



SOUPS • STARTERS

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

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

BUFFALO WINGS - GLUTEN FREE \$14
traditional, non-breaded deep fried chicken wings
tossed in chef's buffalo sauce with celery and blue
cheese
*optional choices: blackened, bbq, garlic parmesan
cheese or sesame ginger*

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

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

SMOKED FISH DIP \$10
smoked mahi, amberjack and grouper blended
with mayo and spices, served with grilled flatbread

COCONUT SHRIMP \$12
6 butterflied tiger shrimp with coconut breading,
deep fried and served with thai chili sauce

GRILLED CHICKEN QUESADILLA \$14
grilled sugar brined chicken breast with fresh
cilantro, tomato, cheddar jack cheese, green pepper
and onion in a pressed flour tortilla
optional choices: beef or vegetable

SALADS

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

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

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

GRILLED SALMON SALAD full \$16 • half \$12
chargrilled salmon served on a bed of mixed
greens with feta cheese, red onions, sliced
strawberries and cucumbers

HONEY CRISP CHICKEN SALAD full \$14 • half \$10
chopped chicken tenders over mixed greens with
tomato, candied pecans, hard boiled 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 with croutons, parmesan cheese and
caesar dressing
optional choices: 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 Potato 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 with lettuce, tomato, red
onion and topped with your choice of american,
swiss or cheddar cheese

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

THE CHEF BURGER \$18
half pound of american wagyu beef, grilled pork
belly, melted gruyere cheese, tomato, pickled red
onion and black truffle mayo

CRAB CAKE "BURGER" \$16
handmade crab cake patty with lettuce, tomato,
red onion and tartar sauce on a toasted brioche
bun

CLASSIC HOT DOG \$7
grilled all beef dog on a bun served with a pickle

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



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

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

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

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

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

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

PORTOBELLO WRAP \$12
marinated portobello mushrooms, roasted red peppers, goat cheese, spinach and red onion rolled in a flour tortilla

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

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

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

CHICKEN CLUB SANDWEDGE \$12
grilled chicken breast with guacamole, lettuce, tomato, red onion, swiss cheese and bacon on a toasted brioche bun

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

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

ISLAND SHRIMP TACOS \$15
jerk spiced shrimp, lettuce, tomato and pineapple salsa on three flour tortillas

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

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ENTREES

available after 5:30 p.m

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

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

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

CAJUN SALMON RISOTTO \$25
blackened salmon served over arborio rice with andouille sausage, green peppers and onions in a tomato creole sauce

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

PORK SCHNITZEL \$21
breaded and deep fried pork loin cutlet topped with a mushroom sherry sauce
served with potato and vegetable du jour

WILD MUSHROOM AND GORGONZOLA PASTA \$20
penne pasta tossed with wild mushrooms, tomato, spinach, green onion and alfredo sauce with a gorgonzola cheese and parsley finish