

Captain's Club Dinner



◊ Soup ◊ Salad ◊ Starters ◊

Today's Featured Soup 5

Culinary Creations & Old Classics



Truffle Pomme Frites 11

Shoestring Fries | Truffle Oil | Garlic | Herbs
Parmesan Cheese | Truffle Sea Salt

House Salad 5

Crisp Artisan Lettuce | Tomato
Cucumber | Carrot | Red Onion |
Feta Cheese | Choice of Dressing



Firecracker Shrimp 14

Char-grilled | Sweet Thai Chili
Cabbage Slaw | Toasted Sesame Seeds
Scallions | Pan-Asian Peanut Sauce

Roman Caesar Salad 6

Romaine | Caesar Dressing | Parmesan
Anchovies | Fresh Baked Croutons

Jalapeño Poppers 7

Crispy Golden Cream Cheese Puffs
Ranchero Dipping Sauce



The Giant Pretzel 10

Buttered | Salted | Fresh Baked
Served with Cheddar Cheese Sauce

Fiesta Club Nachos 10

Queso Blanco | Cheddar Jack
Guacamole :: Sour Cream :: Pico de Gallo
Add: Grilled Chicken | Ground Beef
or Beyond Meat 6

Greek Mezze Platter 14

Grilled Chicken | Artisan Greens | Olives
Cucumber | Onion | Tomatoes | Feta cheese
Tzatziki | Hummus | Warm Pita Wedges




Eight Wings your way 12

Buffalo Mild | Hot | Garlic Parmesan | BBQ
Teriyaki | Cajun Dry Rub | Carrot | Celery
Sticks Choice of: Creamy Blue or Ranch

* * Homemade Pizza * * 11

We make Authentic N.Y. Style Pizza using all the Finest Ingredients
Grande Mozzarella Cheese to Imported Pecorino Romano made from
Sheep's Milk, and the Best Stanislaus Sweet Roma Tomatoes
brought in from California to make a Delightful Sauce.

12" Cheese Pizza...Toppings .75 each
Pepperoni :: Sausage :: Ham :: Mushrooms
Peppers :: Onions :: Tomatoes :: Spinach
 {Cauliflower Crust}



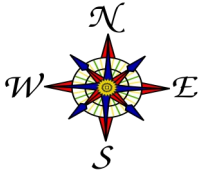
Many of our dishes can be prepared Gluten Free. Please let your server know if you have any sensitivities

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

{Dinner Menu Available Wed-Thu-Sun 5pm-8pm | Fri-Sat 5pm-9pm}



Vegetarian



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Clubhouse Entrees

Salmon Tuscano 23

Roasted Tomatoes | Balsamic Syrup
Toasted Pine Nuts | Parmesan Pesto
Vegetable of the Day | Rice Pilaf



Chicken Capricciosa 19

Lightly Breaded Cutlet | Baby Arugula
Red Onion | Fresh Mozzarella | Tomatoes
Marinated Feta | Balsamic Vinaigrette



Filet Mignon 27

Six Ounce Black Angus Beef Tenderloin
Garlic-Herb Butter Basted | Demiglace
Garden Vegetable | Potato of the Day



The Captain's Catch Mkt

A combination of Fresh Ingredients, and
Our Culinary Creativity makes for a splendid
Seafood Entrée for you to enjoy



Tortellini Primavera 14

Roasted Tomatoes | Sweet Peppers | Onions
Baby Spinach | Parmesan Cheese | Herbs
Creamy Alfredo | Seasonal Vegetables

Add: Chicken Breast 5

Shrimp 9 | Salmon 10 | Grouper 13



Calabrese Steak Caprese 17

Carved Filet Mignon | Vine Ripened Tomatoes
Fresh Mozzarella | Spinach | Toasted Pine Nuts
Parmesan Cheese | Sea Salt | Cracked Pepper
Pesto | Balsamic Reduction | Grilled Pita



Dinner Special

Check out Tonight's Special feature Our Creative
Culinary Team has prepared for you to enjoy!

Handhelds & Salads

Black Grouper Sandwich 19

Choice of: Grilled | Blackened
Tempura Almond Cornflake
Lettuce | Tomato | Red Onion | Pickles

Black Angus Burger 15

Eight ounce Prime Beef or
✓ *Beyond* Vegetarian Patty | Cheese | Lettuce
Tomato | Red Onion | Pickles | Brioche Bun

Reubens on Marble Rye

The Brownstone: 15 Corned Beef
Pastrami | Swiss | Sauerkraut | Reuben Sauce

Rachel Reuben: 14 Turkey Breast
Swiss Cheese | Coleslaw | Reuben Sauce

Dockside Reuben: 19 Black Grouper Swiss
Cheese | Coleslaw | Reuben Sauce

All Sandwiches include a side

Sides 4

Shoestring Fries | Cottage Cheese
Kettle Chips | Cole Slaw | Onion Rings
Fresh Cut Fruit | Sweet Potato Fries

Pai Thai Chicken Salad 12/15

Grilled or Crispy Chicken Napa Cabbage
Field Greens | Tomatoes | Mandarin Oranges
Green Onions | Shredded | Carrot | Toasted
Almonds | Sweet Chili Sauce | Fried Wontons

Roman Caesar Salad 9/12

Romaine | Croutons | Anchovies | Caesar
Grated Parmesan-Romano Blend
Add: Chicken 5 | Salmon 10

Salad Dressings

Balsamic Vinaigrette | Asian Miso
Creamy Blue Cheese | Ranch
Honey Mustard | Thousand Island



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