

Spruce Creek CC

PROP N FORE LUNCH

Appetizers

Shrimp Cocktail \$12

5 Large Gulf Shrimp with Cocktail Sauce

Parmesan Truffle Fries \$9

House Fries Tossed with Black Summer Truffle Zest and Aged Parmesan. Served with Truffle Aioli

Jumbo Buffalo Wings \$14

Choice of Hot, Mild, BBQ, Garlic Butter or Grilled Dry Rub Served with Celery Ranch or Blue Cheese

Quesadilla \$11

10 Inch Tortilla Stuffed with Melted Cheese, Sautéed Onions & Peppers. Served with Sour Cream and Salsa
Add Chicken \$3 - Shrimp \$5

Caramel Apple Pork "Wings" \$13

Crispy Pork "Wings" Served with Apple Cider Slaw

Ahi Tuna \$15*

Sesame Seared Yellowfin Tuna Drizzled with Ponzu Sauce. Served with Wasabi and Seaweed Salad

Lobster Cakes \$16

2 Pan Seared Cold Water Lobster Cakes served with a Citrus Aioli

Bacon Wrapped Scallops \$13

3 Large Day Boat Scallops Wrapped in Applewood Smoked Bacon. Drizzled with Lump Crab Hollandaise

Steak Flatbread \$16

Shaved Ribeye, Romano Sauce, Shredded Mozzarella, Caramelized Red Onion, Gorgonzola Crumbles and 12 year Aged Balsamic Reduction

Lobster Mac and Cheese \$14

Cavatappi Pasta in our 4 Cheese Sauce tossed with Cold Water Lobster and Topped with Applewood Smoked Bacon and Toasted Panko Bread Crumbs

Soup & Salads

Soup Du Jour Cup \$4 Bowl \$6

Cup of Soup and Side Salad \$9

Soup Du Jour and Side Salad

Caesar Salad \$9

Classic Combination of Romaine, Parmesan and Croutons. Add Chicken \$4 Shrimp \$6 Salmon \$10

Pecan Bleu Salad \$14

Fresh Greens, Tomatoes, Onions, Crumbled Gorgonzola Cheese, and Candied Pecans Topped with Blackened Chicken. Substitute Salmon \$6

Spruce Creek Combo Salad \$13

2 Scoops of Chicken Salad on a Bed of Fresh Greens with Sliced Melon, Pineapple, Craisins and Candied Pecans. Served with Broccoli Slaw

Shrimp, Strawberry & Goat Cheese Salad \$14

Crumbled Goat Cheese, Strawberries and Heirloom Tomatoes Topped with Pine Nuts over Chopped Romaine Hearts with Pomegranate White Balsamic Vinaigrette

Burrata and Caprese Salad \$13

Fresh Mozzarella Curd, Vine Ripe Baby Heirloom Tomatoes, Sweet Basil Balsamic Reduction and Fresh Cracked Sea Salt

Entrees

All Sandwiches include your choice of Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Fruit, or Broccoli Slaw

Add and Additional Side for \$4
Choice of Bread White, Wheat, Rye or Roll

Substitute a Cup of Soup or Side Salad for \$2

Tenderloin Sliders \$16*

Grilled Beef Tenderloin Sliders Topped with Boursin Cheese, Black Garlic Aioli & Pickled Red Onion

Mahi Sandwich \$15

Blackened or Grilled, Served with Tartar Sauce Lettuce & Tomato

Philly Cheese \$15

Shaved Prime Rib with Sautéed Onions, Peppers and Provolone Cheese

Reuben \$14

House Made Corn Beef on Rye Bread with Swiss Cheese, Sauerkraut and Thousand Island Dressing.

Grilled Hot Dog \$10

Foot Long Dog on a Grilled Bun
Add Chili or Cheese for \$2/ or Both \$3

Mahi Fish Tacos \$15

Grilled or Blackened Mahi, Romaine Lettuce & Pico De Gallo. Drizzled with Cilantro Lime Crema.
*Substitute Shrimp \$3

Grouper Bites \$18

Golden Atlantic Grouper Bites Served with Citrus Aioli
Add Cheese \$1 Add Bacon \$2

Crispy Chicken Fingers \$13

Have Them Tossed in Buffalo or BBQ Sauce

Deli Delight Sandwich \$11

Choice of Turkey, Ham, Roast Beef, Tuna or Chicken Salad

Chicken, Bacon & Spinach Wrap \$14

Served with Avocado Ranch

Buffalo Chicken Wrap \$14

Golden Fried Chicken Tenders Tossed in Buffalo Sauce with Bleu Cheese, Shredded Lettuce and Diced Tomato

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.*

Spruce Creek CC

PROP N FORE DINNER MENU

Appetizers

Shrimp Cocktail \$12

5 Large Gulf Shrimp with Cocktail Sauce

Parmesan Truffle Fries \$9

House Fries Tossed with Black Summer Truffle Zest and Aged Parmesan. Served with Truffle Aioli

Jumbo Buffalo Wings \$14

Choice of Hot, Mild, BBQ, Garlic Butter or Grilled Dry Rub Served with Celery Ranch or Blue Cheese

Quesadilla \$11

10 Inch Tortilla Stuffed with Melted Cheese, Sauteed Onions & Peppers. Served with Sour Cream and Salsa Add Chicken \$3 - Shrimp \$5

Caramel Apple Pork "Wings" \$13

Crispy Pork "Wings" Served with Apple Cider Slaw

Ahi Tuna \$15*

Sesame Seared Yellowfin Tuna Drizzled with Ponzu Sauce. Served with Wasabi and Seaweed Salad

Lobster Cakes \$16

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Bacon Wrapped Scallops \$13

3 Large Day Boat Scallops Wrapped in Applewood Smoked Bacon. Drizzled with Lump Crab Hollandaise

Steak Flatbread \$16

Shaved Ribeye, Romano Sauce, Shredded Mozzarella, Caramelized Red Onion, Gorgonzola Crumbles and 12 year Aged Balsamic Reduction

Lobster Mac and Cheese \$14

Cavatappi Pasta in our 4 Cheese Sauce tossed with Cold Water Lobster and Topped with Applewood Smoked Bacon and Toasted Panko Bread Crumbs

Soup & Salads

Soup Du Jour Cup \$4 Bowl \$6

Cup of Soup and Side Salad \$9

Soup Du Jour and Side Salad

Caesar Salad \$9

Classic Combination of Romaine, Parmesan and Croutons. Add Chicken \$4 Shrimp \$6 Salmon \$10

Pecan Bleu Salad \$14

Fresh Greens, Tomatoes, Onions, Crumbled Gorgonzola Cheese, and Candied Pecans Topped with Blackened Chicken. Substitute Salmon \$6

Spruce Creek Combo Salad \$13

2 Scoops of Chicken Salad on a Bed of Fresh Greens with Sliced Melon, Pineapple, Craisins and Candied Pecans. Served with Broccoli Slaw

Shrimp, Strawberry & Goat Cheese Salad \$14

Crumbled Goat Cheese, Strawberries and Heirloom Tomatoes Topped with Pine Nuts over Chopped Romaine Hearts with Pomegranate White Balsamic Vinaigrette

Burrata and Caprese Salad \$13

Fresh Mozzarella Curd, Vine Ripe Baby Heirloom Tomatoes, Sweet Basil, Balsamic Reduction and Fresh Cracked Sea Salt

Hand Helds and Bowls

All Sandwiches include your choice of Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Fruit, or Broccoli Slaw
Add an Additional Side for \$4
Choice of Bread White, Wheat, Rye or Roll

Substitute a Cup of Soup or Side Salad for \$2

Tenderloin Sliders \$16

Grilled Filet Medallions Topped with Boursin Cheese, Black Garlic Aioli & Pickled Red Onion

Mahi Sandwich \$15

Blackened or Grilled, Served with Tartar Sauce Lettuce & Tomato

Philly Cheese \$15

Shaved Prime Rib with Sautéed Onions, Peppers and Provolone Cheese

Mahi Fish Tacos (2) \$16*

Flour Tortillas Filled with Mahi, Romaine Lettuce & Pico De Gallo. Drizzled with Cilantro Lime Crema.
*Substitute Shrimp \$3

Ahi Tuna Poke Bowl \$16*

Yellowfin Tuna Piled High on Top of Sticky Rice. Topped with Mango Chutney & Macadamia Nuts

Grouper Bites \$18

Golden Atlantic Grouper Bites Served with Citrus Aioli

Crispy Chicken Fingers (3) \$13

Have Them Tossed in Buffalo or BBQ Sauce

Entrees

Filet Mignon \$37*

7oz Chairman Reserve Char Grilled Center Cut Beef Tenderloin.

Ribeye \$33*

12 oz Chairman Reserve Char Grilled Ribeye.

Penne Polla Rosa \$28

Tender Chicken Breast, Cremini Mushrooms, Broccoli Rabe and Mild Italian Sausage tossed with Fresh Mozzarella and House Made Vodka Sauce

Bone In Pork Chop \$34*

14 oz. Cheshire Pork Chop Char Grilled and Topped with Amaretto Cinnamon Apples

Crispy Half Duck \$36*

Crispy Hudson Valley Roasted 1/2 Duck. Served with Apricot and Blood Orange Reduction

Black Grouper \$38*

Atlantic Black Grouper Served Blackened or Grilled Topped with a Lump Crab Hollandaise

Scottish Salmon \$32*

7oz. Center Cut Scottish Salmon Topped with Mango Pineapple Chutney

All Entrees are Served with a Side Salad and Your Choice of Creamy Couscous, Baked Potato or Boursin Whipped Yukon Gold Mashed Potatoes and Choice of Vegetable

*Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Born Illness