

LUNCH

FIRST TEE

FRENCH QUARTER ONION SOUP 7 GF* Caramelized Vidalia onions, and melted cheese	JUMBO CHICKEN WINGS 8 14 GF* Six or twelve wings, served with celery and blue cheese dip, with choice of sauce: Walkerswood Jerk Prudhomme Cajun Magic Florida Cracker Hot Sauce Butter
CHEF’S SHE CRAB SOUP 7 Lump crab, tobiko caviar and sherry wine	BUTTERMILK FRIED PICKLES 6 Served with zesty peppadew peppers and a Creole mustard sauce
PLANTATION STEAK CHILI 6 8 GF Aged cheddar cheese and diced Vidalia onions	CHICKEN ANDOUILLE FLATBREAD 12 Grilled chicken, local smoked andouille sausage, mango salsa, fresh cilantro, aged cheddar and manchego cheese
GF PLANTATION CHIPS 5 7 Fresh fried potato chips with blue cheese dip Add blue cheese crumbles, bacon, chopped chives and smokey honey mustard - \$1	

ON THE GREEN

CLASSIC CAESAR SALAD 5 8 GF* Romaine hearts, grated aged manchego cheese and cornbread croutons with a creamy house-made Caesar dressing	PLANTATION CLUB SALAD 6 9 GF* Lettuce, cherry tomatoes, carrots, celery, sweet pickled Vidalia onion and cornbread croutons
FLORIDA COUNTRY COBB SALAD 7 11 GF Romaine lettuce, country fried chicken, cherry tomatoes, Vidalia onion, green beans, smoked bacon, hard-boiled egg, candied pecans and blue cheese crumbles	SOUTHERN RED CABBAGE SLAW 6 9 GF Romaine, sweet pickled Vidalia onion, piquant peppadews and shaved scallion

Add marinated grilled chicken - \$5 | Add shrimp or flat iron steak - \$6

DRESSINGS

Balsamic Vinaigrette | Blue Cheese | Raspberry Vinaigrette | Ranch | Roasted Shallot Vinaigrette
Smokey Honey Mustard | Thousand Island

PAR FOR THE COURSE

Served with choice of side | Gluten free bread available

BLACKENED GROUPER REUBEN 17 Blackened grouper topped with griddled sauerkraut, melted Swiss cheese, finished with a remoulade sauce, served on toasted marble rye bread	CIGAR CITY BURGER 14 Half-pound black angus beef topped with smoked cheddar cheese, smoked bacon, roasted garlic aioli, bacon tomato jam and crispy tobacco onions, served on a pretzel bun
GROUPER SANDWICH 12 Grilled, blackened or fried grouper topped with cheese, lettuce, tomato and onion, finished with a remoulade sauce, served on a brioche bun	PLANTATION BURGER 11 Half-pound black angus beef, topped with lettuce, tomato, onions, pickles and cheese, served on a brioche bun
CLASSIC CLUB 11 Triple decker club with ham, turkey, Swiss cheese, bacon, lettuce, tomato and mayonnaise	CHEESESTEAK TACOS 12 Three soft tacos with grilled steak, craft beer cheese, pickled peppers and grilled Vidalia onions, finished with a fresh cilantro chimichurri
PRESSED CUBAN SANDWICH 11 Mojo pork, ham, salami, Swiss cheese, pickles and mustard, pressed on authentic La Segunda Cuban bread	CARIBBEAN BLACK BEAN WRAP 10 V Pan-roasted black bean cake, garlic tostone and fresh mango salsa, with an avocado sour cream
HAMPTON CHICKEN SANDWICH 10 Grilled or blackened chicken breast, ham, Swiss cheese and Creole mustard, served on a pretzel bun	

WATER HAZARD

Served with choice of side

CHEF’S TAMPA BAY FILET & CRAB CAKE 24 Florida Cattle Ranchers’ Petit Filet Mignon & Crab Cake: 4 oz. filet char-grilled to perfection, paired with a house-made crab cake with a potato chip crust, served with a fried green tomato and robust demi glace
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SIDES

French Fries | Sweet Potato Fries | Yucca Fries | Onion Rings | Tater Tots
Southern Red Cabbage Slaw | Fried Green Tomatoes | Plantation Chips | Fruit Skewers

Southern Hills

PLANTATION CLUB

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.