



# Club Dining

## Appetizers

**Filo Encrusted Creamy French Brie Cheese** - Served over house made mixed berry compote with grilled French bread **8**

**Classic Shrimp Cocktail** - Succulent jumbo shrimp served chilled with a side of our house made horseradish laced cocktail sauce **9**

**House made Jumbo Lump Crab Cake** - Served with a lemon truffle aioli **8**

**Yellowfin Tuna Sopes** - Marinated ahi tuna, mango Pico de Galo, shredded lettuce and guacamole **12**

## Salads

**The Heirloom** - Baby heirloom tomatoes, shaved red onion, hearts of palm, hot house cucumber, avocado, fried capers, herbed lemon vinaigrette **9**

**Classic Iceberg Wedge** - Crisp iceberg lettuce, bleu cheese, hardboiled egg, grape tomatoes and bacon **8**

**Mixed Garden** – Tender baby lettuces topped with feta cheese, cucumber, grape tomatoes, mandarin orange segments, blueberries, strawberries, and glazed pecans – your choice of dressing **9**

## Chef's Pizza Selection

Your server will be happy to inform you of this evenings offering

## Lighter Fare

**Classic Pepperoni Pizza** - Neapolitan style 12 in pizza topped with fresh tomato sauce, mozzarella cheese and pepperoni **12**

**The Quesadilla** - Flour tortilla stuffed with cheddar cheese, bell peppers, Pico de Gallo, your choice of chicken or shrimp, and served with guacamole, sour cream and rice pilaf **Chicken 10 – Shrimp 12**

**Pelican Marsh Burger Selection** - Your choice of our prime chargrilled steakhouse burger, turkey burger, shrimp burger, or vegan quinoa burger, served on a Kaiser bun with lettuce, tomato and red onion **10**  
Add Swiss, Provolone, Cheddar, American, Bleu Cheese, or Bacon **1.5**

**Fish & Chips** - Beer battered fresh North Atlantic cod fried to perfection, served with house made tartar sauce and French fries **15**

## Entrée

**Prime Rib** - Tender and slow roasted, served with a classic baked potato, sour cream, butter, and vegetable of the day **26**

**Chilean Sea Bass** - Filet of Chilean sea bass, pan seared, oven roasted, topped with a citrus salsa and served with ancient grain pilaf and vegetable of the day **29**

**Linguini with Clams** - Linguini pasta tossed in a light garlic parsley classic infused broth with clams and finished with parmesan **19**

**Grilled Beef Tenderloin** - Center cut half pound of beef tenderloin grilled to your liking, topped with a cabernet demi, and served with creamy Boursin mashed potatoes and vegetable of the day **39**

**Twin Tails** - Duo of cold water north Atlantic lobster tails broiled, served with drawn butter, ancient grain pilaf and vegetable of the day **30**

**Black Angus Meatloaf** - Classic ketchup glaze, with creamy Boursin mashed potatoes, gravy and vegetable of the day **12**

**Veal Scaloppini** - Thinly sliced and pounded veal tenderloin, seasoned, pan seared and finished in a lemon infused porcini mushroom sauce, served with linguini pasta and vegetable of the day **24**

**Roasted Chicken** - One half all natural free range chicken, finished with a lemon herb sauce, and served with rice pilaf and vegetable of the day **19**

**Lamb Shank** - Fork tender red wine, slow braised lamb shank, served with creamy Boursin mashed potatoes and vegetable of the day **26**

**Add a Petite Garden or Caesar Salad to any dinner 4**

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