



FIELD CLUB LUNCH MENU

SOUPS, SALADS & APPETIZERS

<b>Gazpacho or Vichyssoise</b>	\$4.95
<b>Soup du Jour</b>	\$4.95
<b>French Onion Soup</b>	\$7.50
<b>Buffalo Style Chicken Wings</b> GF	\$13.95
tender chicken wings tossed in a spicy butter sauce with ranch and blue cheese dressing	
<b>Sesame Chicken</b>	\$12.95
<b>and Ginger Spring Rolls</b>	
rice noodle slaw with soy cilantro dipping sauce	
<b>Bang Bang Shrimp Appetizer</b> GF	\$14.50
fried shrimp tossed in our sweet Thai chili sauce served with spring roll chips	
<b>Fried Calamari</b> GF	\$10.95
rice flour and crushed fried plantain breaded calamari rings served with marinara sauce topped with shaved parmesan cheese and herbs	
<b>Wild Caught Blue Crab Cakes</b>	\$16.50
two 3 oz. blue crab cakes on a red cabbage pineapple salad with dill caper tartar sauce	
<b>Barbequed Pork Belly Biscuits</b>	\$13.50
tender smoked barbequed pork belly on mini corn and chive biscuits with southern mustard potato salad	

FRESH FROM THE GARDEN

<b>Traditional Greek Salad</b>	\$17.95
<b>with Grilled Chicken Shawarma</b>	
heirloom cherry tomatoes, red onion, english cucumber, green and red peppers, kalamata olives, capers, oregano, red wine vinegar, extra virgin olive oil, field greens, feta cheese and grilled pita bread	
<b>Honey Ginger Chicken Salad</b>	\$15.95
watermelon, crumbled farmers cheese, artisan baby greens, candied almonds, raisins, carrot ginger dressing, and toasted pumpkin seeds	
<b>Farmer's Salad</b> GF	\$13.95
blueberries, roasted butternut squash, golden beets, toasted pumpkin seeds, sugared walnuts, and crumbled blue cheese tossed with mesclun and lemon preserved dressing with micro greens	
<b>House Cured Scottish Salmon Gravlax</b>	\$16.95
toasted bagel, crème fraiche horseradish aioli, citrus cream cheese, baby endive greens tossed with a dill dressing and pickled vegetable salad	

FC SALADS YOU KNOW

Medium \$14.25	Large \$18.25	
- Miso Grilled Salmon	- Southern Fried	- Cobb
- Martha's Vineyard	- Shrimp Louis	- Crab Avocado
<i>The following salads are available in one size only:</i>		
\$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

EGGS BENEDICT STATION

Served with your choice of Breakfast Potatoes or Fresh Fruit

**Traditional - Poached Eggs** \$10.95  
Canadian bacon, toasted english muffins  
and hollandaise sauce

**Norwegian - Poached Eggs** \$12.95  
sliced smoked salmon, toasted english muffins  
and dill hollandaise sauce

**Florentine - Poached Eggs** \$10.95  
sautéed spinach, grilled tomato,  
toasted english muffins and hollandaise sauce

**Western - Poached Eggs** \$13.25  
sliced beef tenderloin, toasted english muffins  
and béarnaise sauce

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


**Italian Sausage Sandwich** \$13.95  
Italian sausage, sautéed onions,  
red and green peppers, black olives,  
marinara sauce and melted mozzarella cheese  
on a toasted baguette with your choice of side

**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)*

**Fried Grouper Cheek Hoagie** \$15.95  
tender fried grouper cheeks on toasted hoagie  
bun with shredded lettuce, cajun remoulade  
and your choice of a side

**Quesadilla** \$10.95  
chicken, beef or vegetarian with sour cream,  
guacamole and salsa *(shrimp add \$3.25)*

**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

**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

**Reuben** \$12.50  
shaved corned beef or roasted turkey breast  
with swiss cheese and sauerkraut  
on grilled marble rye with thousand island dressing

**Ahi Tuna Sliders** \$14.95  
seared ground ahi tuna on toasted brioche  
slider buns with wakame red cabbage slaw,  
wasabi mayo tartar and your choice of a side

**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.