

LUNCH

SMALL BITES

JALAPENO, BACON & CHEDDAR HUSH PUPPIES | 15

Whipped Honey Butter

BUFFALO CAULIFLOWER BITES | 14

Ranch Dip

TUNA FLATBREAD | 20

Guacamole, Wasabi Cream, Wakame Salad, Pickled Red Onions, Diced Mango, Pickled Ginger

PEPPERONI PIZZA DIP | 17

Whole Milk Mozzarella, Marinara, Garlic Parm Flatbread

CRISPY ARTICHOKE HEARTS | 19

with Lemon Aioli

CAVIAR & CRÈME FRAICHE DIP | 19

House Made Salt & Pepper Chips, Chives

EVERYTHING SEASONED PRETZEL NUGGETS | 16

Beer Cheese Sauce

FIELD CLUB WINGS | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili, Garlic Parmesan, Teriyaki, Lemon Pepper, BBQ

SOUPS & SALADS

All salads can be made gluten free or vegetarian.

CHILLED OR HOT SOUP DU JOUR | 7 (GF)

FRENCH ONION SOUP | 10

CRISPY MACADAMIA NUT CRUSTED CHICKEN SALAD | 22

Avocado, Bacon Bits, Hard Boiled Egg, Carrots, Heirloom Cherry Tomatoes tossed with Honey Mustard Vinaigrette

BABY ROMAINE CAESAR | 16

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

WARM CHICKEN SALAD | 22 (GF)

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

FC CHOPPED SALAD | 20 (GF)

Cave Aged Cheddar, Chickpeas, Peppers, Granny Smith Apples, Watermelon Radish, Crispy Black Eyed Peas, Cucumber & Jicama, tossed with Champagne Vinaigrette. *Add Chicken +8 or Salmon +12*

TUNA, MANGO & AVOCADO TOWER | 22

Rice Crackers, Dehydrated Lime Powder, Basil

BEETS, CITRUS & GOAT CHEESE SALAD | 20

Heirloom Citrus, Salt Baked Beets, Mint, Toasted Pistachio, Infused Lemon Oil, Maldon Salt

SALADS YOU KNOW | 22

Shrimp Louis | Martha's Vineyard | Cobb | Miso Grilled Salmon | Crab Avocado

The following salads are available in one size only:

Caprese 18 | Thai Chicken 22 | Wicked Tuna 23

BISTRO LUNCH

TUNA LETTUCE WRAPS | 22

Toasted Sesame, Wakame Salad, Diced Ahi, Sweet Chili Kewpie Mayo

POKE BOWL

Citrus Quinoa, Edamame, Avocado, Pickled Carrots & Ginger, Shaved Jalapeño, Watermelon Radish, Diced Mango, Cucumbers
Raw Diced Tuna or Salmon | 22 **OR** Sweet Chili Crispy Tofu | 18 V

CANDIED MAPLE PORK BELLY EGG SANDWICH | 19

Croissant Muffin, White Cheddar, Fried Egg, served with Breakfast Potatoes

EGGS BENEDICT | 19

Butter Griddled English Muffin, Canadian Bacon, Poached Eggs, Hollandaise Sauce
Add Smoked Salmon or Sauteed Spinach
Served with Breakfast Potatoes

CROQUE MADAME | 19

Grana Padano, Virginia Ham, Gruyere, Sourdough, Sunny Side Up egg

SOUTHWESTERN SCRAMBLE | 19

Black Beans, Roasted Corn, Avocado, Potatoes, Pico De Gallo, Pepperjack Eggs,
Chorizo Crumble, Sour Cream, Micro Cilantro

CREATE YOUR OWN OMELETTE | 19 (GF)

3 Eggs with your choice of Mushrooms, Sauteed Peppers or Onions, Spinach, Diced Ham or Turkey, Bacon Bits, Chorizo

HANDHELDS

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

8 OZ HOUSE GROUND WAGYU BURGER | 19

Buttered Brioche, Lettuce, Tomato, Bermuda Onion, and choice of Cheese

BURGER OF THE MONTH | 22

Ask your server for this month's details!

CRAB MELT | 24

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

SALMON B.L.T | 22

Avocado, Bacon, Buttered Sourdough, Boston Lettuce, Jersey Tomatoes

FRIED BUTTERMILK CHICKEN SANDWICH | 19

Boston Lettuce, Tomato, Buttered Brioche, Hot Honey, Pimento Cheese

BLACKENED GROUPER REUBEN SANDWICH | 24

Key Lime 1000 Island Remoulade, Buttered Brioche, Lettuce, Tomato, Onion, Crispy Old Bay Onions, House Slaw

TRUFFLE RIBEYE CHEESESTEAK | 22

Crispy Onions, Truffle Aioli, Toasty Garlic Hoagie, Cheddar French fries

QUESADILLA | 15 (GF)

Chicken, Vegetarian with Sour Cream, Guacamole and Salsa (Add Shrimp + 4)

CUP-N-HALF | 18

A Cup of Soup or Side House Salad, served with half of a BLT, Turkey, Ham, Tuna, Egg or Chicken Salad Sandwich

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**  **VEGAN**
(GF) GLUTEN FREE