



Clubhouse Bar & Lounge Dinner Menu



Served from 6pm—10pm

Soups & Salads

Bermuda Fish Chowder \$10

With Sherry Pepper & Black Rum

Butternut Squash Soup \$10

Velvety Soup made with Roasted Butternut Squash
(gf, v, vg)

Iceberg Salad \$15

Iceberg Lettuce with Blue Cheese, Avocado,
Tomatoes and Candied Pecans (gf, v)

Watermelon Salad \$15

Fresh Watermelon, Baby Arugula, Feta Cheese,
Balsamic Glaze (gf, v)

Entrées

Build your Entrée add two sides and a sauce of your choosing

From The Land & Sea

topped with Herb Compound Butter

Beef Ribeye, 10oz. Boneless	\$48
Beef Tenderloin, 6 oz. Boneless	\$44
Beef Striploin, 10oz. Boneless	\$42
Pork Chop, 10oz. Bone In	\$36
Rosemary & Garlic Marinated Lamb Chops	\$42
Roasted 1/2 Chicken, Caribbean Spices	\$29
Local Catch, Fresh Catch of the Day	\$36
Pan Seared Snapper, Garlic and Herb Crust	\$34
Grilled Shrimp Skewers	\$34

Appetizers

Lamb Kofta \$24

Ground Lamb Shoulder, Garlic Hummus, Pepperoncini,
Cherry Tomatoes, Kalamata Olives, Pita Bread

Wahoo Ceviche \$21

Local Wahoo, Lime, Tomato, Red Onion, Cilantro,
Pomegranate, Mango and Crispy Corn Chips

Loaded Potato Skins \$15

Baked Potato Wedges topped with Shredded Mozzarella,
Cheddar Cheese, Scallions and Side of Sour Cream (gf, v)

Crab Dip \$21

Jonah Crab, Aged Cheddar, Cream Cheese,
Toasted Flat Bread

Sandwiches

Served with your choice of French Fries, Sweet Potato Fries
or Garden Greens

Angus Beef Burger \$19

8oz Angus Beef Patty on Brioche Bun with Sautéed
Mushrooms and Onion, Blue Cheese Dressing

Pulled Pork Sandwich \$21

Slow Roasted Pork in Hickory BBQ Sauce on a Light Rye Sub
with Creamy Coleslaw

Royston's Fish Sandwich \$24

Seasoned Wahoo Fillet on Raisin Bun with Homemade
Tartare Sauce

Pineapple Chicken Pita \$19

Grilled Chicken with Spicy Tomato Salsa, Pineapple,
Cheddar, Mozzarella and side of Sour Cream

Balsamic Glazed Caprese Grilled Cheese \$22

Buffalo Mozzarella, Tomato, Arugula, Basil, Balsamic Glaze
on Buttered Toasted Multigrain Bread (v)

Sauces (gf)

Red Wine Demi Glace

Pink Peppercorn Sauce

Pan Jus

Béarnaise Sauce

Caper Cream Sauce

Lemon Butter Sauce

Sides (gf, v)

Mashed Potato

Baked Potato w/ Sour Cream

Black Eye Peas & Rice (vg)

Truffle Parmesan Fries

French Fries (vg)

Sweet Potato Fries (vg)

Steamed Broccoli (vg)

Sautéed Garlic Mushrooms (vg)

Artisanal Greens (vg)

Plant Based (v, vg)

Served with Artisanal Greens, Lemon Vinaigrette

Roasted Cauliflower Steak \$20

Thickly sliced Cauliflower steaks, baked and served with
Roasted Pepper and Olive Salsa (gf)

Grilled Tofu Steak \$20

Firm Pieces of Tofu sliced and marinated in GF Soy and
Sweet Chili, with Steamed Vegetables and Roasted Nuts (gf)

Market Vegetable Fettuccini \$20

Market Vegetables tossed with Fettuccini and Tomato Basil
Sauce

All prices subject to 17% gratuity

v—Vegetarian, vg—Vegan, gf—Gluten Free