

Starters

Creamy Crab Dip 9.95

Served with a blend of cheeses and warm tortilla chips

Calamari 8.95

Tempura rings served with marinara sauce

Escargot a la Bourguignon 8.95

With garlic baked bread

Peppercorn Seared Tuna 10.95

Rare Ahi Tuna slices with pickled ginger and wasabi

Southern Style Fried Pickles 7.95

With ranch dipping sauce

Baked Brie 12.95

Pastry wrapped Brie baked to perfection with fresh fruit

Traditional Shrimp Cocktail 10.95

Five large shrimp with cocktail sauce

Traditional French Onion Soup

Cup 4.95 or Crock 5.95

Chef Chris' Housemade Soup du Jour

Cup 3.95 or Bowl 4.95

Entrée Salads

The BLT Salad 11.95

Crunchy iceberg lettuce with tomato, bacon and bleu cheese

Autumn Harvest 11.95

Spinach and Mesclun field greens, goat cheese, beets and walnuts topped with sliced apple and a light raspberry vinaigrette

190 Cobb 13.95

Grilled lemon pepper chicken, diced tomato, roasted corn, hard boiled egg, bacon and crumbled blue cheese drizzled with a lemon vinaigrette

Surf and Turf 17.95

Fire grilled tenderloin tips and grilled shrimp over garden-fresh greens with a delectable sun dried tomato dressing

Caprice 12.95

Grilled Portobello with fresh mozzarella, vine ripe tomatoes, basil drizzled with olive oil and balsamic vinaigrette

Add Chicken or Shrimp to any salad for \$3.95

Sides 3.95

Angel Hair Pasta, Asparagus, Macaroni and Cheese, Sweet Plantains, Sautéed Spinach, Loaded Baked Potato, Garlic Fries, Sautéed Mushrooms.

19th Hole Fare

Chicken Piccata... 15.95

Sautéed chicken breast blended with a lemon wine, capers and cherry tomatoes served with angel hair pasta

Country Club Burger... 11.95

Grilled to perfection and served with American cheese, mushrooms, bacon, onion rings and french fries

Traditional Bolognese... 11.95

Housemade traditional meat sauce on a bed of linguine pasta served with fresh ciabatta garlic bread

9th Hole BBQ Chicken Sandwich... 10.95

Grilled chicken brushed with our housemade jack daniels flamed barbeque sauce and topped with fresh grilled pineapples

Lobster Macaroni and Cheese... 22.95

Maine Lobster meat baked in macaroni and blended cheeses

Petite Entrées

Breast of Chicken... 15.95

Honey mustard sauce

Filet Mignon... 22.95

6oz Filet served with Béarnaise sauce

Veal Marsala... 17.95

Sautéed with mushrooms and shallots

NY Sirloin Steak... 21.95

8oz Sirloin on a toasted baguette with lettuce and tomato

Atlantic Salmon... 19.95

Petite Entrées served with Potato or Vegetable Salad or Soup \$2.75 additional

Chefs Daily Specials

Tuesday ~ Calves Liver... 17.95

Sautéed Liver and smothered in Grilled Onions and Bacon

Wednesday ~ Meatloaf... 15.95

Served with Macaroni and Cheese

Thursday ~ Roast Pork Loin... 15.95

With Stuffing, Gravy and Apple Sauce

Friday ~ Lobster Salad... Market Price

Half of a Cold Maine Lobster stuffed with Lobster Salad served with Fresh Fruit

Saturday ~ Prime Rib of Beef... 25.95

Served with Scalloped Potatoes and Creamy Horseradish Sauce

Sunday ~ Roast Turkey... 20.95

With Stuffing, Gravy, Sweet Baked Potato and Cranberry Sauce

Chef's Daily Specials served with choice of salad or soup of the day, potato and vegetable

\$6 Sharing Charge

Featured Entrées

Pork Chops... 23.95

Grilled Pork Chops with Apple Chutney

NY Sirloin Steak Chairman's Reserve... 28.95

Grilled to perfection

Filet Mignon Butcher Block Reserve... 29.95

9oz Filet with mushroom cap and béarnaise sauce

T-bone Steak Butcher Block Reserve... 28.95

16oz T-Bone with béarnaise sauce

Steak Au Poivre... 29.95

12oz Sirloin pepper encrusted and topped with a green peppercorn sauce

Add to Steaks: Lobster Meat and Béarnaise 7.95, Blue Cheese Encrusted, 4.95,
Grilled Shrimp 7.95

Seafood Entrées

Catch of the Day... Market Price

Broiled, grilled, sautéed, blackened or Francaise

Apricot Salmon... 24.95

Broiled and topped with housemade
apricot sauce

Ultimate Seafood... 27.95

Shrimp, Mussels, Scallops, Lobster Meat all Sautéed with Scallions, Cherry
Tomatoes, Mushrooms with linguini pasta

Fried Shrimp... 17.95

Crunchy golden shrimp served with tartar sauce

Tilapia Francaise... 16.95

Sautéed and blended with a lemon white wine sauce served with linguini pasta

Shrimp Scampi... 18.95

Over angel hair pasta in a garlic butter sauce

Fish Fry... 17.95

Fried breaded Haddock, french fries and tartar sauce

Mussels New England... 25.95

tomatoes, potatoes, chives with a special blend of yingling beer broth finished
with butter and parsley

Featured and Seafood Entree's served with
choice of salad or soup of the day, potato and vegetable

Florida Department of Public health advises that eating raw or uncooked meat, poultry, eggs or seafood poses a health risk.

20 PERCENT GRATUITY ADDED TO RESERVATIONS OF SIX OR MORE

**"IF WE DON'T HAVE IT, WE CAN GET IT. IF YOU DON'T SEE YOUR FAVORITE, JUST
ASK..." CHEF CHRIS**

**MASTERCARD, VISA, DISCOVER, AMERICAN EXPRESS, CASH AND
ATLANTIS COUNTRY CLUB CHARGE GLADLY ACCEPTED**