

SUNRISE STARTER

BREAKFAST SANDWICH 10  
smoked bacon, egg, cheddar cheese, butter croissant

RED EYE FLAUTAS 12  
crispy tortillas rolled with egg, cotija cheese,  
slow-cooked pork, guajillo salsa

BURRATA AVOCADO TOAST 14  
sourdough toast, marinated tomato, balsamic glaze

GRIDDLED BREAKFAST WRAP 13  
scrambled eggs, diced potato, bacon,  
sharp cheddar cheese, pickled red onion

ON THE GREEN

FAIRWAY SALAD 15  
hearts of palm, avocado, oven roasted tomato,  
cucumber, bacon, florida orange vinaigrette  
  
add grilled chicken 6    add grilled shrimp 8  
  
THE CAESAR 14  
baby romaine lettuce, shaved parmesan, crispy bread  
  
add grilled chicken 6    add grilled shrimp 8

TRADITIONAL COBB 18  
romaine, bibb, grape tomato, bacon, hard cooked egg,  
blue cheese, avocado, cucumber, grilled chicken,  
blue cheese dressing

TOMATO & MOZZARELLA 15  
heirloom tomatoes, burrata, gremolata,  
truffled tomato vinaigrette

SHORT GAME

SERVED WITH CHOICE OF FRIES, KETTLE CHIPS, OR FRUIT

NINE IRON DOG 13  
all beef frank, hearth-baked hot dog bun

TURKEY PANINI 16  
herb aioli, watercress, heirloom tomato, smoked bacon

AILERON PO’BOY 18  
crispy shrimp, shaved lettuce, tomato, cajun remoulade,  
pickled chili peppers

AILERON CRAB CAKE SANDWICH 22  
house crab cake, tangled onions, shaved lettuce,  
herb aioli, pickled chili peppers, brioche bun

\*CADDIESHACK BURGER 16  
lettuce, tomato, crispy onion, bacon,  
pimento cheese, brioche bun

GROUPEr SANDWEDGE 22  
bibb lettuce, vine ripe tomato, ciabatta, house remoulade

CLASSIC RUEBEN 17  
corned beef, marble rye, thousand island,  
saurkraut, gruyère

APPETIZER APPROACH

CHICKEN WINGS 16  
dry rub, house-made buffalo, celery, maytag blue cheese

FRIED OYSTERS 14  
east coast oysters, citrus aioli

BLUE CRAB TOSTONES 18  
crispy plantain, lump crab salad, pickled chili pepper,  
pineapple chile sauce

\*STEAK TACOS 19  
grilled steak, jack & cheddar, chimichurri, avocado slaw,  
pickled onions

CHICKEN QUESADILLA 16  
achiote chicken, jack & cheddar blend, caramelized onion,  
pickled jalapeño

CLASSIC SHRIMP COCKTAIL 13  
poached jumbo shrimp, spicy cocktail, lemon

FLORIDA GROUPEr BITES 15  
cornmeal dusted, jalapeño ranch

PASTRIES & DESSERTS

BREAKFAST PASTRIES  
banana bread 4    croissant 4

MAGIC SUNDAE 9  
warm coconut chip bar, vanilla bean ice cream,  
butterscotch, candied pecans

KEY LIME SLICE 10  
coconut gelato, raspberry sauce, graham crumble

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

ALL PARTIES OF EIGHT OR MORE GUESTS WILL BE SUBJECT TO AN AUTOMATIC 20% SERVICE CHARGE.