

# MORNING BIRDIE

## BREAKFAST MENU

### CLUBHOUSE CLASSICS

**SHOTGUN BREAKFAST SANDWICH 10**  
smoked bacon, egg, cheddar cheese, croissant

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

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

**BURRATA AVOCADO TOAST 14**  
sourdough toast, tomato confit, balsamic glaze

**\*STEAK & EGGS 15**  
grilled sirloin, fried eggs, aji verde, griddled sourdough

**LEMON RICOTTA PANCAKES 14**  
house ricotta, lemon curd, blackberry compote, maple syrup

**CRISPY CHICKEN BISCUIT 14**  
house biscuit, southern fried chicken, sawmill gravy, fried egg

**YOGURT PARFAIT 10**  
greek yogurt, house granola, mixed berries, chia seeds, honey

**BUILD YOUR OWN OMELETTE 12**  
3 egg omelette, diced potatoes, griddled sourdough, house preserves  
  
add up 3 add-ins: bell pepper, onion, tomato, cheese, bacon, ham, sausage  
  
add blue crab or shrimp +4

### CADDIE’S COOLER

#### DRINK SELECTIONS

- coffee 4
- cappuccino 6
- latte 6
- macchiato 6
- flat white 6
- americano 5
- hot chocolate 5
- mimosa 12
- bloody mary 14
- espresso martini 14
- orange juice 4
- tomato juice 4
- cranberry juice 4

### TEE TIME TREATS

#### PASTRIES

- banana bread 4
- croissant 4
- danish 6

\*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.

# FAIRWAY FARE

## LUNCH MENU

### 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, arugula, heirloom tomato, smoked bacon

**THE CUBAN 16**  
pressed cuban bread, slow cooked pork, smoked ham, gruyere cheese, serrano pickle relish, oregano dijonaise

**\*CHIPOTLE STEAK & CHEDDAR SANDWICH 21**  
griddled baguette, sirloin steak, arugula, caramelized onion, cheddar cheese, chipotle aioli

**KOREAN FRIED CHICKEN SANDWICH 18**  
brioche bun, asian slaw, shiso, cilantro, pickled serrano, miso & black garlic aioli, gochujang-honey glaze

**CLUB SANDWICH 15**  
sliced sourdough, tavern ham, smoked turkey, cheddar, gruyere, bacon, lettuce, tomato, black garlic aioli

**\*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

### SWEET SPOT

**ESPRESSO CHIP PUFF 10**  
warm fudge sauce, berries

**STRAWBERRIES & CREAM 10**  
lemon cake, meringue chips

**WARM BROWNIE SUNDAE 10**  
vanilla ice cream, caramel sauce

### APPETIZER APPROACH

**CHICKEN WINGS 16**  
dry rub, house bbq, celery, maytag blue cheese

**FRESH CEVICHE 15**  
poached shrimp, avocado, cucumber, red onion, lime, cilantro, wonton crisps

**SMOKED FISH DIP 14**  
red drum, house aioli, kettle chips

**\*STEAK TACOS 19**  
grilled steak, cotija, 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

### ON THE GREEN

**FAIRWAY SALAD 15**  
hearts of palm, avocado, oven roasted tomato, cucumber, bacon, florida orange vinaigrette

add chicken 6    add steak 8  
add shrimp 8    grouper or redfish 9

**THE CAESAR 14**  
baby romaine lettuce, shaved parmesan, crispy bread

add chicken 6    add steak 8  
add shrimp 8    grouper or redfish 9

**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

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## COCKTAILS

### HOUSE LEMONADE 12

vodka, basil, vanilla, fresh lemonade

### PENICILLIN 14

scotch, ginger, lemon, honey

### THE PROPER PIMM'S 13

pimm's #1, citrus, seasonal fruits, ginger ale

### THE TURBINE 12

vodka, elderflower, lime, cucumber

### A MULLIGAN 13

bourbon, lemon, smoked tea, orange liqueur, egg white

### INTO THE WOODS 13

gin, mixed berry-cardamom cordial, mint, lime

### CLUBHOUSE PALOMA 14

tequila, jalapeño, grapefruit soda, rosemary

### IMPROVED WHISKEY COCKTAIL 14

rye, bitters, demerara, absinthe

## BEER DRAFT

3 Daughters

Beach Blonde Ale 10

Coppertail Free Dive IPA 10

Michelob Ultra

Light Lager 9

Stella Artois 10

## BOTTLES / CANS

Coors Light 7

Coppertail Night Swim  
Porter 8

Corona Extra 7

Islamorada Channel  
Marker IPA 8

Lagunitas Little  
Sumpin' Sumpin' IPA 8

Miller Lite 7

Modelo Especial 7

Michelob Ultra 7

White Claw 8  
grapefruit, black cherry, lime

High Noon 7  
watermelon, pineapple, lime

## WINE

SPARKLING

**La Marca**

Prosecco, Italy

BTG / BTB

12 / 48

WHITE

**Barone Fini**

Pinot Grigio, Italy

12 / 48

**Chalk Hill**

Chardonnay, California

14 / 56

**Domaine Andre Vatan**

Sancerre, France

24 / 96

**Whitehaven**

Sauvignon Blanc, New Zealand

13 / 54

ROSÉ

**Fleurs De Prairie**

Rosé, France

13 / 54

RED

**St. Hubert "The Stag"**

Cabernet Sauvignon, California

14 / 56

**Chateau Chappelle D' Alienor**

Bordeaux Blend, France

13 / 54

**Chateau La Nerthe**

Rhone Blend, France

15 / 60

**Bouchard Aine & Fils**

Pinot Noir, France

20 / 80