

# *Pelican Marsh Golf Club*

## STARTERS

### SOUP OF THE EVENING

\$6

### SHRIMP COCKTAIL

Colossal shrimp, cocktail sauce, lemon

\$12

### JUMBO LUMP CRAB-TINI

Blue jumbo lump crab meat, avocado, lime and house made fresh Pico de Gallo

\$16

### EDAMAME HUMMUS

Indian flatbread, house made edamame hummus, toasted pumpkin seeds

\$8

### HEIRLOOM BURRATA

Baby Heirloom tomatoes, Burrata mozzarella, baby arugula, toasted pine nuts, lemon zest, white balsamic citrus drizzle

\$12

### BAKED FETA

Feta cheese baked with Greek olives, tomatoes, parsley and black pepper

\$11

### ISRAELI-SPICED TOMATO AND CHICKPEA SALAD BOWL

Lemon cucumber yogurt smear - layered with roasted cauliflower, roasted zucchini, sliced sumac spiced tomatoes, chickpeas, matchstick carrots and a mild Israeli skhug sauce.

\$9

## ENTRÉE SALADS

### SEARED YELLOW FIN TUNA SALAD

Sliced seared Yellow Fin Tuna, mixed greens, avocado, radish, carrot, scallions, crispy won-tons served with sesame ginger dressing \$17

### NUTTIN' HONEY SALAD

Field greens, diced chicken breast, walnuts, pecans, grapes, sundried cranberries, Swiss cheese, side of honey mustard dressing \$12

## ENTRÉES

### GRILLED CENTER CUT FILET OF BEEF TENDERLOIN

Morel mushroom demi, whipped Yukon gold potatoes-sweet cream- butter- sea salt, vegetable of the evening  
5oz. \$32 8oz. \$43

### PEPPER ENCRUSTED AHI YELLOWFIN TUNA

Yellowfin Tuna, cracked peppercorns, house made lime Pico de Gallo, Caribbean black bean bed,  
vegetable of the evening \$34

### RACK OF LAMB

Chef's marinade, grilled, concord grape-mint infused demi,  
whipped Yukon gold potatoes - sweet cream - butter - sea salt, vegetable of the evening \$34

### LOBSTER – LOBSTER

Half lobster tail broiled - butter brushed in shell,  
saffron lobster fume, lobster meat - sweet peas - risotto - shaved parmesan \$40

### VEAL SCHNITZEL

Pounded veal tenderloin, Japanese bread crumbs, lemon whole grain mustard cream sauce,  
whipped Yukon gold potatoes - sweet cream - butter - sea salt, vegetable of the evening \$26

### CHICKEN MILANESE

Pounded chicken breast- seasoned panko, saffron parmesan sauce, naked herb laced linguini,  
roasted heirloom tomato, vegetable of the evening \$24

### SHRIMP STUFFED PORTOBELLO MUSHROOM

Roasted portobello mushroom, shrimp, parmesan, parsley, tomatoes, breadcrumb filling,  
lemon thyme sauce, rice pilaf, vegetable of the evening \$26

### BAROLO BRAISED SHORT RIB

Herb Barolo braised short rib, porcini mushroom risotto, caramelized pearl onion,  
and vegetable of the evening \$28

### SIGNATURE BURGER (8oz.)

Premium cut burger, brioche bun, lettuce, tomato, onion, pickle, choice of side \$12

### THE BEYOND BURGER™

Plant based burger, brioche bun, lettuce, tomato, onion, pickle, choice of side \$10

## SIDES

Fries, Sweet Fries, Onion Rings, Chips, Coleslaw, Fresh Fruit \$2.50

Add a PETITE CAESAR SALAD or GARDEN SALAD to any entrée \$6

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

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