

FIELD CLUB DINNER TAKE-OUT MENU

Please ask your order taker for our daily dinner special!

SOUPS AND APPETIZERS

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|---|---------|
| Chilled Soup | \$4.95 |
| Soup du Jour | \$4.95 |
| Wicked Tuna GF | \$16.00 |
| seared Ahi Tuna, salad greens, seaweed salad, ginger, carrots, cucumbers, wasabi peas and a chili garlic dressing | |
| Southern Fried Chicken Wings GF | \$13.95 |
| with ranch and blue cheese dressing | |
| Caribbean Fried Grouper GF | \$13.95 |
| on pineapple cabbage slaw and tartar sauce | |
| Bang Bang Shrimp Appetizer GF | \$13.95 |
| fried shrimp tossed in our sweet Thai chili sauce served with spring roll chips | |
| Fried Calamari & Conch GF | \$8.95 |
| with dynamite dipping sauce | |

CHEF’S FEATURES

- Fish of the Day
- Chef’s Creation of the Night

FRESH FROM THE GARDEN

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| Italian Caprese Salad GF | \$13.95 |
| fresh sliced mozzarella cheese, rosemary brined purple onions and greens laced with a roasted garlic lemon dressing, fresh basil, olive oil and balsamic glaze with your choice of chicken, salmon or shrimp | |
| Fried Calamari & Conch Salad GF | \$12.95 |
| on mixed greens, julienne carrots and jicama, diced pineapple, Asian pear and sundried tomato vinaigrette | |
| Thai Chicken Salad GF | \$15.00 |
| crisp rice flour fried chicken breast on baby greens tossed with a citrus vinaigrette laced with honey toasted almonds, shredded heirloom carrots, mandarin oranges accompanied by a Thai peanut dipping sauce | |

FC SALADS YOU KNOW

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|----------------|---------------|
| Medium \$13.95 | Large \$17.95 |
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- Martha’s Vineyard
 - Shrimp Louis
 - Miso Grilled Salmon
 - Crab Avocado

HAND HELD DELIGHTS

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| “Our Club” | \$10.75 |
| 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 <i>(add cheese \$.50)</i> | |
| Quesadilla | \$10.95 |
| chicken, beef or vegetarian with sour cream, guacamole and salsa <i>(shrimp add \$3.25)</i> | |
| Reuben | \$12.00 |
| shaved corned beef or roasted turkey breast with swiss cheese and sauerkraut on grilled marble rye with thousand island dressing | |
| Vegan Burger  | \$10.00 |
| a blend of organic whole grains, brown rice, organic corn, onions, and green peppers on toasted vegan bun with a vegan roasted tomato mayo | |
| Grouper Sliders | \$14.00 |
| pan seared grouper fillets on potato slider buns with a creamy citrus slaw, Floridian papaya salsa and tartar sauce | |

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

DESSERT

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| Strawberry Brown Butter Cake | \$6.00 |
| with macerated strawberries and lemon whipped cream | |
| Chocolate Kahlua Toffee Cake | \$6.00 |
| with raspberry sauce | |
| Brownie Sundae | \$7.00 |
| with hot fudge sauce, vanilla ice cream, whipped cream and a cherry | |
| Key Lime Tart | \$5.00 |
| with raspberry vanilla bean sauce | |

Ice Cream

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|---------------------|---------------------|
| Single Scoop \$3.00 | Double Scoop \$6.00 |
| -Vanilla Bean | -Coffee |


ENTRÉES

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| Baked Alaskan Cod Loin au Gratin | \$21.95 |
| cod fillet topped with buttered gluten free Japanese panko, lemon butter sauce, steamed asparagus and parsley butter potatoes | |
| Traditional Chicken Enchiladas GF | \$18.95 |
| Latin stewed chicken in corn tortillas, with a roasted tomato cilantro sauce on black bean puree, Spanish saffron rice and avocado pico de gallo | |
| Shrimp Scampi | \$22.95 |
| 8 ea. sauteed shrimp over linguini with a lemon roasted garlic butter sauce, broccoli florets and topped with shaved parmesan and rosemary pesto | |
| Traditional Meatloaf GF | \$18.95 |
| homemade meatloaf with brown gravy, mashed potatoes and vegetable of the day | |
| Roasted Vegetable Raviolis | \$16.95 |
| pumpkin seed crusted ravioli filled with roasted vegetables, roasted garlic and fresh mozzarella cheese on basil heirloom tomato reduction with warm root vegetable salad | |
| Shrimp Pad Thai | \$18.95 |
| sautéed shrimp, Thai rice noodles, smoked tofu, bean sprouts, shredded heirloom carrots, cilantro, and crushed peanuts with a Mae Ploy Tamari Soy Sauce | |
| Southern Fried Chicken GF | \$16.95 |
| buttermilk fried chicken thigh and breast with country gravy, buttered white rice and country green beans | |

BUTCHER BLOCK

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|---|----------------|
| Chicken Marsala or Piccata | \$16.95 |
| CAB Filet Mignon GF | 6oz - \$34.95 |
| CAB New York Strip GF | 14oz - \$32.95 |
| Sauces: mushroom demi, red wine demi or traditional | |

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

GF- Gluten Free  - Vegetarian

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.