



FIELD CLUB DINNER MENU

SOUPS, SALADS & APPETIZERS

Gazpacho or Vichyssoise	\$4.95
Soup du Jour	\$4.95
French Onion Soup	\$7.50
Lobster Escargot	\$13.50
served in hot roasted garlic butter with toasted crostinis	
Buffalo Style Chicken Wings GF	\$13.95
tender chicken wings tossed in a spicy butter sauce with ranch and blue cheese dressing	
Sesame Chicken and Ginger Spring Rolls	\$12.95
with oriental slaw and soy cilantro dipping sauce	
Bang Bang Shrimp Appetizer GF	\$14.50
fried shrimp tossed in our sweet Thai chili sauce served with spring roll chips	
Calamari & Coconut Popcorn Shrimp	\$10.95
with marinara sauce and cajun remoulade	
Crab and Avocado Flatbread GF	\$16.95
sweet potato flatbread, chunky guacamole and lump crab salad with marinated heirloom cherry tomatoes, cured purple onion, cucumber and baby micro greens	
Farmers Deviled Duck Eggs GF	\$13.50
Florida Lake Meadows Farm free range deviled duck eggs with smoked trout roe, baby artisan greens and anise vinaigrette	

FRESH FROM THE GARDEN

Charleston Wedge Salad	\$16.95
butter lettuce wedge, smoked pork belly bacon, charred corn, tomatoes, avocado, southern buttermilk ranch dressing and sunflower seed crusted croutons	
Cuban Cobb Salad	\$15.95
greens tossed with a mango vinaigrette topped with queso fresco, citrus mojo marinated chicken breast, roasted corn, black beans, roasted peppers, cured red onions and fried plantain hay	
Farmer's Salad GF	\$14.95
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	
Mediterranean Couscous Salad	\$15.95
artisan greens, garbanzos, roasted eggplant, feta, cured purple onion, carrots, kalamata olives, cucumbers, tomatoes, extra virgin olive oil, balsamic vinegar topped with toasted couscous salad and grilled pita bread	

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

HAND HELD DELIGHTS

“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

Cuban Burger \$12.95
seasoned ground pork patty, sliced ham, swiss cheese, pickle planks and Caribbean dijonaaise with green leaf lettuce, tomato, and cured purple onion on a toasted brioche bun with your choice of sides

Veggie Mushroom Cheese Burger **GF**  \$11.25
crisp fried portobello mushroom cap filled with melted muenster and cheddar cheese with green leaf lettuce, tomato, pickled onion, and mango salsa on toasted brioche bun with choice of sides

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

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

Baked Eggplant \$13.95
Prosciutto Parmesan Hoagie
breaded eggplant, shaved prosciutto, fresh mozzarella, marinara sauce on toasted hoagie with your choice of sides

Seared Black Grouper Sandwich \$17.95
on a toasted brioche bun with mango salsa, green leaf lettuce, tomato and shaved purple onion with your choice of sides

Lobster Tacos **GF** \$17.95
choice of fried or sautéed Lobster meat, in corn tortillas with grilled onions, pico de gallo, yucca fries and a sriracha avocado lime crema

B.L.T. Chicken Caesar Wrap \$15.95
crisp applewood bacon, tomatoes, romaine, grilled chicken breast, shaved parmesan cheese, and caesar dressing tossed and wrapped in a herb flour tortilla with your choice of sides

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

ENTRÉES

Lacquered Sea Bass \$32.95
miso lacquered sea bass, shrimp dumplings, sauteed swiss chard and baby bok choy with a tamari ginger lemongrass broth

Jumbo Shrimp Scampi Provencal \$24.50
sea prawns, butter, basil, roasted heirloom tomatoes, roasted garlic, extra virgin olice oil, chardonnay, crushed red pepper, parsley, fresh lemon juice, and sea salt with angel hair pasta and crostini

Chicken Enchiladas **GF** \$19.95
tender braised chicken thigh and leg meat with cilantro, tomatoes, onions, herbs, corn tortillas, refried black beans, and Spanish rice topped with ranchero sauce and queso fresco

Braised Short Ribs **GF** \$21.95
tender slow braised beef short ribs on golden mashed potatoes with pan gravy, honey cinnamon buttered carrots and southern green beans

Vegetarian Shoyu Udon Bowl **VEGAN** \$19.95
herb seared tofu, udon noodles, bamboo shoots, water chestnuts, pickled hearts of palm and ginger, shiitake mushrooms and a shoyu vegetable broth

Southern Indian Butter Chicken \$21.95
served with buttered basmati rice, grilled naan bread and cucumber cilantro yogurt raita

Beef Wellington \$38.50
8 oz. beef tenderloin filet, puff pastry, pate foie gras on a merlot demi with duchess potatoes, asparagus and brown sugar anis baby carrots



CERTIFIED
ANGUS
BUTCHER BLOCK

Rack of Lamb (6 chops) **GF** \$33.25
Filet Mignon **GF** 8oz- \$35.25
Prime New York Strip **GF** 16oz- \$33.25
Hanger Steak \$24.95

Sauces: Mushroom Demi or Traditional Demi

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.