

# Breakfast

— AVAILABLE 6<sup>AM</sup> - 11<sup>AM</sup> —

## GRAINS/FRUITS/STARTERS

Steel Cut Oatmeal Brown Sugar   Golden Raisins	\$8
Seasonal Fruit Fresh Berries   Banana Bread	\$12
House Made Granola & Yogurt Parfait Greek Yogurt   Local Honey   Berry Compote	\$9
Bakery Basket Croissant   Muffin   Banana Bread   Danish   Fruit Preserves	\$10
Assorted Cereals Corn flakes   Froot Loops   Raisin Bran   Frosted Flakes	\$6

## MAIN FAIRWAY

Cage Free Eggs Your Way Roasted Red Bliss Potatoes   Grilled Asparagus Applewood Bacon   Sausage Links   Grilled Ham   Chicken Apple Sausage	\$14
Breakfast Burrito Club Western Scrambled Eggs   Turkey Breast   Pepper Jack   Tomatillo Sauce	\$16
Protein Breakfast Egg White Omelet   Feta   Tomato Relish   Turkey Sausage	\$15
Smoked Salmon & Company Bagel   Cream Cheese   Capers   Onions   Tomato   Egg   Chives	\$14
French Toast Brulee Brioche   Torched Banana   Glazed Pecans   Maple Syrup	\$13
Belgian Waffle Whipped cream   Blueberry or Maple Syrup	\$13

## KID'S MENU

Scrambled Eggs Bacon   Fruit Salad	\$8
Griddle Chocolate Chips Pancake Whipped cream   Maple Syrup	\$8

# All Day Dining

— AVAILABLE 11<sup>AM</sup> - 11<sup>PM</sup> —

## APPETIZERS

Soup Chef's Daily Inspiration	\$8
Grilled Chicken Wings Jerk   Garlic Parmesan   Buffalo Pickled Vegetables   Ranch or Blue	\$15
Steak Quesadilla Cheese   Salsa   SC   Guacamole	\$16
Chips & Dips Hummus   Guacamole   Plantain   Pita Chips	\$11

## SALADS

New Caesar Romaine & Kale   Roasted Tomato   Croutons	\$12
Farm Baby Greens Baby Heirloom tomato   Avocado   Pickled Onions   Corn   Citrus Vinaigrette	\$13
Greek Salad Baby Gems   Olives   Cucumber   Feta Tomato   Oregano Vinaigrette	\$15

**Grilled Chicken Breast 7 | Shrimp 8 | Salmon 8 | Steak 12**

## HANDHELD

The Burger Brioche   LTO   Aged Cheddar   Bacon	\$18
Grilled Veggie Wrap Baby greens   Hummus   Grilled Asparagus	\$13
Turkey Club Texas Toast   LT   Fried Onions   Garlic Aioli	\$15
BLT-A Nueske Bacon   Bibb   Heirloom Tomato   Avocado   Herb Mayo	\$14
Grilled Chicken Ciabatta   LTO   Cheddar   Garlic Aioli	\$16
Three Cheese Pizza Pepperoni   Ham   Sausage   Peppers   Onions Jalapeño   Mushrooms   add: \$1.50 ea.	\$12

# Dinner

— AVAILABLE 5<sup>PM</sup> - 11<sup>PM</sup> —

Mac & Cheese Cavatappi Pasta   White Cheddar   Breadcrumbs	\$15
Garganelli Pasta Pomodoro Grilled Chicken Breast 7   Shrimp 8   Steak 12	\$20
Bone-in Organic Chicken Breast Garlic Mashed Potato   Seasonal Vegetables Thyme Au Jus	\$24
Grilled or Blackened Salmon Roasted Tri-Color Potatoes   Seasonal Vegetables   Brown Butter Sauce	\$24
Filet of Beef Garlic Mashed Potato   Seasonal Vegetables   Au Poivre Demi	\$38

## KIDS ALL DAY

Grilled Cheese Fries or Fruit	\$8
Chicken Tenders Fries   BBQ	\$10
Lil Champ Wagyu Special Blend, American Cheese, French Fries	\$10
Kids Pasta Buttered or Marinara	\$10

## JAR DESSERTS

\$8

Key Lime

Triple Chocolate Cheesecake

Strawberry Cheesecake

# Cocktails

## The Squire 14

Three Olives Citrus Vodka, muddled fresh strawberries, basil

## The Birdie 14

Deep Eddy Ruby Red Grapefruit Vodka, Peychaud Apertivo, blood orange, lemon juice, topped with Maschio Prosecco

## The Fazio 14

1800 Silver Tequila, lime juice, agave, fresh squeezed orange juice strained into salted glass and garnished with a lime wedge

## The Flyer 14

Bowling & Burch Gin, Tempus Fugit Liqueur de Violettes, lemon juice, monin lemongrass, topped with club soda

## Kentucky Mule 14

1792 Small Batch Bourbon, ginger beer, peach

## PGA Barrel Aged Old Fashioned 16

Redemption Bourbon, bitters, luxardo cherry, orange peel garnish

## Tito's Party Hat 14

Tito's Handmade Vodka, Elderflower Liqueur, lemon juice, Maschio Prosecco, fresh mint

## Goslings Dark & Stormy 14

**"Official Drink of the Honda Classic"** Goslings Black Seal Rum, Goslings Ginger Beer, fresh lime

# Beer

- Salt Life Lager
- Bud Light
- Budweiser
- Coors Light
- Miller Lite
- Michelob Ultra
- Heineken
- Heineken Light
- Amstel Light
- Corona
- Corona Light
- Guinness
- Peroni
- Dogfish 60 Ipa
- Odoul's N/A

# Wine List

## Sparkling / Champagne

	GI	1/2GI	Bottle
Maschio, Prosecco, Italy	split 11		43
Ruffino, Sparkling Rosé, Italy	split 12		
Lucien Albrecht, Brut, Alsace	13		51
Lucien Albrecht, Brut Rosé, Alsace	13		51
Taittinger, Brut La Francaise, Reims	375ml 58		110
Moët & Chandon, Brut, Reims	split 30		130
Taittinger, Prestige Rosé, Reims			155

## Rosé

Chloe, Central Coast	10	14	39
Chapoutier Belleruche, Cotes-du-Rhone	11	15	42
Miomi, California	12	16	47
Whispering Angel, Provence	14	18	56

## Pinot Grigio

Vista Point, California	10	14	38
Banfi "San Angelo", Tuscany	12	16	47
Santa Margherita, Alto Adige	16	20	63

## Sauvignon Blanc

Santa Rita 120, Chile	10	14	38
Oyster Bay, New Zealand	12	16	47
Kim Crawford, New Zealand	13	17	51
Craggy Range, New Zealand	15	19	59
Cade By Plumjack, Napa	18	22	71

## Interesting Whites

Kung Fu Girl, Riesling, Washington	12	16	47
Domaine De Grosses, Sancerre, Loire	18	22	56

## Chardonnay

Line 39, California	10	14	38
Chalk Hill, Sonoma Coast	15	19	59
Educated Guess, Napa Valley	16	20	42
Sequoia Grove, Napa	17	21	67

## Pinot Noir

Underwood, Oregon	10	14	38
Meiomi, California	13	17	51
King Estate, Willamette Valley	17	21	67
Chalk Hill Estate, Russian River	25	29	99

## Merlot

Vista Point, California	10	14	38
Clos Pegase "Mitsuko Vyd", Carneros Hall, Napa	15	19	59
	22	26	87

## Other Exciting Reds

Banfi, Chianti Classico, Tuscany	12	16	47
Trivento, Malbec Reserve, Mendoza	15	19	59
Banfi, Brunello di Montalcino, Tuscany	34	38	135

## Cabernet Sauvignon

Line 39, California	10	14	38
Z. Alexander Brown, North Coast	13	17	50
J Lohr "Seven Oaks", Paso Robles	14	18	56
Justin, Paso Robles	17	21	67
Round Pond, Napa	21	25	83
Sequoia Grove, Napa	25	29	99



*In Room Dining*

