

DINNER MENU

STARTERS

COCONUT SHRIMP 6 Jumbo Fresh Gulf Shrimp lightly coated in our own "Parrot Bay" coconut breading. Fried

\$13

\$17

JUMBO GULF

our own 'Parrot Bay' coconut breading. Fried and served with an island orange, sweet chili sauce.

PROSCIUTTO \$16 CAPRESE SALAD

Caprese tower with fresh mozzarella, tomatoes, basil, extra virgin olive oil and balsamic glaze.

THE CLUB'S FAMOUS \$13 CHICKEN WINGS

10 fresh, jumbo chicken wings lightly smoked and crispy fried. Finished with your choice of our house made sauces: Hot, Mild, Mango BBQ, Sweet Thai Chili or Parmesan Garlic. Served with celery & bleu cheese.

TEMPURA RIBS \$16

3 fall off the bone BBQ ribs, lightly tempura battered and crispy fried. Served with a cherryaki.

FRIED \$16 CALAMARI

Light tempura coated Atlantic calamari. Served with jalapenos and sriracha aioli.

RAW OYSTERS

Half Dozen \$15 Full Dozen \$24

OYSTERS ROCKEFELLER

Half Dozen \$17 Full Dozen \$29

SOUPS & SALADS

THE "PAR 5" SALAD

Smoked chicken breast, crumbled Maytag bleu cheese, whole pecan pralines diced apples, avocados and red onions.

CHEF'S DAILY SOUP

Market price.

SUNDRIED TOMATO CAESAR SALAD

\$12

Romaine hearts, sundried tomatoes, homemade croutons and shaved parmesan.

Add grilled chicken \$6 Add grilled shrimp \$7

SPINACH SALAD SIX

Spinach, goat cheese, walnuts, strawberries and candied pecans.

FRENCH ONION \$6 SOUP

Choice of cup or bowl.



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ENTREES

"THE CLUB" 1/2 LB. ANGUS BURGER

\$15

8 oz. ground steak burger grilled & served on a brioche bun, with choice of cheese, lettuce, tomato, onion, bacon, sautéed mushrooms or onions. Served with one side.

RIVER WILDERNESS FISH & CHIPS

Grouper filets dredged in rich beer batter & crispy fried. Served on top of our special house fries with coleslaw, malt vinegar and tartar sauce.

\$18 CHICKEN BRUSCHETTA

Fried chicken cutlet with mozzarella cheese, arugula, tomato and basil. No sides. \$22

SAUTEED LINGUINI PASTA

Your choice of white, garlic butter cream, or marinara sauce.
With chicken \$23
With shrimp \$25
No sides.

ST. LOUIS BBQ RIBS

Generous portion of fall off the bone, slow braised ribs with rich house made BBQ. sauce. Served with two sides.

KING SALMON \$28 FILET

Griddle seared, topped with a bacon maple glaze. Served with two sides.

CHARGRILLED ANGUS N.Y. STRIP STEAK

Topped with truffle butter. Served with two sides.

JUMBO CRAB CAKES

\$36

\$38

Two Maryland jumbo lump crab cakes with mango salsa. Served with two sides.

SLOW BRAISED \$34 PORK SHANK

Tender, slow braised osso Bucco of pork, bathed in a rich, buttery pan sauce. Served with two sides.

SWORDFISH OSCAR

Swordfish with deviled crab meat, asparagus an hollandaise sauce. Served with one side.

SIDES

\$29

\$33

Chips, French Fries, Coleslaw, Vegetables,
Baked Potato, Mashed Potatoes
+\$2: Fruit, Sweet Potato Fries, Onion Rings
+\$3: Side Salad