

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 with ever changing ingredients

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

CRAB STUFFED MUSHROOMS \$12
blue crab stuffed mushroom caps, baked in alfredo sauce & seasoned bread crumbs

KEY WEST CONCH FRITTERS \$10
a Florida staple, 8 deep fried fritters with 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 blue cheese. available as: blackened, BBQ, garlic parmesan cheese or sesame ginger

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

SALADS

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

HARVEST SALAD full \$14 • half \$10
mixed greens with pumpkin seeds, dried cranberries, candied pecans, goat cheese, red onion, sliced apple

SPCC COBB SALAD full \$14 • half \$10
romaine heart lettuce, sliced turkey, egg, diced tomato, chopped bacon, red onion, carrot & gorgonzola crumbles

ASIAN AHI SALAD - GLUTEN FREE full \$16 • half \$12
mixed greens with seared rare tuna, mandarin oranges, water chestnuts, toasted sesame seeds, mushrooms, onion & 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

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, Blue Cheese, Blueberry Pomegranate, Ranch, Thousand Island, Balsamic Vinaigrette, Honey Mustard

BURGERS • HOT DOGS

Includes one side: French Fries, Cole Slaw, Cottage Cheese, Sweet Potatoe Fries, Fruit Cup • Onion Rings - Add \$2

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

CLASSIC CHEESEBURGER \$12
chargrilled beef patty topped with your choice of american, swiss or cheddar, lettuce, tomato & red onion

BLACKENED & BLUE BURGER \$14
7oz. patty pan fired with blackening spices, blue cheese crumbles, smoke house bacon, lettuce, tomato & red onion on a toasted brioche bun

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

THE CHEF BURGER \$18
a half pound of American Wagyu beef, black truffle mayo, grilled pork belly, melted Gruyere cheese, tomato & pickled red onion

CLASSIC HOT DOG \$7
grilled all beef dog on a bun with a pickle and choice of side

CHILI CHEESE DOG \$9
grilled 1/4 lb. all beef dog smothered in chili con carne and topped with cheddar jack cheese



SANDWEDGES • FLATBREADS • HAND-HELDS

Includes one side: French Fries, Cole Slaw, Cottage Cheese, Sweet Potatoe Fries, Fruit Cup
Onion Rings - Add \$2 | * does not include a side

THE COUNTRY CLUB \$12
sliced turkey and ham layered on three pieces of toast with lettuce, tomato, swiss cheese, smokehouse bacon & mayonnaise

SMOKED PORK WRAP \$14
hand pulled pork shoulder, guacamole, lettuce, cheddar jack cheese, tomato & red onion rolled in a flour tortilla & finished on the griddle

THE TAMPA CUBAN \$14
dijon mayo, pickles, swiss, ham, mojo pork & salami on pressed cuban bread

THE DELI SANDWEDGE \$10
your choice of ham, turkey, bacon, chicken salad, tuna salad or egg salad with lettuce, tomato, mayonnaise & cheese

FLYING PIG GRILLED CHEESE \$12
Grilled white bread with grilled turkey, pork belly, sauteed onions, melted cheddar & gruyere cheese

REUBEN \$12
sliced corned beef on grilled rye with melted swiss cheese, 1000 island dressing & sauerkraut

FLORIDA GROUPE SANDWEDGE \$15
beer battered, grilled or blackened gulf grouper on a toasted brioche bun with lettuce, tomato, red onion & tartar sauce

SEARED TUNA TACOS \$15
three soft shelled tacos with rare sesame seared tuna, cheddar jack cheese, lettuce, tomato, green onion & sesame ginger drizzle

SALMON BLT \$15
pan fired antarctic salmon fillet with blackening spices, cheddar cheese, mayo, bacon, lettuce & tomato on grilled white bread

SHRIMP SCAMPI FLATBREAD* \$18
baked flatbread with sauteed shrimp, garlic butter, basil, mozzarella cheese, tomato, red onions, arugula & balsamic drizzle

VEGGIE FLATBREAD* \$12
mushrooms, onions, cheddar jack cheese, peppers, artichoke, tomato and wilted spinach

BUFFALO CHICKEN WRAP \$12
deep fried chicken tenders tossed in wing sauce and rolled in a flour tortilla with lettuce, tomato and blue cheese crumbles

CHICKEN TENDERS \$10
four deep fried breaded chicken tenders served over french fries with your choice of bbq or honey mustard sauce for dipping

SOUTHERN FRIED CHICKEN SANDWEDGE \$12
battered, deep fried and served on a toasted bun with lettuce, tomato, red onion and ranch (grilled chicken available)

FRIED EGG & BACON SANDWEDGE \$10
two pan fried eggs with melted american cheese and smokehouse bacon on grilled white bread

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.

ENTREES

available after 5:30 p.m.
served with house salad, potato, vegetable du jour

FILET MIGNON \$30
USDA choice tenderloin of beef topped with gorgonzola cheese, sautéed mushrooms, onions and a port wine demi glaze

RIBEYE STEAK \$28
chargrilled choice ribeye steak topped with caramelized onion and served with horseradish cream

PORK SCHNITZEL \$21
breaded and deep fried pork loin cutlet topped with a mushroom sherry sauce

CHICKEN FLORENTINE \$23
pan fired chicken breast simmered with spinach, artichoke hearts, sundried tomato, white wine, garlic and heavy cream

CHICKEN PARMESAN \$20
deep fried chicken breast with tomato sauce, mozzarella, parmesan cheese and angel hair pasta

FISH & CHIPS \$18
beer battered atlantic cod served with french fries, coleslaw and key lime tatar sauce

BAKED SALMON & LOBSTER \$32
seasoned antarctic salmon over lobster sauce and topped with crème fraiche & salmon roe

