



**FIELD CLUB DINNER MENU**

**SOUPS, SALADS & APPETIZERS**

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- Gazpacho or Vichyssoise** \$4.95
- Soup du Jour** \$4.95
- French Onion Soup** \$7.50
- Lobster Escargot** \$13.50  
served in hot roasted garlic butter with toasted crostinis
- Buffalo Style Chicken Wings GF** \$13.95  
tender chicken wings tossed in a spicy butter sauce with ranch and blue cheese dressing
- Key West Seafood Basket** \$14.95  
grilled Florida pink shrimp and Key West fried conch fritters with pickapeppa remoulade sauce
- Bang Bang Shrimp Appetizer GF** \$14.50  
fried shrimp tossed in our sweet Thai chili sauce served with spring roll chips
- Fried Calamari GF** \$10.95  
rice flour and plantain chip fried calamari with marinara sauce topped with shaved parmesan cheese and herbs
- Bronzed Shrimp & Watermelon GF** \$10.95  
seared shrimp, watermelon, queso fresco, toasted pepitas, chopped cilantro, julienne green onions, lime juice, baby arugula and an orange blossom honey serrano chili sauce
- Soft Shell Crabs GF** \$13.50  
sautéed soft shell crabs on fried lotus root salad with a sweet chili cilantro dipping sauce

**FRESH FROM THE GARDEN**

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- Caribbean Tropical Cobb Salad GF** \$17.95  
Cuban mojo seared grouper on greens laced with a coconut milk vinaigrette, papaya, pineapple, jicama, mango, avocado, roasted cashews and Jamaican bread fruit crotons
- Pan Roasted Pear Salad GF** \$13.95  
roasted bosc pears, crumbled applewood bacon, hearts of romaine greens, cherry tomatoes, candied pecans, and blue cheese crumbles tossed in an apple cider maple vinaigrette
- Farmer's Salad GF** \$13.95  
blueberries, roasted butternut squash, golden beets, toasted pumpkin seeds, sugared walnuts, and crumbled blue cheese tossed with mesclun greens and lemon preserved dressing with micro greens
- Georgia Spinach Salad GF** \$14.25  
spinach and baby kale greens, BBQ seared pork belly, hardboiled quail eggs, grilled peaches, spiced candied pecans, warm peanut bacon vinaigrette topped with sweet potato hay

**FC SALADS YOU KNOW**

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Medium \$14.25      Large \$18.25

- Miso Grilled Salmon - Southern Fried - Cobb
- Martha's Vineyard - Shrimp Louis - Crab Avocado

*The following salads are available in one size only:*

\$14.25	\$15.95	\$17.00
Caprese	Thai Chicken	Wicked Tuna

## HAND HELD DELIGHTS

### “Our Club” \$10.95

sliced roasted turkey breast, havarti cheese, bacon, lettuce, cucumbers, and tomato on toasted whole grain bread with lingonberry mayo

### Black Angus Burger \$12.00

grilled to your liking with lettuce, tomato, shaved purple onion and a pickle spear

*Ask your server about our Vegan Burger!*

*(add cheese \$.50)*

### Quesadilla \$10.95

chicken, beef or vegetarian with sour cream, guacamole and salsa *(shrimp add \$3.25)*

### Reuben \$12.50

shaved corned beef or roasted turkey breast with swiss cheese and sauerkraut on grilled marble rye with thousand island dressing

### Fried Oyster Po' Boy \$12.95

toasted po' boy hoagie, cajun mayo, shredded lettuce, fried oysters, coleslaw and tartar sauce

### Cuban Sandwich \$14.95

roasted shaved pork loin, black forest ham, sliced baby swiss, dill pickle planks and dijoniase on cuban bread served with yucca fries and chimichurri ailoi

### Smoked BBQ Pulled Pork \$13.25

barbequed pulled pork shoulder on a grilled brioche bun with Carolina purple slaw and fried sweet potatoes

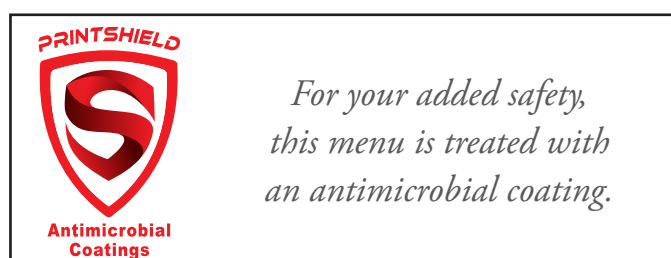
### Lobster Tacos GF \$17.25

choice of fried or sautéed Lobster meat, in corn tortillas with grilled onions, pico de gallo, yucca fries and a siracha avocado lime crema

### Roasted Vegetable Wrap \$11.25

black eye pea hummus, roasted peppers, grilled squash, blackened tofu, pickled red onion, mixed greens, and greek vinaigrette wrapped in a flour tortilla

*Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.*



## ENTRÉES

### Mediterranean Branzino \$26.95

pesto seared Mediterranean sea bass on wilted baby arugula, wild mushroom ravioli and an ouzo black garlic cream sauce topped with roasted fennel and cippolini onion tapenade

### Shrimp and Florida Grits GF \$24.95

sautéed prawns on Florida jupiter rice grits laced with collard greens on a crayfish cream sauce topped with BBQ pork belly chow-chow

### Homemade Beef & Vegetable Lasagna \$19.95

rosemary, basil and roasted garlic seasoned beef, grilled zucchini, yellow squash, eggplant, marinara sauce, ricotta cheese and grated parmesan cheese served with garlic crostini

### Roasted Chicken Cacciatore \$18.95

rosemary and thyme roasted chicken with cacciatore sauce on garlic and extra virgin olive oil tossed linguini and broccolini

### Vegetarian Acorn Squash \$18.95

#### Cornucopia

brown sugar roasted acorn squash filled with soba noodles, wood grilled garden and blistered baby vegetables sauteed with herbs, roasted garlic and extra virgin olive oil

### Lobster & Linguini \$28.95

lemon poached 8oz lobster tail on buttered linguini tossed with broccolini, cremini mushrooms and sauteed leeks on a roasted garlic chardonnay butter sauce topped with smoked trout cavier and crostini

### Hanger Steak \$24.95

marinated grilled hanger steak on steak fries with a merlot demi, sauteed spinach and garlic butter grilled baguette



### CERTIFIED ANGUS BUTCHER BLOCK

### Rack of Lamb (6 chops) GF \$33.25

### Filet Mignon GF 8oz - \$35.25

### Prime New York Strip GF 16oz - \$33.25

Sauces: Mushroom Demi or Traditional Demi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.*