

Pelican Marsh Golf Club

LUNCH MENU

PMGC ALL BEEF ANGUS CHILI

\$6

SOUP OF THE DAY

\$6

SOUP & HALF DELI SANDWICH COMBO

\$11

ISRAELI-SPICED TOMATO AND CHICKPEA SALAD BOWL - Lemon cucumber yogurt smear – layered with roasted cauliflower, roasted zucchini, sliced sumac spiced tomatoes, matchstick carrots, chickpeas and a mild Israeli skhug sauce \$9

WHOLE GRAIN FARRO BOWL - With grilled salmon, farro, grape tomatoes, cucumber and radish, finished with a light curry housemade vinaigrette \$17

THE KITCHEN SINK SALAD - Chopped romaine lettuce topped with sliced pepperoni, shredded mozzarella, chickpeas, avocado, cucumber, bacon, grape tomatoes, artichoke hearts, mandarin orange segments, pepperoncini and croutons served with your choice of dressing \$16

NUTTIN' HONEY - Mixed greens, diced chicken breast, walnuts, pecans, sliced grapes, sundried cranberries, shredded Swiss and a side of tangy honey mustard dressing \$12

POLYNESIAN POKE BOWL - Sashimi grade tuna diced with chopped scallions, avocado and cucumber tossed in our ponzu sauce, topped with chopped macadamia nuts, furikake, served over a bed of sushi rice with pickled ginger and wasabi \$17

BISTRO SHRIMP SALAD - Grilled jumbo shrimp over mixed field greens, with sundried tomatoes, crumbled feta, cucumber, red onion, candied walnuts and your choice of dressing \$16

NATHAN'S JUMBO HOTDOG - Grilled all beef quarter pound hot dog on a grilled brioche bun served with chopped onions, relish and your favorite side \$8

CLASSIC DELI - Your Choice of - Roasted Turkey, Ham, Tuna Salad, Chicken Salad or Egg Salad - served on your choice of whole wheat, white, seeded rye or a whole wheat wrap and your favorite side
Whole \$10 Half \$7

TURKEY BURGER - Served on a Brioche bun with lettuce, tomato, red onion, pickle and your favorite side \$11

BLACK GROUPER SANDWICH - Grilled or blackened, served on a Brioche bun with lettuce, tomato and red onion, tartar sauce, fresh lemon and your favorite side \$20

SIGNATURE REUBEN ON RYE - Thinly sliced slow roasted Corned Beef, grilled with Swiss cheese, sauerkraut, Thousand Island dressing and your favorite side \$11

THE BEYOND BURGER™ - "The world's first plant-based burger" grilled to perfection, served on a Brioche bun with lettuce, tomato, red onion, pickle and your favorite side \$10

PEACHTREE MELT - Black Forest ham, melted Brie and Swiss Cheeses, peach compote, served hot on a rustic baguette with a side of fresh dill horseradish sauce \$11

SIGNATURE BURGER - Premium cut, Steakhouse burger made from brisket, short-rib and chuck - grilled to temperature, served on a brioche bun with lettuce, tomato, onion, pickle and your favorite side \$12

THE MUFFULETTA - Salami, Capicola, Mortadella and Provolone served hot on focaccia, topped with chopped olive-giardiniera accompanied by your favorite side \$12

ADDITIONS TO BURGERS OR SALADS - Avocado, Cheddar, American Cheese, Blue Cheese, Feta, Avocado, Applewood Smoked Bacon \$2

SIDES - Fries - Sweet Fries - Coleslaw - Onion Rings - Fresh Fruit - Cottage Cheese \$2.50

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.