

AILERON

AVIATORS CLUB

SUNRISE STARTER

BREAKFAST SANDWICH

smoked bacon, egg, cheddar cheese, butter croissant

RED EYE FLAUTAS

crispy tortillas rolled with egg, cotija cheese, slow-cooked pork, guajillo salsa

BURRATA AVOCADO TOAST

sourdough toast, marinated tomato, balsamic glaze

GRIDDLED BREAKFAST WRAP

scrambled eggs, diced potato, bacon, sharp cheddar cheese, pickled red onion

ON THE GREEN

FAIRWAY SALAD

hearts of palm, avocado, oven roasted tomato, cucumber, bacon, florida orange vinaigrette

add grilled chicken add grilled shrimp

THE CAESAR

baby romaine lettuce, shaved parmesan, crispy bread

add grilled chicken add grilled shrimp

TRADITIONAL COBB

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

TOMATO & MOZZARELLA

heirloom tomatoes, burrata, gremolata, truffled tomato vinaigrette

SHORT GAME

SERVED WITH CHOICE OF FRIES, KETTLE CHIPS, OR FRUIT

NINE IRON DOG

all beef frank, hearth-baked hot dog bun

TURKEY PANINI

herb aioli, watercress, heirloom tomato, smoked bacon

AILERON PO'BOY

crispy shrimp, shaved lettuce, tomato, cajun remoulade, pickled chili peppers

AILERON CRAB CAKE SANDWICH

house crab cake, tangled onions, shaved lettuce, herb aioli, pickled chili peppers, brioche bun

*CADDIESHACK BURGER

lettuce, tomato, crispy onion, bacon, pimento cheese, brioche bun

GROUPE SANDWEDGE

bibb lettuce, vine ripe tomato, ciabatta, house remoulade

CLASSIC RUEBEN

corned beef, marble rye, thousand island, saurkraut, gruyère

APPETIZER APPROACH

CHICKEN WINGS

dry rub, house-made buffalo, celery, maytag blue cheese

FRIED OYSTERS

east coast oysters, citrus aioli

BLUE CRAB TOSTONES

crispy plantain, lump crab salad, pickled chili pepper, pineapple chile sauce

*STEAK TACOS

grilled steak, jack & cheddar, chimichurri, avocado slaw, pickled onions

CHICKEN QUESADILLA

achiote chicken, jack & cheddar blend, caramelized onion, pickled jalapeño

CLASSIC SHRIMP COCKTAIL

poached jumbo shrimp, spicy cocktail, lemon

FLORIDA GROUPE BITES

cornmeal dusted, jalapeño ranch

PASTRIES & DESSERTS

BREAKFAST PASTRIES

banana bread croissant

MAGIC SUNDAE

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

KEY LIME SLICE

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.