
SUPPER

STARTERS

TRUFFLE FRIES | 8

GF* | Truffle oil, parmesan and duck fat aioli

FRIED GREEN TOMATO CAPRESE | 11

Fresh mozzarella, basil and balsamic

SHRIMP COCKTAIL | 12

GF | Cocktail sauce and lemon

CALAMARI FRITTI | 12

Toasted garlic, salt, pepper and cilantro

CONCH FRITTERS | 12

Key lime aioli and cocktail

DUCK WINGS | 12

Crispy duck wings with a spicy plum sauce

ENTRÉE SALADS

ORIENTAL CHICKEN SALAD | 13

GF | Crisp lettuce, cabbage, carrots, avocado, cucumber, mandarin oranges, hearts of palm, sweet peppers and crispy noodles with grilled chicken breast and a ginger dressing

FLORIDIAN BEEF & BERRIES | 16

GF* | Spring mix, tomatoes, blueberries, strawberries, green apple, honeyed walnuts, bacon and blue cheese with a petite filet mignon and a white balsamic vinaigrette

ENTRÉES

Served with a choice of two sides:

House Salad | Caesar Salad | Chef's Vegetables | Roasted Asparagus | Soup Du Jour
Baked Potato | Mashed Potato or Mashed Potato of the Day | Truffle Fries | Rice Pilaf

PORTOBELLO STACK | 14

Grilled portobello, mozzarella, roasted pepper and pesto sauce

ROCK CORNISH HEN | 16

GF | Stuffed wild mushroom with rosemary jus

SWEET TEA FRIED CHICKEN | 16

Four pieces with zesty honey mustard

BLACKENED REDFISH | 17

GF | Mango salsa and lime beurre blanc

HALF-RACK SMOKED BABY BACK RIBS | 18

GF | Brown sugar rubbed with a side of BBQ sauce

SEARED DIVER SCALLOPS | 19

GF | Heirloom tomato chutney

COFFEE CRUSTED FILET MIGNON | 22

GF | Sautéed onion and lemon-parsley goat cheese

PASTA

Served with salad or soup

MEATLESS MANICOTTI | 14

Italian cheese, spinach, roasted peppers, garlic, basil, zucchini and marinara

BRAISED DUCK PAPPARDELLE | 15

Wild mushroom, roasted tomato, baby spinach and a creamy ricotta sauce

GF | Gluten Free

GF* | Gluten Free Available

Southern Hills
PLANTATION CLUB