



## STARTERS

**Homemade Chili** Cup \$6.50 | Bowl \$8.50

**Soup of the Day** Cup \$6.50 | Bowl \$8.50

**Crunchy or Boneless Wings** \$13  
Choice of Sauce: Mild Buffalo, Sweet Baby Rays BBQ, Sweet Chili Teriyaki

**Asian Style Pork Dumplings** \$11  
Fried Dumplings, Sweet Chili Soy Reduction

**Pretzel Bites with Beer and Cheese Fondue** \$9  
Lightly Salted Pretzel Bites, Guinness infused Aged Cheese Sauce

**Southern Fried Pickle Chips** \$8  
Thinly sliced Dill Pickle Chips lightly breaded and deep-fried, House Dipping Sauce

**Firecracker Shrimp** \$13   
Fried Shrimp tossed in Sweet Chili Aioli, Field Greens, Sliced Cucumbers, Crispy Noodles

## SALADS

**Add to any of the salads: Chicken \$5 | Shrimp \$6 | Salmon \$8**

**Ying Yang Chicken Salad** \$15  
Romaine and Napa Cabbage, Crispy Chicken, Crushed Peanuts, Scallions, Chow Mein Noodles, Honey Ginger Dressing

**Clubhouse Express Salad** \$13  
Choice of Homemade Tuna or Chicken Salad, Sliced Tomatoes, Green Leaf Lettuce, Sliced Onion, Toasted French Bread

**Blackened Salmon Salad** \$17 [GF]   
Blackened Salmon, Balsamic Reduction, Spring Mix, Eggs, Capers, Red Onions, Citrus Vinaigrette

**Autumn Quinoa Salad** \$14  
White Quinoa, Red Beets, Pomegranate Seeds, Arugula, Goat Cheese, Green Apples, Toasted Pistachios, White Balsamic Vinaigrette

**Club Caesar Salad** \$7 / \$13 [GF, NO CROUTONS]  
Romaine Lettuce, Asiago Cheese, Herbed Crispy Croutons, Cherry Tomato, Creamy Caesar Dressing

**Traditional Cobb Salad** \$15 [GF]  
Mixed Greens, Eggs, Avocado, Tomatoes, Chicken, Onions, Bacon, Blue Cheese, Champagne Vinaigrette

**Caprese Salad** \$14 [GF]  
Vine Ripened Tomato, Fresh Mozzarella, Pesto Oil, Balsamic Reduction, Baby Arugula

### YOU CHOOSE 2

Create your meal with a Soup or a Salad and Half a Sandwich \$15

- |                                  |                                  |
|----------------------------------|----------------------------------|
| <b>Choose One Soup or Salad:</b> | <b>Choose One Half Sandwich:</b> |
| • Soup of the Day                | • TAB Club                       |
| • Homemade Chili                 | • Chicken Salad                  |
| • Clubhouse Salad                | • Hearty Veggie                  |
| • Caesar Salad                   | • BLT                            |
|                                  | • Tuna Salad                     |

## SIDES

Seasoned Fries \$4

Sweet Potato Fries \$4

Garlic Mashed Potatoes \$4 [GF]

Rice Pilaf \$4 [GF]

Asparagus \$6 [GF]

Broccoli \$6 [GF]

Vegetable Medley \$5 [GF]

Fresh Fruit Cup \$4

### MEMBERS ONLY

Members receive a 20% discount on all food and beverage (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

Available daily

## SANDWICHES & BURGERS

Served with Seasoned Fries or Sweet Potato Fries

**Grilled Cheese Trio with Bacon and Tomato** \$14  
Bacon, Vine Ripened Tomato, Smoked Gouda, Cheddar, Provolone, Ciabatta Roll

**Tuna Melt** \$13  
Homemade Tuna Salad, Provolone, Brioche Bun

**Corned Beef Reuben** \$15   
Thinly Sliced Corned Beef, Marble Rye Bread, Sauerkraut, Thousand Island Dressing

**Buffalo Chicken Caesar Wrap** \$15  
Fried Chicken tossed in Buffalo Sauce, Romaine, Parmesan Cheese, Creamy Caesar Dressing, Flour Tortilla

**Shrimp Po Boy** \$16  
Crispy Buttermilk Shrimp, Lettuce, Sliced Tomato, Homemade Aioli, French Roll

**Fresh Fish Sandwich** \$17  
Fresh Catch of the Day - Blackened or Grilled, Tomatoes, Arugula, Tartar Sauce, Ciabatta Roll

**TAB Club** \$15  
Turkey, Avocado, Bacon, Lettuce, Tomato, Mayonnaise, Swiss Cheese, Honey Wheat Bread

**Hearty Veggie Sandwich** \$14 [V]  
Roasted Garlic, Yellow Squash, Balsamic Roasted Portobello Mushrooms, Herb Goat Cheese Spread, Tomatoes, Avocado, Ciabatta Roll

**Pulled Pork Sandwich** \$14  
Pulled Pork, Crispy Onion, Smoky BBQ, Brioche Bun

### BUILD YOUR OWN BURGER

Choice of one from each of the below categories. All burgers accompanied with Lettuce, Tomato and Pickle. \$15

#### PROTEIN:

- Half Pound Sirloin Burger
- 6oz Turkey Burger
- Portobello Mushroom

#### BUN:

- Sesame Challah
- Brioche
- Ciabatta

#### CHEESE:

- American
- Sharp Cheddar
- Pepper Jack
- Provolone
- Swiss
- Blue

#### TOPPINGS: (\$1.00 each)

- Red Onions
- Caramelized Onions
- Sautéed Mushrooms
- Over Medium Egg
- Avocado
- Jalapenos
- Bacon

#### PREMIUM TOPPINGS: (\$2.00 each)

- BBQ Pulled Pork
- Beef Chili

## ENTRÉES

**Fresh Local Catch of the Day** MP  
Fresh locally sourced fish, Chef's starch, vegetable of the day

**Herb Infused Salmon** \$25 [GF]  
Pan Seared Salmon, Rice Pilaf, Mixed Vegetables, Chef's House-made Garlic Herb Butter

**Shrimp and Andouille Sausage Creole** \$22 [GF]   
Fresh Shrimp, Andouille Sausage, Bell Peppers, Onions, Creole Sauce, Yellow Rice

**Blackened Chicken Pasta with Rosemary Alfredo** \$19  
Blackened Chicken Breast, Rosemary Alfredo, Linguini Pasta  
Add Shrimp \$6

**Grilled New York Strip Steak** \$29 [GF]  
Garlic Mashed Potatoes, Grilled Asparagus, Peppercorn Cream Sauce, Crispy Fried Onions

**Three Egg Omelet** \$14 [GF]  
Peppers, Onions, Tomatoes, Spinach, Ham, Bacon, Aged Cheddar, Seasoned Fries



## 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 BEVERAGES

### 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

### Nutella Mochaccino \$7

Served Hot or Cold, Creamy Nutella, Steamed Milk, Caramel Drizzle

### 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 Kahlua

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
Stellina De Norte, 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