

## Starters

### Soup of the Day

Cup \$4.50 Bowl \$6.00

### Tomato Gazpacho

Cup \$4.50

### Garden Salad

Mixed Lettuces, Cucumbers, Tomatoes,  
Sprouts, and House Mustard Herb

Vinaigrette \$4.50

### Hearts of Romaine Caesar Salad

Rustic Parmesan Tuile and Multi Grain

Croutons \$5.75

### Baby Iceberg Salad Deconstructed

Bleu Cheese Dressing, Bacon, Multi Grain

Croutons, Mini Tomato, & Red Onions \$6.95

### Roasted Florida Beets

Marinated with Sweet Onion, Feta Cheese,  
and Herb Vinaigrette \$6.50

### Pan Seared Foie Gras

Crispy Leeks, Pear and Shallot Jus \$13

### Tempura Shrimp

Shoyu Ginger Dipping Sauce and Pickled  
Vegetables \$12

### Baked Oysters

Spinach, Mustard, and Horseradish Crust \$9

## Small Plates

### Grilled Boudin Blanc

Steamed New Potatoes, Sauerkraut, and Spicy  
Mustard \$13

### General Tso's Rock Shrimp

Scallions, Romaine Spears, and Black Sesame  
Seeds \$14

### Lobster Mac & Cheese

Lemon Manchego Sauce and Spanish Chorizo \$18

## Prix Fixe Dinner Menu

The following three course menu is offered at \$27.95  
with your choice of the following petite entrees.

### First Course

Caesar Salad or Soup du Jour

### Choice of Entrée

Lemon Fusilli with Baby Arugula & Bay Shrimp  
Broccoli and Baby Heirloom Tomatoes

### Grilled Yellowfin Tuna

Tomato Herb Rice and Rustic Sundried Tomato  
Olive Tapenade

### Chicken Scallopini Piccata

Red Pepper Spaetzle, Lemon Caper White Wine  
Sauce, and Crispy Leeks

### Grilled Filet Mignon

House Steak Sauce and Horseradish &  
Chive Whipped Potatoes

### Dessert

Ice Cream Tater Tot with Hot Fudge Sauce

# Pass Club Specialties

## Chef's Fresh Catch of the Day

Market Price

## Grilled Yellowfin Tuna

Tomato Herb Rice and Rustic Sundried Tomato Olive Tapenade \$29 or **petite \$26**

## Lemon Fusilli with Baby Arugula & Bay Shrimp

Broccoli and Baby Heirloom Tomatoes \$21

## Chicken Scallopini Piccata

Red Pepper Spaetzle, Lemon Caper White Wine Sauce, and Crispy Leeks \$27 or **petite \$24**

## Pan Seared Fresh Florida Snapper

Steamed Jasmine Rice, Stir Fried Thai Eggplant, and Sweet Garlic Black Pepper Glaze \$29

## Veal Roulade

Crabmeat, Shiitake Mushrooms, Spinach, Madeira Jus, and Asiago Polenta \$31

## Angel Hair Pomodoro

Sautéed Tomatoes, Garlic, Olive Oil, Fresh Basil, and Shaved Parmesan \$22



## From the Grille

### Grilled Filet Mignon

House Steak Sauce, Horseradish and Chive Whipped Potatoes 6oz. \$28 or **4oz. \$25**

### 12 oz. Certified Angus Ribeye Steak and Baked Potato

Market Vegetables and Fleur de Sel \$34

### Hibachi Style Pork Rib Chop

Sweet Potato Hash, Sweet & Sour Mango Chutney \$27

### Black Pepper Garlic Marinated Lamb Loin Chops

Black Wild Rice Pilaf and Rosemary Demi \$31