

DINNER MENU

APPETIZERS

BANG BANG SHRIMP | \$12

Crispy shrimp topped with sweet chili aioli

WAFFLE POTATOES, GORGONZOLA AND CHOPPED BACON WITH BALSAMIC GLAZE | \$14

MARYLAND HOT CRAB DIP WITH CHIPS | \$15

JUMBO SHRIMP COCKTAIL | \$13

Five jumbo shrimp served with zesty cocktail sauce

HUMMUS WITH PITA | \$13

Served with celery, carrots and house-made pita chips

SPINACH AND ARTICHOKE DIP | \$13

Spinach and artichokes mixed in a creamy white cheddar cheese and served with housemade fried tri-colored tortilla chips

TRADITIONAL WINGS | \$9 / \$15 / \$20

6 wings, 12 wings or 18 wings with your choice of sauce

Sauces: BBQ, Teriyaki, Garlic Parmesan, Lemon Pepper, Jerk or Cajun

GREENS

Salmon (+\$7), Chicken (+\$6), Shrimp (+\$7), Beef (+\$7), Chicken Salad (+5), Tuna Salad (+5)

BURRATA AL PESTO | \$14

Burrata cheese, heirloom tomatoes, mixed greens, and a bed of fresh pesto

BABY SPINACH SALAD | \$14

Bursting with flavors, red beets and spinach come together with a tangy citrus balsamic vinaigrette. This delicious winter salad is vegetarian + gluten free + easily vegan and features fresh baby spinach, red beets, chopped pecans, pomegranate arils, mandarin oranges, red onions, sherry tomatoes and goat cheese (gf)

CAESAR SALAD | \$12

Fresh romaine hearts, Romano cheese, Caesar dressing, shredded Parmesan and fresh ground pepper

HOUSE SALAD | \$12

Mixed greens, cucumbers, tomatoes, onions and shredded cheese

ROMAINE AND HEART OF PALM SALAD | \$14

Chopped romaine, hearts of palm, artichoke hearts, cucumbers, avocados, cherry tomatoes, roasted red peppers and shaved Parmesan cheese (gf)

HUNTER'S GREEN SIGNATURE: 1900 SALAD | \$14

Chopped iceberg lettuce, diced tomatoes, julienne ham, julienne Swiss cheese, sliced queen olives, red wine vinaigrette and Parmesan cheese

Dressings: Ranch, Blue Cheese, Honey Mustard, Asian, Greek, Red Wine Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette



DINNER MENU

HANDHELDS

All handhelds are served with one side

CLASSIC BURGER | \$15 / BLACK BEAN BURGER | \$14

8oz of black angus ground beef cooked your way and served with lettuce, tomatoes, onions and a pickle spear on a Brioche Bun

GRILLED GENOVESE CHICKEN SANDWICH | \$15

Grilled chicken breast, sauteed spinach, roasted tomatoes and melted mozzarella cheese on ciabatta bread

CLASSIC REUBEN | \$15

Rye bread, sauerkraut, 1000 island, Swiss cheese, 6 oz. corned beef

Sides: Fries, Coleslaw, Fruit, House Salad, Onion Rings (+\$2) or Sweet Potato Fries (+\$2)

ENTRÉES

SHRIMP SCAMPI | \$28

Sautéed shrimp, garlic, butter, spinach, white wine lemon sauce tossed with linguine pasta

MOROCCAN GRILLED CHICKEN | \$22

Sun dried tomatoes, artichoke hearts, kalamata olives, goat cheese and Beure Blanc sauce Served over couscous and broccoli

MEATLOAF | \$23

Served with mashed potatoes, mushroom gravy, garlic bread and vegetable of the day

GARLIC BUTTER STEAK AND POTATOES | \$30

12oz New York Strip served over roasted potatoes and asparagus

BLACK GROUPER | \$37

Seared black grouper served over risotto and asparagus

GRILLED ATLANTIC SALMON | \$32

Grilled salmon served over mashed potatoes green and baby carrots

CHICKEN CARBONARA | \$25

Linguine, chicken Juliane tossed in a super creamy and cheesy sauce topped peas and crispy diced pork belly



HUNTER'S GREEN
COUNTRY CLUB

For to-go orders, call 813.482.0278.

*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 55