



THE CLUBHOUSE

AT REUNION® RESORT



STARTERS

Clubhouse Seasonal Chowder Cup \$5 | Bowl \$7

Three Bean Chili Cup \$6 | Bowl \$8

Spinach and Artichoke Dip \$12

Crispy Pita

Sweet Chili Shrimp \$13

Field Greens, Crispy Noodle

Loaded Kettle Chips \$11

Thick Cut Bacon, Cheddar Cheese, Scallions, Ranch Dressing

Pulled Pork Quesadilla \$10

Pulled Pork, House-made Slaw, Three Cheese Blend, BBQ Sauce

Crunchy or Boneless Wings \$13

Buffalo, BBQ, Sweet Chili Teriyaki

SALADS

Add to any salad: Chicken \$5 | Shrimp \$6 | Steak \$8

Clubhouse Chopped Salad \$5 / \$10

Romaine, Diced Eggs, Bacon, Cheddar Cheese, Tomatoes, Carrots, Buttermilk Ranch Dressing

Mediterranean Salmon Salad \$17

Seared Salmon, Arugula, Cucumber, Olives, Tomatoes, Feta Cheese, Citrus Herb Vinaigrette, Tzatziki

Kale & Berry Quinoa Salad \$14

Chopped Kale, Tri-Colored Quinoa, Crumbled Goat Cheese, Blueberries, Toasted Almonds, Red Onion, Raspberry Balsamic Vinaigrette

Pacific Rim Chicken Salad \$15

Grilled Chicken, Romaine and Napa Cabbage, Carrots, Red Onions, Roasted Red Peppers, Crispy Noodles, Cilantro Hoisin Dressing

Clubhouse Caesar Salad \$7 / \$13

Romaine Lettuce Blend, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

SIDES

Seasoned Fries \$4

Sweet Potato Fries \$4

Garlic Mashed Potatoes \$4 [GF]

Jasmine Rice \$4 [GF]

Asparagus \$6 [GF]

Broccoli \$6 [GF]

Seasonal Vegetables \$5 [GF]

Fresh Cut Fruit Cup \$4 [GF]

MEMBERS ONLY

Members receive a 20% discount on all food and beverage | Available daily

(excluding Members only specials)

Palmer \$18

• Soup, Homemade Chili or House Salad – CHOOSE ONE

• Salad, Sandwich, or Burger – CHOOSE ONE

• Iced Tea or Fountain Drink

Watson \$28

• Soup, Homemade Chili or House Salad – CHOOSE ONE

• Entrée – CHOOSE ONE

• Glass of Featured Wine

SANDWICHES

Served with Seasoned Fries or Sweet Potato Fries

Fried Green Tomato BLT \$13

Multi Grain Bread, Lettuce, Tomato, Cajun Remoulade

Turkey Avocado Club \$14

Avocado, Bacon, Lettuce, Tomato, Swiss Cheese, Nine Grain Wheat or Spinach Tortilla

Blackened Mahi Sandwich \$15

Brioche, Lettuce, Vine Ripe Tomato, Bermuda Onion, House Aioli

The Three Little Pigs \$14

Bacon Braised Beef Brisket, Pulled Pork, Thick Cut Maple Bacon, Bold BBQ Sauce, Brioche Bun

BURGERS

Served with Seasoned Fries or Sweet Potato Fries

All Burgers available in a Lettuce Wrap

The Clubhouse Burger \$13

8 oz. Burger, Lettuce, Tomato, Cheddar, Sesame Bun

Additional toppings \$0.50 each

The Lone Star \$15

8 oz. Burger, Applewood Smoked Bacon, Caramelized Onions,

Cheddar Cheese, BBQ Sauce, Brioche Bun

Pesto Portobello Burger \$14 [V]

Whole Milk Mozzarella, Spinach, Roasted Peppers, Balsamic Reduction,

Brioche Bun

California Turkey Burger \$14

Ciabatta, Avocado, Pepper Jack Cheese, Arugula, Vine Ripe Tomato,

Chipotle Sauce

ENTRÉES

Grilled Salmon \$24

Salmon, Garlic Mashed Potatoes, Asparagus, Herb Garlic Butter

Grilled Chimichurri Skirt Steak \$26

Skirt Steak, Cilantro Lime Rice, Seasonal Vegetables, House-made

Chimichurri Sauce

Floribbean Chicken \$23

Chicken Breast, Plantain Tostones, Coconut Rice, Mango BBQ

Blackened Mahi \$24

Mahi, Jasmine Rice, Seasonal Vegetables, Tropical Salsa

Shrimp Fra Diavolo \$19

Shrimp, Linguini, Peppers, Onions, Spicy Marinara

Three Egg Omelet \$14 [GF]

Peppers, Onions, Tomatoes, Spinach, Ham, Spinach, Cheddar Cheese

20% gratuity will be added for parties of six or more. Please alert your server to any dietary restrictions or allergies. The consumption of raw or under cooked proteins may be hazardous to your health and should be avoided if you have any health problems.

[GF] Gluten Friendly [V] Vegetarian

BEER

DOMESTIC BEERS \$6

Budweiser Michelob Ultra
Bud Light Miller Lite
Coors Light

PREMIUM DOMESTIC BEERS \$6

Sam Adams Boston Lager Sierra Nevada Pale Ale
Shock Top Belgium White Yuengling
Kaliber N/A

IMPORT BEERS \$7.50

Corona Stella Artois Heineken Guinness

CRAFT BEERS \$8

Orlando Brewing Co. IPA Funky Buddha Hop Gun IPA
Dog Fish Head 60 Min IPA Funky Buddha Floridian
Coppertail Night Swim Porter Coppertail Unholy Trippel
Blue Moon

DRAFT

Bud Light \$5.50 Peroni \$7.50 Seasonal Draft Beer \$7

PITCHER OF BEER

Domestic \$15 Import & Craft \$20

BUCKET OF BEER

Domestic \$24 Import & Craft \$30

NON-ALCOHOLIC

Coca-Cola Products \$3

Coke, Diet Coke, Coke Zero, Sprite, Sunkist Orange Soda, Mr. Pibb, Lemonade, Powerade

Juice \$4.50

Orange, Cranberry, Pineapple, Grapefruit, Tomato, V8 Vegetable

Milk \$4

Whole, 2%, Skim, Soy, Chocolate

Fruit Smoothie \$7.50

Sweet & Unsweet Tea \$3

Aqua Pana (large) \$7

San Pellegrino (large) \$7

Perrier (small) \$3

Smart Water (small) \$4

Arnold Palmer \$4

Monster Energy \$5

HOT BEVERAGES

Royal Cup Coffee (Regular or Decaf) \$4

Assorted Tea Selections \$4

Hot Chocolate \$4

Steamed Milk with Cocoa Powder and Chocolate Syrup Topped with Whipped Cream and Chocolate Powder

SPECIALTY COFFEES

Espresso \$4.99

Café Americano \$6

Double shot of Espresso, Hot Water

Cappuccino \$5.99

Latte \$5.99

Caramel Macchiato \$7

Served Hot or Cold, Vanilla Syrup, Steamed Milk, Caramel Drizzle

Frappuccino \$6.50

Frozen Iced Coffee, Choice of Caramel, Hazelnut or Mocha

Vanilla Chai Latte \$6.50

With Baileys, Rum Chata or Kablua

Add an espresso shot for \$2

Add a flavor shot for \$0.50

• Flavors: Caramel, Hazelnut, Chocolate, Vanilla

SIGNATURE COCKTAILS

New York Sour \$14

Knob Creek Single Barrel, Lemon Juice, Simple Syrup, Merlot, Orange Peel

Honey Palmer \$13

Jack Daniel's Honey Whiskey, Lemonade, Iced Tea

Pineapple Peach Bellini \$13

Stellina De Norte Prosecco, Peach Schnapps, Pineapple Juice, Raspberry

Diamond White Cosmo \$12

Ketel One Citron, White Cranberry Juice, Fresh Lime Juice, Triple Sec

Mamasita \$12

Patron Silver Tequila, Pineapple Juice, Lime Juice, Strawberry Puree, Chili Powder Rim

Floradora \$12

Tanqueray Gin, Fresh Muddled Raspberries, Fresh Lime Juice

Peach Sangria \$10

Peach Schnapps, Beuhler White Zinfandel, Cranberry Juice, Orange Juice, Sprite

Berry Mojito \$10

Bacardi Rum, Lime Juice, Club Soda, Simple Syrup, Fresh Berries, Muddled Mint Leaves

WINE

WHITES

Sparkling

	GLASS/BOTTLE
La Marca Prosecco, Italy	10 / 38
Bouvet Signature Rosé, France	13 / 48

Riesling

Chateau St. Michelle, Washington	10 / 38
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White Zinfandel

Beuhler Vineyards, Napa Valley, California	9 / 36
Meomi, Rose, California	10 / 38

Pinot Grigio

Belle Ambiance, California	9 / 36
Stellina di Notte, Veneto, Italy	11 / 40
Maso Canali, Italy	13 / 48

Sauvignon Blanc

Murphy-Goode, California	10 / 38
Kono, Marlborough, New Zealand	12 / 44
Whitehaven, Marlborough, New Zealand	12 / 44

Chardonnay

William Hill, Central Coast	9 / 36
Kendall-Jackson Winery, Vintner's Reserve, California	11 / 40

REDS

Pinot Noir

	GLASS/BOTTLE
Bridlewood, Monterey, California	10 / 38
Rodney Strong, Russian River Valley, California	13 / 48
MacMurray Ranch, Russian River Valley, California	14 / 52

Merlot

Chateau Souverain, North Coast, California	10 / 38
Oberon, Napa Valley, California	13 / 48

Cabernet Sauvignon

Louis Martini, Sonoma Valley, California	10 / 38
Purple Heart, Napa Valley, California	12 / 44

Other Reds

Red Knot, Shiraz - McLaren Vale, Australia	10 / 38
Brazin "Old Vine" Zinfandel, Lodi, California	11 / 40
Antigel Uno, Malbec, Mendoza, Argentina	12 / 46
Cooper & Thief Bourbon Barrel Aged Red Blend, Ca.	13 / 48