

SOUPS • STARTERS

CHILI CON CARNE cup \$4 • bowl \$6
traditional chili made in house by our chefs

FRENCH ONION SOUP cup \$4 • bowl \$6
brandy, sherry, caramelized onion recipe with
croûtons, swiss and provolone cheese

SOUP DU JOUR cup \$4 • bowl \$6
made fresh daily with ever changing ingredients

TUNA TATAKI \$15
sesame coated ahi, sliced thin and served with
wakami, pickled ginger, wasabi and soy sauce

FRIED CLAMS \$10
½ lb. of breaded clam strips, deep fried and served
with cocktail or tartar sauce

TRIPLE BOGEY \$12
a scoop of chicken salad, tuna salad and egg
salad with warm grilled flat bread

BUFFALO WINGS - GLUTEN FREE \$14
fresh chicken wings, deep fried and tossed in chef's
wing sauce with celery and bleu cheese. available
as: blackened, bbq, garlic parmesan cheese or
sesame ginger

ST. PETE NACHOS \$12
fried corn tortilla chips topped with chili, cheddar
jack, lettuce, tomato, jalapeno and green onion

GRILLED CHICKEN QUESADILLA \$14
grilled sugar brined chicken breast and fresh
cilantro with tomato, cheddar jack cheese, green
pepper and onion in a flour tortilla. also available
with beef or vegetables



SALADS

THE 1905 SALAD - GLUTEN FREE full \$14 • half \$10
iceberg lettuce, swiss cheese, tomato, sliced ham,
red onion, parmesan cheese and green olives in an
oregano vinaigrette dressing

ASIAN AHI SALAD - GLUTEN FREE full \$15 • half \$12
mixed greens with seared rare tuna, mandarin
oranges, water chestnuts, toasted sesame seeds,
mushrooms, onion and fried rice noodles

HONEY CRISP CHICKEN SALAD full \$14 • half \$10
chopped chicken tenders over mixed greens with
tomato, candied pecans, hard cooked egg and
cucumber served with honey mustard dressing

GREEK SALAD full \$14 • half \$11
pressed lamb gyro meat on mixed greens with
tomato, feta, cucumber, red onion, pepperoncini,
olives and tzatziki sauce

PITCHING WEDGE SALAD full \$12 • half \$9
iceberg lettuce wedge with gorgonzola crumbles,
tomato, red onion, bacon, cucumbers and carrots

GRILLED CHICKEN CAESAR SALAD ...full \$14 • half \$10
grilled chicken breast on a bed of romaine heart
lettuce, croutons, parmesan cheese and caesar
dressings. available with salmon, shrimp or tuna

DRESSING

italian, bleu cheese, blueberry pomegranate, ranch, thousand island, balsamic vinaigrette, honey mustard

BURGERS • HOT DOGS

* all burgers served on a brioche burger bun with pickle chip garnish
substitute plant based impossible burger - add \$2

CLASSIC CHEESEBURGER \$14
chargrilled beef patty topped with your choice of
american, swiss or cheddar, lettuce, tomato and
red onion

BLACKENED & BLEU BURGER \$ 15
pan fired beef patty with blackening spices, bleu
cheese crumbles, smoke house bacon, lettuce,
tomato and red onion

PHILLY BURGER \$14
chargrilled beef patty topped with sauteed onions,
mushrooms, peppers and melted provolone cheese

ATHENS BURGER \$15
chargrilled beef burger patty topped with feta,
lettuce, tomato, red onion, banana peppers and
tzatziki sauce

CLASSIC HOT DOG \$9
grilled all beef dog on a bun with a pickle and
choice of side

CHILI CHEESE DOG \$11
grilled ¼ lb. all beef dog smothered in chili con
carne and topped with cheddar jack cheese

St. Petersburg Country Club

SANDWEDGES • FLATBREADS • HAND-HELDS

includes one side: french fries, cole slaw, cottage cheese, sweet potato fries, fruit cup
onion rings - add \$2 | * does not include a side

THE TAMPA CUBAN \$14 ham, mojo pork, salami, pickles, swiss cheese and dijon mayo on pressed cuban bread	VEGGIE FLATBREAD* \$10 mushrooms, onions, cheddar jack cheese, peppers, artichoke, tomato and wilted spinach
THE COUNTRY CLUB \$12 sliced turkey and ham layered on three pieces of toast with smokehouse bacon, lettuce, tomato, swiss cheese and mayonnaise	BUFFALO CHICKEN WRAP \$13 deep fried chicken tenders tossed in wing sauce and rolled in a flour tortilla with lettuce, tomato and bleu cheese crumbles
THE DELI SANDWEDGE \$10 your choice of ham, turkey, bacon, chicken salad, tuna salad or egg salad with lettuce, tomato, mayonnaise and cheese	CHICKEN TENDERS \$10 four deep fried breaded chicken tenders served over french fries with your choice of bbq or honey mustard sauce for dipping
FLORIDA GROUPE SANDWEDGE \$16 beer battered, grilled or blackened gulf grouper on a toasted brioche bun with lettuce, tomato, red onion and tartar sauce	PASTRAMI HOAGIE \$12 warm pastrami on a toasted hoagie bun with melted swiss, red onion, tomato and spicy brown mustard
SEARED TUNA TACOS \$14 three soft flour tortillas with rare sesame seared tuna, cheddar jack cheese, lettuce, tomato, green onion and sesame ginger drizzle	SOUTHERN FRIED CHICKEN SANDWEDGE \$13 battered deep fried chicken served on a toasted bun with lettuce, tomato, red onion and ranch
SALMON BLT \$15 pan fired atlantic salmon fillet with blackening spices, cheddar cheese, bacon, lettuce, tomato and mayo on grilled white bread	FRIED EGG & BACON SANDWEDGE \$10 two pan fried eggs with melted american cheese and smokehouse bacon on grilled white bread
ITALIAN FLATBREAD* \$12 basil pesto, mozzarella, salami, capicola, ham, tomato and red peppers	LAMB GYRO \$12 pressed lamb, feta cheese, lettuce, tomato, red onion and tzatziki sauce in a warm pita

ENTREES

available after 5:30 p.m.

served with house salad, potato, vegetable du jour

FILET MIGNON \$28 usda choice tenderloin of beef topped with gorgonzola cheese, sautéed mushrooms, onions and a port wine demi glaze	CHICKEN PARMESAN \$21 deep fried chicken breast with tomato sauce, mozzarella, parmesan cheese and angel hair pasta
RIBEYE STEAK \$28 chargrilled choice ribeye steak topped with caramelized onion and served with horseradish cream	FISH & CHIPS \$17 beer battered atlantic cod served with french fries, coleslaw and key lime tartar sauce
CHICKEN BRYAN \$21 pan seared chicken breast topped with spinach, mushroom, sundried tomato, goat cheese and lemon basil cream	HERB CRUSTED SALMON \$24 baked atlantic salmon with tarragon, dill aioli and parmesan crust
	SHRIMP ALFREDO \$24 angel hair pasta tossed with sauteed shrimp, baby spinach, mushrooms, green onion and tomato in a creamy white wine garlic sauce and finished with parmesan cheese

Consuming raw or uncooked meats, eggs, poultry, seafood, or shellfish increases your risk of contracting a food borne illness, especially if you have certain medical conditions.