

# D I N N E R

## APPETIZERS

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JUMBO SHRIMP COCKTAIL | 20 (GF)

COLOSSAL CRAB COCKTAIL | MP (GF)

TUNA & AVOCADO | 19 (GF)

Ginger Honey Jus, Yukon Gold Potato Gaufrettes, Dehydrated Lime Powder

BUTTER POACHED LOBSTER QUESADILLA | 26

Grilled Corn, Monterey Jack, Scallion Ribbons, Summer Squash, Mango Salsa

FIELD CLUB WINGS (10) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili, Garlic Parmesan, Teriyaki (Not GF), Lemon Pepper, BBQ

EVERYTHING SEASONED PRETZEL NUGGETS | 13 

Beer Cheese Sauce & Honey Mustard

AVOCADO FRIES | 14 

Bang-Bang Sauce

## SOUPS & SALADS

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CHILLED OR HOT SOUP DU JOUR | 7 (GF)

FRENCH ONION SOUP | 10

LOBSTER BISQUE | 12

BABY ROMAINE CAESAR | 13

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic Dressing, House Made Focaccia Croutons

LOBSTER COBB | 30 (GF)

Avocado, Florida Summer Corn, Crispy Bacon, Heirloom Cherry Tomatoes, Goat Cheese

FC BLACKENED SHRIMP WEDGE | 22

Buttermilk Blue Cheese Dressing, Quartered Heirloom Cherry Tomato, Shaved Red Onion, Mango, Coconut "Bacon"

WARM CHICKEN SALAD | 21 (GF)

Goat Cheese, Herb Marinated Chicken Breast, Dried Cranberries, Baby Artisanal Lettuces,  
Candied Walnuts & Pecans, Champagne Vinaigrette

## H A N D H E L D S

*Handhelds served with house made chips, french fries, or fresh fruit.*

### HOUSE BLEND BURGER | 19

Buttered Brioche with Lettuce, Tomato, and Bermuda Onion, choice of Cheese or House Made Maple Bacon

### CRAB MELT | 22

Lump Crab Salad, Melted Swiss, Avocado, Crispy Bacon, Buttered Texas Toast

### BUTTER POACHED NEW ENGLAND LOBSTER ROLL | 30 or 2 for 60

Micro Cilantro, Diced Tomato, Salt & Pepper Kettle Chips

### FRIED BUTTERMILK CHICKEN BELLAGIO | 19

Boston Lettuce, Tomato, Sliced Avocado, Buttered Brioche, House Candied Bacon, Peppercorn Aioli

### SALMON B.L.T | 22

Avocado, Buttered Sourdough, Boston Lettuce, Jersey Tomatoes

## E N T R É E S

*All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.*

### BLACKENED 18OZ RIBEYE | 60

Gorgonzola Crust, Whipped Potatoes & Honey Glazed Baby Carrots

### PAN SEARED BLACK GROUPER | 38

Gulf Shrimp Citrus Vegetable Risotto, Sauce Americaine, Citrus Fennel Salad

### YUZU MARMALADE GLAZED SALMON | 34

Stir-fry Vegetable, Cilantro Jasmine Rice

### MACADAMIA COCONUT DUSTED SNAPPER | 38

Key Lime Beurre Blanc, French Beans, Spicy Fingerlings

## B U T C H E R B L O C K

*Create your own entree - select one Protein, one Starch and/or Vegetable and choose your sauce! All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server. Additional butcher block sides are \$8 a piece.*

#### PROTEIN

14 oz Wet Aged | 59

14 oz Dry Aged Strip | 69

18 oz Dry Aged Ribeye | 69

18 oz Ribeye | 59

Organic Airline Chicken Breast | 28

Salmon | 34

Seasonal Snapper | 38

Grouper | 38

7 oz Filet | 42

#### STARCH & VEGETABLE

French Beans

Spicy Fingerlings

Mashed Potato

Stir Fry Vegetables

Cilantro Jasmine Rice

#### SAUCES

Cognac Demi

Key Lime Beurre Blanc

Chimichurri

Horseradish Creme

Sauce Americaine

Chicken Jus

*Chef's Daily Specials presented on separate menu. Ask your server for details!*

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.

 VEGETARIAN DISH  
(GF) GLUTEN FREE DISH