



FIELD CLUB LUNCH MENU

SOUPS, SALADS & APPETIZERS

Gazpacho or Vichyssoise	\$4.95
Soup du Jour	\$4.95
French Onion Soup	\$7.50
Garden Salad	\$4.95
Caesar Salad	\$4.95

Buffalo Style Chicken Wings GF \$13.95
tender chicken wings
tossed in a spicy butter sauce
with ranch and blue cheese dressing

Key West Seafood Basket \$14.95
grilled Florida pink shrimp
and Key West fried conch fritters
with pickapeppa remoulade sauce

Bang Bang Shrimp Appetizer GF \$14.50
fried shrimp tossed in our sweet Thai chili sauce
served with spring roll chips

Fried Calamari GF \$10.95
rice flour and plantain chip fried calamari
with marinara sauce
topped with shaved parmesan cheese and herbs

Bronzed Shrimp & Watermelon GF \$10.95
seared shrimp, watermelon, queso fresco, toasted
pepitas, chopped cilantro, julienne green onions,
lime juice, baby arugula and an orange blossom
honey serrano chili sauce

Soft Shell Crabs GF \$13.50
sautéed soft shell crabs on fried lotus root salad
with a sweet chili cilantro dipping sauce

FRESH FROM THE GARDEN

Caribbean Tropical Cobb Salad GF \$17.95
Cuban mojo seared grouper on greens
laced with a coconut milk vinaigrette, papaya,
pineapple, jicama, mango, avocado, roasted
cashews and Jamaican bread fruit crotons

Pan Roasted Pear Salad GF \$13.95
roasted bosc pears, crumbled applewood bacon,
hearts of romaine greens, cherry tomatoes,
candied pecans, and blue cheese crumbles
tossed in an apple cider maple vinaigrette

Farmer's Salad GF \$13.95
blueberries, roasted butternut squash, golden
beets, toasted pumpkin seeds, sugared walnuts,
and crumbled blue cheese tossed with mesclun greens
and lemon preserved dressing with micro greens

Georgia Spinach Salad GF \$14.25
spinach and baby kale greens, BBQ seared pork
belly, hardboiled quail eggs, grilled peaches,
spiced candied pecans, warm peanut bacon
vinaigrette topped with sweet potato hay

FC SALADS YOU KNOW

Medium \$14.25 Large \$18.25

- Miso Grilled Salmon - Southern Fried - Cobb
- Martha's Vineyard - Shrimp Louis - Crab Avocado

The following salads are available in one size only:

\$14.25	\$15.95	\$17.00
Caprese	Thai Chicken	Wicked Tuna

DAILY SPECIALS

Please ask your server about our daily specials!

Omelette of the Day

create your own omelette or choose today's special
(egg whites and "egg beaters" are also available)

Hot or Cold Bistro

creative food items
prepared by our talented culinary team

HAND HELD DELIGHTS

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

"Our Club" \$10.95

sliced roasted turkey breast, havarti cheese, bacon, lettuce, cucumbers, and tomato on toasted whole grain bread with lingonberry mayo

Black Angus Burger \$12.00

grilled to your liking with lettuce, tomato, shaved purple onion and a pickle spear
Ask your server about our Vegan Burger!
(add cheese \$.50)

Quesadilla \$10.95

chicken, beef or vegetarian
with sour cream, guacamole and salsa
(shrimp add \$3.25)

Roasted Vegetable Wrap \$11.25

black eye pea hummus, roasted peppers, grilled squash, blackened tofu, pickled red onion, mixed greens, and greek vinaigrette wrapped in a flour tortilla

Fried Oyster Po' Boy \$12.95

toasted po' boy hoagie, cajun mayo, shredded lettuce, fried oysters, coleslaw and tartar sauce

Cuban Sandwich \$14.95

roasted shaved pork loin, black forest ham, sliced baby swiss, dill pickle planks and dijoniase on cuban bread
served with yucca fries and chimichurri ailoi

Smoked BBQ Pulled Pork \$13.25

barbequed pulled pork shoulder on a grilled brioche bun with Carolina purple slaw and fried sweet potatoes

Lobster Tacos **GF** \$17.25

choice of fried or sautéed Lobster meat, in corn tortillas with grilled onions, pico de gallo, yucca fries and a siracha avocado lime crema

Reuben \$12.50

shaved corned beef or roasted turkey breast with swiss cheese and sauerkraut on grilled marble rye with thousand island dressing

B.L.T \$9.95

crisp applewood bacon, red leaf lettuce, beef steak tomato and mayo on your choice of toasted bread

*Menu items may be modified to be vegetarian or gluten free.
Please inquire with your server.*

GF - Gluten Free

 - Vegetarian



*For your added safety,
this menu is treated with
an antimicrobial coating.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.