

FISH WNUTS GLUTEN PORK

### STARTERS

#### Soup of the Day Chili Con Carne Bowl \$8 Cup \$6

#### **Tostadas De Camarones** \$19

Sizzling shrimp, guacamole, tomato grape, cucumbers, pickled red onions, cilantro on crispy fried corn tortilla

### Charcuterie Board \$18 🌨 🌌 🛄

Prosciutto, salami, spicy Coppa, brie cheese, honey, grapes, walnuts, grilled crostini

#### Seared Ahi Tuna \$17

Furikake crusted served rare, pickled ginger, seaweed salad, crispy rice noodles, citrus ponzu

**Brined & Fried Wings** \$14 6pcs. with crudité carrots and celery, buttermilk ranch or blue cheese dressing Choice of: Buffalo | Honey BBQ | Lemon Pepper | Garlic Parmesan

## Vegetable Eggrolls \$12

Fried served with sweet & sour dipping sauce

**Breaded Chicken Filets** \$13 4pcs. Tender strips with choice of sauce: BBQ | Ranch | Honey Mustard

#### Japanese Fried Calamari \$14

Togarashi seasoned rings and tentacles, citrus garlic aioli, basil, lemon

#### Quesadilla \$13

with mozzarella cheese, flour tortilla, pico de gallo, sour cream and guacamole Add: Chicken \$4 | Steak \$6

### SALADS

### Seared Ahi Poke Salad \$18

Sesame crusted with baby mixed greens, edamame, seaweed salad, avocado, tomato grape, cucumber, green onions, sriracha aioli

### Napa & Ginger Miso \$15

Red cabbage, edamame, almonds, avocado, fried wontons, cilantro, cucumbers, grape tomatoes, ginger miso dressing

# Prosciutto, Figs & Golden Beet \$18

baby spinach, goat cheese, candied pecans, dried cranberries, fig vinaigrette

### Mediterranean Hummus \$16 69

Baby mixed greens, Castelvetrano olives, tomato grape, cucumbers, artichokes, grilled pita bread, roasted shallot vinaigrette

# Caesar Salad \$12

Romaine crisp, parmesan cheese, garlic croutons, traditional Caesar dressing

#### Add choice of proteins on any salad:

Chicken \$4 | Salmon \$6 | Shrimp (5pcs.) \$7

#### STIR FRY

#### Chicken Satay \$16

Seasonal mixed vegetables, with lemongrass ginger sauce, steamed jasmine rice

#### Mongolian Beef \$16

Onions, bell peppers, celery, steamed jasmine rice

Sub: Tofu

18% SERVICE CHARGE AND TAX ADDED TO ALL ITEMS JOHN ILAGAN | EXECUTIVE CHEF EMAIL: THECLUBHOUSE@THE-VILLAGES.COM



#### FLAME GRILL Item comes with choice of side

# Club House Burger \$14

100% Angus beef patty, garlic aioli, lettuce, tomatoes, onions, pickles on toasted brioche bun

Add Cheese \$2 | Cheddar | Provolone | Pepperjack | Swiss | American

Sub "Beyond" Burger – veg option

Jumbo All Beef Hotdog \$12 Onions, tomatoes, relish Add cheddar \$2

# Fried Chicken Sandwich \$16

12 spice blend, coleslaw, pickles, chipotle aioli, on toasted brioche bun

#### **Fish Po'Boy** \$16

Cajun spiced catfish, remoulade, shredded lettuce, tomatoes, pickles, on toasted baguette

# Fish & Chips \$15

Classic Reuben \$16

Corned beef, sauerkraut, thousand island, Swiss cheese, on toasted rye bread

**B.L.T Sandwich** \$14 the sourdough toast Iceberg lettuce, garlic aioli on sourdough toast

**Grilled Vegetable Sub** \$15

### SIDE \$6

Fries | Garlic Fries | Sweet Potato Fries | Onion Rings | Coleslaw | Potato Salad | Small House Salad | Soup Cup | Fruit Cup

#### FLATBREAD PIZZA

\*Sub Cauliflower Crust \$2\* Gluten Free

# Fig & Prosciutto \$16

Mozzarella cheese, tomato sauce, balsamic reduction, arugula rockets

### Chicken Bacon Ranch \$16

Chives, mozzarella cheese, tomato sauce

# Pepperoni \$14

Mozzarella cheese, tomato sauce

### Grilled Vegetable \$15

Zucchini, squash, eggplant, bell peppers, mushrooms, mozzarella cheese, tomato sauce

# Margherita \$13

Fresh mozzarella, tomato sauce, Roma tomatoes, basil

# Cheese Pizza \$12

Mozzarella cheese, parmesan cheese

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