

FIRST TEE CHOICES

CHEFS PASTA SALAD OF THE WEEK <i>Chef's Creation of the Week</i>	\$5/\$7
BANG BANG SHRIMP <i>Hand Breaded Popcorn Shrimp tossed in Bang Bang Sauce topped with Scallions</i>	\$13.95
HOT CAPRESE DIP <i>Cream Cheese, Shredded Mozzarella Cheese, Fresh Basil, Tomatoes & Balsamic Glaze served with Fresh Pita Chips</i>	\$9.95
SHRIMP COCKTAIL <i>Jumbo Shrimp served with Cocktail Sauce</i>	\$12.95
MOZZARELLA STICKS <i>Breaded Italian Mozzarella with Marinara Sauce</i>	\$8.95
CHICKEN WINGS <i>Fried Chicken Wings tossed in Nashville Sauce, Buffalo or Plain, served with Celery & Ranch or Bleu Cheese</i>	\$13.95
FRIED GREEN TOMATO STACK <i>Fried Green Tomatoes & Herb Boursin Cheese with Roasted Red Pepper Coulis</i>	\$9.95

IN THE ROUGH

Add Grilled or Fried Chicken \$7/ Steak (MARKET PRICE)/ Shrimp \$8 / Salmon* \$9/ Seared Tuna* \$7/Grouper \$9*

HOUSE SALAD <i>Chopped Iceberg, Cucumbers, Tomatoes, Three Cheese Blend, Bacon & Croutons with choice of Dressing</i>	\$9.50
MIXED GREENS SALAD <i>Mixed Greens, Cucumbers, Grape Tomatoes, Goat Cheese Crumbles & Croutons with Balsamic Vinaigrette</i>	\$10.50
GRILLED ROMAINE CAESAR SALAD <i>Grilled Romaine Lettuce, Bacon, Parmesan Cheese & Croutons with Caesar Dressing</i>	\$10.50

IN BETWEEN CLUBS

All Sandwiches are served with choice of Chips, Tater Tots, French Fries, or substitute for Pasta Salad/Side Salad \$1.95

SG BURGER <i>*8oz Angus Burger, choice of SG House Made Pimento Cheese or Sliced Cheddar Cheese, Applewood Chipotle Bacon, LTO, on Brioche Bun</i>	\$13.50
Mushrooms \$1 / Grilled Onions \$1	
CAESAR CHICKEN WRAP <i>Choice of Grilled or Fried Chicken Tenders, Lettuce, Parmesan Cheese, Diced Tomatoes & Bacon with Caesar Dressing on Whole Wheat Wrap</i>	\$11.50
KEY WEST GROUPER SANDWICH <i>Lightly Breaded and Fried or Blackened Grouper Filet, Tarter Sauce, LTO, on Brioche Bun</i>	\$13.95
SG BLACK BEAN BURGER <i>House Made Black Bean Burger, LTO, Avocado Mousse, Chipotle Mayo, on Brioche Bun</i>	\$11.95
MARINATED GRILLED VEGGIE WRAP <i>Marinated Grilled Squash, Zucchini, Bell Peppers, Red Onions, Diced Tomatoes, Hummus Spread, Lettuce & Balsamic Glaze</i>	\$9.95
BUFFALO SHRIMP TACOS <i>Fried Shrimp tossed with House Made Buffalo sauce, Three Cheese Blend, Lettuce & Fresh Pico De Gallo on Tortillas</i>	\$12.95
HAND BREADED CHICKEN TENDERS <i>Hand Breaded Chicken Tenders, side of Slaw & Honey Mustard Dipping Sauce</i>	\$13.50
Buffalo \$1 / Nashville Hot \$1	

2 DEGREES FLAT

MARGARTIA <i>Olive Oil, Fresh Mozzarella, Fresh Basil & Tomatoes</i>	\$9.50
PEPPERONI <i>Red Sauce, Three Cheese Blend & Pepperoni</i>	\$12.50
SUPREME <i>Red Sauce, Three Cheese Blend, Pepperoni, Italian Sausage, Red Onions, Bell Peppers & Black Olives</i>	\$14.50
VEGGIE PIZZA <i>Red Sauce, Three Cheese Blend, Red Onions, Bell Peppers, Mushrooms, Baby Spinach & Black Olives</i>	\$11.50
THREE MEATS <i>Red Sauce, Three Cheese Blend, Pepperoni, Italian Sausage & Bacon</i>	\$13.50

GOLDEN BEAR SPECIALTIES

SPICY TUNA STACK* <i>Layer of Basmati Rice, Seared Ahi Tuna, Avocado Mousse, Shredded Carrots, topped with Seaweed Salad & drizzled with Yum Yum Sauce</i>	\$22.95
CHEF'S FEATURED CHOICE STEAK* <i>Chef's Featured Choice of Grilled Steak served with Yukon Mashed Potatoes & choice of Vegetable</i>	MARKET PRICE
GREEK SALMON ORZO* <i>Pan Seared Greek Seasoned Salmon with Lemon Feta Orzo & choice of Vegetable</i>	\$24.50
LEMON PESTO SEARED SCALLOPS <i>Pan Seared Scallops over Capellini Pasta in a Creamy Pesto Sauce served with Grilled Ciabatta Bread</i>	\$26.95
SOUTHERN FLING PORK CHOP <i>Grilled 12 oz Bone-In Pork Chop marinated in Whole Grain Dijon Mustard, topped with Granny Smith Apple Slaw & served with Yukon Mashed Potatoes</i>	\$21.50
TUSCAN CHICKEN TORTELLINI <i>Marinated Grilled Chicken, Sundried Tomatoes, Sautéed Spinach & Cheese Tortellini in a White Wine Reduction Sauce served with Grilled Ciabatta Bread</i>	\$19.95

**These Foods can be cooked to the customer's order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please advise your server of any food allergies prior to ordering.*