

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

#### Mahi Sandwich \$13

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 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

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

### 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.