

FIELD CLUB DINNER MENU

Please ask your order taker for our daily dinner special!

SOUPS AND APPETIZERS

Gazpacho or Vichyssoise \$4.95
Soup du Jour \$4.95

Wicked Tuna GF \$17.00
seared Ahi Tuna, salad greens, seaweed salad,
ginger, carrots, cucumbers, wasabi peas
and a chili garlic dressing

Southern Fried Chicken Wings GF \$14.95
with ranch and blue cheese dressing

BBQ Pork Wings GF \$9.95
on Carolina slaw with sweet KC barbeque sauce

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

Fried Calamari Nachos GF \$11.95
with marinara alfredo queso, fennel, avocado,
pico de gallo, marinated fresh mozzarella, shaved
parmigiano-reggiano and Italian fresh herbs

CHEF'S FEATURES

- Catch of the Day
- Chef's Creation of the Night

FRESH FROM THE GARDEN

Italian Caprese Salad GF \$14.25
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

Shrimp Tempura Salad GF \$13.95
baby arugula, Napa cabbage, cucumbers,
julienne carrots and shredded purple cabbage
with soba noodles tossed with wakame salad
and an orange ginger citrus dressing

Thai Chicken Salad GF \$15.95
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

Medium \$14.25 Large \$18.25

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

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

GF- Gluten Free

 - Vegetarian


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
(add cheese \$.50)

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

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

Vegan Burger  \$10.50
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 Burger \$17.25
pan seared grouper fillet on kaiser bun
with creamy coleslaw, mango salsa
and lime tartar sauce

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

BUTCHER BLOCK

Chicken Marsala or Piccata \$16.95
CAB Filet Mignon **GF** 6oz - \$35.25
CAB New York Strip **GF** 14oz - \$33.25
Sauces: mushroom demi, red wine demi or traditional

ENTRÉES

Alaskan Halibut **GF** \$27.95
seared halibut fillet on shitake and oyster mushroom
polenta with lobster stock reduction sauce
topped with sundried tomato chevril pesto

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

Grouper Scampi **GF** \$26.95
sauteed Gulf grouper over linguini pasta
tossed with roasted asparagus and eggplant
on a bed of tomato basil cream sauce
and a lemon caper aioli

Black Angus Beef Short Ribs **GF** \$20.25
braised beef short ribs
on golden mashed potatoes and roasted vegetables
with short rib demi and golden beet salad

Chicken Parmigiana **GF** \$17.95
parmigiano-reggiano breaded chicken breast
with tomato basil reduction sauce, fresh mozzarella,
fettucine alfredo and steamed broccolini

Crab Stuffed Flounder \$24.95
Carolina flounder fillet
topped with jumbo lump crabmeat stuffing
on roasted corn and asparagus spoonbread
with rock shrimp butter sauce

Sesame Chicken **GF** \$17.95
tender chicken breast
tossed with an orange ginger soy sauce
with jasmine rice, broccoli, carrots and bok choy

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.