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LUNCH

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FIRST TEE

CHEF'S SOUP DU JOUR 4 | 6

SPICY BEEF CHILI 4 | 6  
GF | Cheddar cheese and diced onion

PLANTATION CHIPS 5 | 7  
GF | Add blue cheese crumbles and balsamic glaze - \$1

JUMBO CHICKEN WINGS 7 | 12  
GF | Served with celery and blue cheese dip with your choice of sauce: dry jerk, dry Cajun, Old Bay, mild, medium and hot

LOADED TATER SKINS | 8  
GF | Cheddar, bacon, scallions and sour cream

SPINACH & ARTICHOKE DIP | 8  
Served with fresh tortilla chips

DEEP SOUTH NACHOS | 8

GF | Smoked corned beef brisket, cheddar, jalapeños, black beans, lettuce, sour cream and salsa

CHICKEN & BISCUIT SLIDERS | 8  
Fried chicken on a buttermilk biscuit with a honey dijon sauce

JERK CHICKEN QUESADILLA | 9  
Jerk chicken breast, fresh pineapple salsa, melted cheese in a crispy tortilla shell, served with a side of salsa and sour cream

SHRIMP COCKTAIL | 12  
GF | Served with cocktail sauce and a lemon wedge

ON THE GREEN

SOUTHERN HILLS HOUSE SALAD 6 | 9  
GF\* | Field greens, red onion, avocado, grape tomatoes, egg, cucumber, carrots and croutons

CLASSIC CAESAR SALAD 5 | 8  
GF\* | Romaine hearts, romano cheese, croutons and creamy Caesar dressing

BEETS & BERRIES 6 | 10  
GF | Roasted beets, strawberries, blueberries, goat cheese, toasted pine nuts, arugula and scallions with a white balsamic vinaigrette

PLANTATION POWER SALAD 6 | 10  
GF | Quinoa, avocado, black beans, tomato, onion and basil atop mixed greens

HOUSE CHOPPED SALAD 6 | 10  
Crispy chicken, romaine lettuce, bacon, egg, blue cheese, onion, tomato, mango and crispy chow mein noodles

FLORIDIAN COBB SALAD 7 | 11  
GF | Romaine lettuce, grilled chicken, tomato, feta cheese, diced mango, red onion, egg and bacon

SOUTHERN HILLS CHEF'S SALAD 7 | 11  
GF\* | Southern Hills House Salad topped with ham, turkey, Swiss and cheddar cheese

AVOCADO-HEIRLOOM CRUNCH 7 | 12  
GF\* | Avocado, heirloom tomatoes, grilled sweet corn, cashews, feta cheese, pita bread croutons and red onion with a citrus-jalapeño vinaigrette

*Add grilled chicken, chicken salad or tuna salad - \$4*

DRESSINGS

Blue Cheese | Balsamic Vinaigrette | Italian | Raspberry Vinaigrette | Thousand Island | Ranch | Honey Mustard

PAR FOR THE COURSE

*served with your choice of side*

B.L.A.T. | 9  
Bacon, lettuce, avocado, tomato and mayonnaise

PRESSED CUBAN | 10  
Roast pork, ham, Swiss, pickles and cuban mustard

CLASSIC CLUB | 10  
Triple decker club with ham, turkey, Swiss, bacon, lettuce, tomato and mayonnaise

HAMPTON CHICKEN SANDWICH | 9  
Grilled or blackened chicken breast, ham, Swiss, and spicy mustard on a pretzel bun

THE VIKING | 11  
Sliced turkey breast, coleslaw, Swiss and Thousand Island dressing, pressed on marble rye

PLANTATION BURGER | 10  
Half-pound angus beef patty, your choice of cheese, lettuce, tomato, onion and pickle

CHICKEN FRIED STEAK PANINI | 11  
Bacon, tomato, cheddar, crispy onion and black pepper mayonnaise

CORNED BEEF BRISKET SANDWICH | 11  
Smoked corned beef brisket, pickled onion and cucumber, smoked gouda and farmers mustard

ASIAN LETTUCE WRAPS | 7  
GF\* | Shredded cabbage, carrot, bell pepper, crispy chow mein noodles, ginger sesame sauce, in bibb lettuce wraps

*gluten free bread available*

## WATER HAZARD

*served with your choice of side*

### FISH TACOS | 11

Fresh blackened fish, citrus slaw, tomato, cheese and a honey chipotle sauce in three warm flour tortillas

### REDFISH SANDWICH | 12

Grilled or blackened with charred corn relish, arugula and miso mayonnaise

### SHRIMP & AVOCADO ROLL | 11

Tender shrimp salad with avocado, tomato and lettuce on a split top bun

## SIDES

French Fries | Onion Rings | Tater Tots | Fresh Fruit | Coleslaw

Sweet Potato Fries | Petite House Salad | Plantation Chips

## SOUTHERN COMFORT ENTRÉES

*served with a side house salad*

### CHICKEN FRIED STEAK | 15

Mashed potatoes, coleslaw and a fresh biscuit

### SMOKED CORNED BEEF & MACARONI | 15

House-made macaroni and cheese with smoked corned beef brisket

### TOASTED CHEESE RAVIOLI | 15

Red pepper alfredo sauce with a basil-pecan tapanade

### REDFISH DINNER | 17

Grilled or blackened, served with dirty rice, avocado, coleslaw and remoulade

*Southern Hills*  
PLANTATION CLUB

GF | Gluten Free

GF\* | Gluten Free Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.