



LUNCH MENU

TUESDAY - SUNDAY: 11:00AM – 2:00PM



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

Bruschetta Caprese \$14

Fresh mozzarella, tomato grapes, basil, pine nuts, extra virgin olive, balsamic reduction

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 \$18

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

Winter Waldorf Salad \$15

Pulled chicken salad, baby spinach, with roasted butternut squash, fennel, dried cranberries, candied pecans, red grapes, honey Dijon dressing

Prosciutto, Figs & Golden Beet \$18



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

Cobb Salad \$16

Romaine hearts, roasted chicken, bacon, hard-boiled egg, tomato grape, gorgonzola, avocado, buttermilk ranch dressing

Napa & Ginger Miso \$15

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

Mediterranean Hummus \$16

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

California Salad \$15

Romaine hearts, quinoa, avocado, tomato grapes, hard-boiled egg, chickpea crouton parmesan cheese, toasted walnuts, avocado-ranch dressing

Caesar Salad \$12

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

Add choice of proteins any salad:

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

18% SERVICE CHARGE AND TAX ADDED TO ALL ITEMS

JOHN ILAGAN | EXECUTIVE CHEF

EMAIL: THECLUBHOUSE@THE-VILLAGES.COM



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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 

FLAME GRILL

Item comes with choice of side

Club House Burger \$15

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 – vegetarian 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

Rock cod fish, beer batter, coleslaw, tartar sauce, fries

Classic Reuben \$16

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

Italian Sub \$16

Smoke ham, salami, prosciutto, red onions, tomatoes, garlic aioli, lettuce on toasted baguette

B.L.T Sandwich \$14

Iceberg lettuce, garlic aioli on sourdough toast

Grilled Vegetable Sub \$15

Zucchini, squash, eggplant, bell pepper, tomato, lettuce, hummus on toasted baguette

California Turkey \$15

Smoked deli turkey, applewood bacon, avocado, tomato, lettuce, garlic aioli, on focaccia bread

Half Deli Sandwich \$12

Choice of ham, turkey, tuna salad, chicken salad with lettuce, tomato, mayo, choice of bread

SIDE \$6

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

PIZZA

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, tomato sauce, parmesan cheese

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