

# Spruce Creek CC

## PROP N FORE LUNCH

### Appetizers

#### Shrimp Cocktail \$12

5 Large Gulf Shrimp with Cocktail Sauce

#### Parmesan Truffle Fries \$8

House Fries Tossed with Black Truffle Zest and Aged Parmesan

#### Jumbo Buffalo Wings \$13

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

#### Quesadilla \$9

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

#### Caramel Apple Pork Wings \$12

Crispy Pork "Wings" Served with Apple Fennel Slaw

#### Ahi Tuna \$14

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

#### Soft Pretzel and Beer Cheese \$7

Warm Bavarian Pretzel Served with Housemade Yuengling Beer Cheese

#### Bacon Wrapped Scallops \$12

3 Large Sea Scallops Wrapped in Applewood Smoked Bacon. Served with Rosemary Fig Jam

#### Steak Flatbread \$14

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

### Salads

#### Caesar Salad \$8

Classic Combination of Romaine, Parmesan and Croutons. Add Chicken \$3 Shrimp \$6 Salmon \$8

#### Pecan Bleu Salad \$12

Fresh Greens, Tomatoes, Onions, Crumbled Gorgonzola Cheese, and Candied Pecans Topped with Blackened Chicken

#### Spruce Creek Combo \$12

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

#### Shrimp, Butternut Squash & Goat Cheese \$13

Crumbled Goat Cheese, Butternut Squash and Heirloom Tomatoes over Chopped Romaine Hearts Topped with Toasted Pine Nuts and Served with Maple Bacon Dressing

#### Burrata and Peach Salad \$13

Fresh Mozzarella Curd, Georgia Peaches and Heirloom Tomatoes Over a Bed of Baby Spinach and Romaine Hearts. Served with Champagne Vinaigrette

#### Organic Baby Spinach Salad \$12

Organic Baby Spinach Salad topped with Feta Cheese, Mandarin Oranges, Honeydew Melons, and Toasted Macadamia Nuts. Served with Apricot Vinaigrette  
Add Chicken \$3 Add Shrimp \$5

### Hand Helds

All Sandwiches include your choice of Fries, Sweet Potato Fries (\$1), Cottage Cheese, Onion Rings (\$1), Coleslaw, Hot Chips, Fruit, or Broccoli Slaw

Choice of Bread White, Wheat, Rye or Roll

Substitute a Cup of Soup or Salad for \$2

#### Tenderloin Sliders \$15\*

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

#### Mahi Sandwich \$13

Blackened or Grilled, Served with Tartar Sauce Lettuce & Tomato

#### Philly Cheese \$13

Shaved Prime Rib with Sautéed Onions, Peppers and Provolone Cheese

#### Reuben \$12

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

#### Crispy Chicken Fingers \$9

Have Them Tossed in Buffalo or BBQ Sauce

#### Grilled Hot Dog \$9

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

#### Ahi Tuna Tacos (2) \$14\*

Yellowfin Tuna Tossed in Mango Pineapple Ponzu Sauce. Topped with Shredded Romaine, Scallion and Toasted Macadamia Nuts

#### Mahi Fish Tacos \$14

Flour Tortillas Filled with Mahi, Romaine Lettuce & Pico Del Gallo. Drizzled with Cilantro Lime Crema.

\*Substitute Shrimp \$3

#### Spruce Creek Burger \$12\*

8oz of Freshly Ground Beef Grilled Served on a Toasted Brioche Roll. Choice of Swiss, Provolone, Cheddar, or American Cheese, Lettuce, Tomato and Onion  
Add Cheese \$1 Add Bacon \$2

#### Impossible Vegan Burger \$13

7oz 100% Vegan Burger on a Toasted Brioche Roll, with Lettuce Tomato and Onion.

#### Grilled Chicken Sandwich \$11

Chicken Breast, Served with Lettuce, Tomato and Onion  
Add Bacon \$2, Add Cheese \$1

#### Deli Delight Sandwich \$11

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

*\*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 \$8

House Fries Tossed with Black Truffle Zest and Aged Parmesan

#### Jumbo Buffalo Wings \$13

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

#### Quesadilla \$9

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

#### Caramel Apple Pork Wings \$12

Crispy Pork "Wings" Served with Apple Fennel Slaw

#### Ahi Tuna \$14

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

#### Soft Pretzel and Beer Cheese \$7

Warm Bavarian Pretzel Served with Housemade Yuengling Beer Cheese

#### Bacon Wrapped Scallops \$12

3 Large Sea Scallops Wrapped in Applewood Smoked Bacon. Served with Rosemary Fig Jam

#### Steak Flatbread \$14

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

### Salads

#### Caesar Salad \$8

Classic Combination of Romaine, Parmesan and Croutons. Add Chicken \$3 Shrimp \$6 Salmon \$8

#### Pecan Bleu Salad \$12

Fresh Greens, Tomatoes, Onions, Crumbled Gorgonzola Cheese, and Candied Pecans Topped with Blackened Chicken

#### Spruce Creek Combo \$12

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

#### Shrimp, Butternut Squash & Goat Cheese \$13

Crumbled Goat Cheese, Butternut Squash and Heirloom Tomatoes over Chopped Romaine Hearts with Pine Nuts and Maple Bacon Dressing

#### Burrata and Peach Salad \$13

Fresh Mozzarella Curd, Georgia Peaches and Heirloom Tomatoes Over a Bed of Spinach and Romaine Hearts. Served with Champagne Vinaigrette

#### Organic Baby Spinach Salad \$12

Organic Baby Spinach Salad Topped with Feta Cheese, Mandarin Oranges, Honeydew Melons, and Toasted Macadamia Nuts. Served with Apricot Vinaigrette  
Add Chicken \$3 Add Shrimp \$5

### Hand Helds

All Sandwiches include your choice of Fries, Sweet Potato Fries (\$1), Cottage Cheese, Onion Rings (\$1), Coleslaw, Hot Chips, Fruit, or Broccoli Slaw  
Choice of Bread: White, Wheat, Rye or Roll

Substitute A Cup of Soup or Salad for \$2

#### Tenderloin Sliders \$15

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

#### Mahi Sandwich \$13

Blackened or Grilled, Served with Tartar Sauce Lettuce & Tomato

#### Philly Cheese \$13

Shaved Prime Rib with Sautéed Onions, Peppers and Provolone Cheese

#### Grilled Chicken Sandwich \$11

Chicken Breast Served with Lettuce, Tomato and Onion.  
Add Bacon \$2 Add Cheese \$1

#### Spruce Creek Burger \$12\*

8oz Freshly Ground Beef Grilled, Served on a Toasted Brioche Roll, Choice of Swiss, Provolone, Cheddar or American Cheese, Lettuce, Tomato and Onion  
Add Cheese \$1 Add Bacon \$2

#### Impossible Vegan Burger \$13

7oz 100% Vegan Burger on a Toasted Brioche Roll, with Lettuce Tomato and Onion

#### Ahi Tuna Tacos (2) \$14\*

Yellowfin Tuna Tossed in Mango Pineapple Ponzu sauce. Topped with Shredded Romaine, Scallion and Toasted Macadamia Nuts

#### Mahi Fish Tacos (2) \$14\*

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

### Entrees

#### Filet Mignon \$34\*

7oz Chairman Reserve Char Grilled Center Cut Beef Tenderloin Served with Baked Potato and Choice of Vegetable

#### Ribeye \$29\*

12 oz Chairman Reserve Char Grilled Ribeye. Served with Baked Potato and Choice of Vegetable

#### Airline Chicken \$24\*\*

Organic Chicken Breast Stuffed with House Made Boursin Cheese, Baby Spinach and Craisins

#### Atlantic Salmon \$24\*\*

7oz. Center Cut Atlantic Salmon with Mango Pineapple Chutney

#### Scallop Dinner \$29\*\*

5 Large Sea Scallops Pan Seared and Drizzled with Citrus Beurre Blanc.

#### Ahi Tuna Poke Bowl \$15\*

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

#### Orecchiette with Italian Sausage and Peas \$18

Orecchiette Pasta with Italian Sausage and English Peas. Tossed with Parmesan Cream Sauce, Cremini Mushrooms and Sundried Tomatoes  
Add Chicken Breast \$3 Add Shrimp \$5

**\*\*All Seafood Entrees are Served with a Side of Creamy Orzo and Choice of Vegetable**

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