



STARTERS

CAPE CANAVERAL WHITE SHRIMP* 20
Traditional Cocktail

MEZZE PLATTER 18
Fava Bean Hummus, Tabbouleh, Grilled Flatbread,
Garden Vegetables, Soft Goat Feta, Pine Nuts

BUTTERMILK FRIED CHICKEN TENDERS 16
Garden Dill Ranch

JUMBO LUMP CRAB CAKE 27
Preserved Lemon Tartar
Parsley Salad

TRUFFLE CHIPS & ONION DIP 14
Garlic, Sour Cream, Garden Parsley

LOCAL MUSHROOM & BACON FLATBREAD 18
Preserved Lemon Tartar, Parsley Salad

SOUPS and SALADS

CAESAR SALAD 15
Parmesan, Focaccia Croutons
House-Made Dressing

**LOCAL SHRIMP &
MAINE LOBSTER BISQUE 15**
Crème Fraiche, Chive Oil

BAKED ONION SOUP 14
Local Tomme, Baby Swiss, Parmesan

HR PAR THREE SALAD 15
Baby Greens, Mixed Berries, Watermelon, Gorgonzola
Cheese, Candied Pecans, Tomatoes, Cucumbers,
Balsamic Vinaigrette

ADD: Salmon / Bourbon Beef Tenderloin Tips* / Chicken
10 12 6

HANDHELD

Served with your choice of Steakhouse Fries or Sweet Potato Fries

CLUBHOUSE TURKEY SANDWICH 16
Roasted Turkey, Pecanwood Bacon, Lettuce, Tomato,
Mayonnaise, 9 Grain Bread

GRILLED CHICKEN SANDWICH 19
Smoked Mozzarella, Avocado, Lettuce, Tomato,
Mayonnaise, Focaccia Bun

BLACKENED GROUPER SANDWICH 24
Spicy Rémoulade, Fried Green Tomato,
Creek Slaw, Focaccia Bun

CRAB CAKE SANDWICH 28
Preserved Lemon Tartar, Lettuce,
Tomato, House Brioche

STEAKHOUSE BURGER 18
Steakhouse Blend, Smoked Bacon, White Cheddar,
Lettuce, Tomato, House Brioche

CHICKEN CAESAR WRAP 18
Romaine, Parmesan, Focaccia Croutons, House-Made
Dressing

PLATES

GRILLED FREE- RANGED CHICKEN BREAST 26
Mashed Potato, Roasted Baby Carrots, Pan Gravy

BLACKENED ŌRA KING SALMON* 30
Squash Puree, Corn Succotash, Smoked Trout Roe