Pound Char-Grilled Burger with American Cheese, Iceberg Lettuce, Tomato & Red Onion on a Brioche Bun

### COUNTRYSIDE COUNTRY CLUB | 13

Boar's Head Ham & Roasted Turkey with Swiss Cheese, Applewood Bacon, Lettuce, Tomato, Mayonnaise and a Choice of Wheat, White or Marble Rye

### SMOKED TURKEY CROISSANT | 13

Boar's Head Slow-Smoked Turkey Breast, Cheddar Cheese, Crispy Onions Drizzled with Spicy BBQ Sauce on a Croissant

### BLACKENED CHICKEN WRAP | 13

Blackened Chicken Breast, Fresh Spinach, Applewood Bacon, Boursin Cheese and Chipotle Aioli Wrapped in a Grilled Flour Tortilla

### \*BBQ BRISKET BURGER | 15

1/2 Pound Char-Grilled Burger Topped with Smoked Brisket, American Cheese, Sauteed Onions and Spicy Slaw on a Brioche Bun  
*\*Signature Item*

### CHICKEN BACON RANCH MELT | 13

Grilled Chicken Breast Topped with Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Tomato and Drizzled with Ranch on White Toast

### CRISPY COD SANDWICH | 15

Lightly Battered Fried Cod with Horseradish Tartar, Iceberg Lettuce, Red Onion, Tomato on a Brioche Roll

### CUBAN PRESS | 12

Boar's Head Ham, Salami, & Pork with Swiss Cheese, Pickles, Dijon Aioli Pressed on Cuban Bread

## FORK & KNIFE

ACCOMPANIED BY A COUNTRYSIDE HOUSE SALAD

### ITALIAN SAUSAGE PESTO PASTA | 18

Mild Italian Sausage Tossed with Spinach and Sun-Dried Tomatoes in a Basil Pesto Creme over Bucatini Pasta and Topped with Ricotta Cheese

### TERIYAKI SALMON | 21

Char-Grilled Salmon Filet Glazed in Teriyaki and Sriracha Aioli, Topped with Sesame Seeds and a Grilled Pineapple Slice Served with Jasmine Rice and Garlic Broccoli Florets

### VEAL MILANESE | 24

Lightly-Breaded Pan-Fried Veal Cutlets Topped with a Tomato & Mozzarella Spinach Salad, Grilled Lemon, Citrus Vinaigrette and a Balsamic Reduction

**TRY OUR SIGNATURE DRINK**  
**"THE VALENTINA"**  
**MOSCATO D'ASTI OVER ICE WITH**  
**A MINT SPRIG AND A LIME WHEEL | 8**



# Dinner Features

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## TO BEGIN

### CLASSIC WINGS | 13

Double Cooked Jumbo Wings with Asian, Buffalo or BBQ Sauce with Celery Batons and choice of Bleu Cheese or Ranch Dressing

### AHI TUNA TOSTADAS | 15

Sushi-Grade Ahi Tuna Blackened and Seared Rare with Sesame Chili Slaw, Pickled Ginger, Wasabi Creme over Wonton Crisps

### SOUTHWEST EGGROLLS | 10

Eggrolls Stuffed with Chicken, Black Beans, Spinach, Corn, Jack Cheese Garnished with Cilantro and Served with Jalapeno Ranch Dipping Sauce

### CHICKEN BACON RANCH QUESADILLA | 12

Grilled Seasoned Chicken Breast, Smoked Bacon, Green Chili, and Ranch Melted Between a Flour Tortilla Served with Sour Cream and Salsa

### PUB PRETZELS | 9

Warm Soft Bavarian Pretzels Served with Honey Mustard Aioli and White Cheddar Beer Cheese

### JUMBO LUMP CRAB CAKES | 15

Panko-Crusted Jumbo Lump Crab Cakes with Lemon Aioli and a Roasted Red Pepper Coulis

## SOUP & SALAD

### SOUP OF THE MOMENT CUP | 4 BOWL | 6

Our Most Recent Inspiration

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Crisp Hearts of Romaine, Shredded Parmesan, Herb Garlic Croutons Drizzled with a Creamy Caesar Dressing and Topped with Sun-Dried Tomato Relish

### SPRING GREENS | 11

Mixed Field Greens, Candied Pecans, Granny Smith Apple Slices and Pepitas Drizzled with an Apple Cider Vinaigrette

### CAPRESE | 13

Fresh Mozzarella and Vine Ripe Tomatoes Topped with Basil, Extra Virgin Olive Oil, Tuscan Spice and a Balsamic Glaze

### CLASSIC WEDGE SALAD | 10

Iceberg Wedge with Tomatoes, Red Onion, Bleu Cheese Crumbles, Smoked Bacon, Scallions and Drizzled with a Ranch Dressing

### ADD TO ANY SALAD

Chicken Breast - 6    Chicken Salad - 5  
Shrimp - 7        Tuna Salad - 5  
Salmon - 7

### TRY OUR SIGNATURE DRINK

### "THE VALENTINA" | 8

MOSCATO D'ASTI OVER ICE WITH A MINT SPRIG AND A LIME WHEEL

\*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 SS

## HANDHELDS

CHOICE OF FRENCH FRIES, BLACKENED CLUB CHIPS, OR SPICY SLAW

### **\*BBQ BRISKET BURGER | 15**

1/2 Pound Char-Grilled Burger Topped with Smoked Brisket, American Cheese, Sauteed Onions and Spicy Slaw on a Brioche Bun

*\*Signature Item*

### **CHICKEN BACON RANCH MELT | 13**

Grilled Chicken Breast Topped with Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Tomato and Drizzled with a Ranch Dressing Pressed on White Toast

### **CRISPY COD SANDWICH | 15**

Lightly Battered Fried Cod Topped with Horseradish Tartar, Iceberg Lettuce, Red Onion and Tomato Served on a Brioche Roll

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## FORK & KNIFE

ACCOMPANIED BY A COUNTRYSIDE HOUSE SALAD

### **ITALIAN SAUSAGE PESTO PASTA | 18**

Mild Italian Sausage Tossed with Spinach, Sun-Dried Tomatoes, and a Basil Pesto Creme Served over Bucatini Pasta and Topped with Ricotta Cheese

### **TERIYAKI SALMON | 21**

Char-Grilled Salmon Filet Glazed with Teriyaki and Sriracha Aioli Topped with Sesame Seeds and a Grilled Pineapple Slice Served with Jasmine Rice and Garlic Broccoli Florets

### **VEAL MILANESE | 24**

Lightly Breaded Pan-Fried Veal Cutlets Topped with Tomato & Mozzarella Spinach Salad, Grilled Lemon, Citrus Vinaigrette, and a Balsamic Reduction

### **FILET MIGNON | 26**

6oz Char-Grilled Filet Topped with a Red Wine Demi and Red Onion Confit Served with Yukon Gold Mash and Grilled Asparagus

### **\*PORK CORDON BLEU | 24**

Bone-In Center-Cut Pork Chop Char-Grilled and Topped with Smoked Ham, Swiss Cheese and a Dijon Beurre Blanc Served with Yukon Gold Mash and Green Beans

*\*Signature Item*

### **PALERMO RIB EYE | 31**

16oz Char-Grilled Rib eye Steak Topped with Roasted Cherry Tomatoes and a Roasted Garlic-Caper Gremolata Served with Yukon Gold Mash