

Spruce Creek CC

PROP N FORE DINNER MENU

Appetizers

Shrimp Cocktail \$12

5 Large Gulf Shrimp with Cocktail Sauce

Fried Calamari \$12

Tender Calamari Lightly Breaded and Golden Fried
Served with Marinara Sauce

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 \$4 - Shrimp \$6

Shrimp and Snapper Ceviche Martini \$14

Served with Toasted Crostini.

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
Citrus Aioli.

Bruschetta \$9

Vine-Ripe Tomatoes/Sweet Basil/Garlic/Shallot/Olive
Oil and Balsamic Glaze. Served on Toasted Baguette

Eggplant Rollatini \$12

Lightly Fried Eggplant Stuffed with Baby Spinach/Ricotta and
Mozzarella Cheeses. Served with

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

Cup of Soup and Choice of Side Salad/or

1/2 Sandwich \$10

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

Chilled Shrimp and Angel Hair \$16

Chilled Angel Hair Pasta Tossed with Diced
Tomatoes/Fresh Basil/Red Onion/Chopped
Garlic/Buffalo Mozzarella/Olive Oil and Balsamic
Vinegar

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

Country Club Salad \$15

Crispy Iceberg Lettuce/Julienne Ham/Baby Swiss
Cheese/Vine-Ripe Tomato/Spanish Olives/Romano
Cheese tossed in a Worcestershire and Fresh
Garlic Vinaigrette

 = Gluten Free

 =Vegetarian

Hand Helds

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

Crispy Chicken Sandwich \$14

Crispy Buttermilk Fried Chicken Breast. Tossed in a Honey Hot Sauce/
Topped with Shredded Iceberg and Pickles. Served on a Kaiser Bun

Tenderloin Sliders \$16

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

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

Lobster Sliders \$18*

Cold-Water Lobster Salad, Topped with Iceberg Lettuce.Served on Toasted
Brioche Buns.

Blackened Snapper Sandwich \$16

with Citrus Aioli

Lettuce Wraps \$15

Bibb Lettuce filled with Grilled Chicken Breast/Asian Slaw / Sesame
Rice Wine Vinaigrette. Topped with Chopped Peanuts.

Caprese Flatbread \$12

Topped with Marinara/Shredded Mozzarella/Italian
Seasoning and Fresh Basil

Entrees

Filet Mignon \$37*

7oz. Chairman Reserve Char Grilled Center Cut Beef Tenderloin

Ribeye \$33*

14 oz. Chairman Reserve Char Grilled Ribeye

Linguine with White Clam Sauce \$22

Chopped Little Neck Clams Tossed in White Wine/Garlic/Olive Oil and Crushed Red
Pepper. (Red sauce optional \$2)

Pasta Primavera \$15

Linguine with Daily Summer VegetablesTossed in Garlic/ Olive Oil and a Pinch
of Crushed Red Pepper

Add Chicken \$4, Shrimp \$6, Salmon \$10

Chicken Marsala \$28

Tender Free-Range Chicken Medallions Simmered in Sweet Marsala Wine with
Cremini Mushrooms and a Hint of Rosemary

Blackened Red Snapper \$29

Locally Caught Red Snapper Topped with Watermelon Salsa and Cilantro Lime
Crème Fraîche

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:
Roasted Shallot Mashed, Baked Potato or Jasmine Rice Pilaf and
Daily Vegetable**

Pasta Entrees are served with a side 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 LUNCH MENU

Appetizers

Shrimp Cocktail \$12

5 Large Gulf Shrimp with Cocktail Sauce

Fried Calamari \$12

Tender Calamari Lightly Breaded and Golden Fried
Served with Marinara Sauce

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

Shrimp and Snapper Ceviche Martini \$14

Served with Toasted Crostini

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 Citrus Aioli

Bruschetta \$9

Vine-Ripe Tomatoes/Sweet
Basil/Garlic/Shallot/Olive Oil and Balsamic Glaze.
Served on Toasted Baguette

Eggplant Rollatini \$12

Lightly Fried Eggplant Stuffed with Baby Spinach/Ricotta and
Mozzarella Cheeses. Served with Marinara

Soup & Salads

Cup of Soup and Choice of Side Salad/or

1/2 Sandwich \$10

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

Chilled Shrimp and Angel Hair \$16

Chilled Angel Hair Pasta Tossed with Diced
Tomatoes/Fresh Basil/Red Onion/Chopped
Garlic/Bufalo Mozzarella/Olive Oil & Balsamic Vinegar

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

Country Club Salad \$15

Crispy Iceberg Lettuce/Julienne Ham/Baby Swiss
Cheese/Vine-Ripe Tomato/Spanish
Olives/Romano Cheese tossed in a
Worcestershire and Fresh Garlic Vinaigrette.

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

Crispy Chicken Sandwich \$14

Crispy Buttermilk Fried Chicken Breast. Tossed in a Honey Hot Sauce
Topped with Shredded Iceberg and Pickles. Served on a Kaiser Bun

Tenderloin Sliders \$16

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

Caprese Flatbread \$12

Topped with Marinara/Shredded
Mozzarella/Italian Seasoning and Fresh Basil

Philly Cheese \$15

Shaved Prime Rib with Sautéed Onions/Peppers and Provolone
Cheese

Blackened Snapper Sandwich \$16

with Citrus Aioli

Lobster Sliders \$18*

Cold-Water Lobster Salad/Topped with iceberg lettuce.
Served on Toasted Brioche Buns

Grilled Hot Dog \$10

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

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.

Mahi Fish Tacos (2) \$16*

Flour Tortillas Filled with Mahi/Romaine Lettuce & Pico De Gallo.
Drizzled with Cilantro Lime Crema

*Substitute Shrimp \$3

Lettuce Wraps \$15

Bibb Lettuce filled with Grilled Chicken Breast/Asian Slaw / Sesame
Rice Wine Vinaigrette. Topped with Chopped Peanuts.

Crispy Chicken Fingers \$13

Have Them Tossed in Buffalo or BBQ Sauce

Deli Delight Sandwich \$11

Choice of Turkey/Ham or Chicken Salad

Pasta Primavera \$13

Linguine with Daily Summer VegetablesTossed in Garlic/ Olive Oil
and a Pinch of Crushed Red Pepper
Add Chicken \$4, Shrimp \$6, Salmon \$10

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

 = **Gluten Free**

 = **Vegetarian**