



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*

LOADED TATER TOTS \$10
deep fried tots topped with chili con carne, melted
cheddar jack cheese, tomato, green onion & jalapenos

SOFT BURRATA \$12
soft & creamy burrata cheese with tomato,
prosciutto ham, fig jam & herb focaccia bread

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

**ROASTED BEET &
GOAT CHEESE SALAD** full \$14 • half \$10
roasted beets, goat cheese, pumpkin seeds, red
onion & balsamic drizzle on a bed of greens

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, Lite Raspberry Vinaigrette, 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

TAVERN BURGER \$14
chargrilled burger patty on a pretzel bun with
mushrooms, onions, bacon & beer cheese sauce

PORTOBELLO "BURGER" \$12
balsamic marinated portobello mushroom,
chargrilled and served on a toasted brioche bun
with lettuce, tomato, red onion & your choice of
cheese

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	BUFFALO CHICKEN WRAP	\$12
sliced turkey and ham layered on three pieces of toast with lettuce, tomato, swiss cheese, smokehouse bacon and mayonnaise		deep fried chicken tenders tossed in wing sauce with lettuce, tomato and blue cheese crumbles rolled in a flour tortilla	
THE TAMPA CUBAN	\$14	CHICKEN TENDERS	\$10
ham, mojo pork, salami, swiss and dijon mayo on pressed cuban bread		four deep fried breaded chicken tenders served over french fries with your choice of bbq or honey mustard sauce for dipping	
THE DELI SANDWEDGE	\$10	CHICKEN CLUB SANDWEDGE	\$12
choice of ham, turkey, bacon, chicken salad, tuna salad or egg salad with lettuce, tomato, mayonnaise and cheese		grilled chicken breast with guacamole, lettuce, tomato, red onion, swiss cheese and bacon on a toasted brioche bun	
FRIED EGG & BACON SANDWEDGE	\$10	FLORIDA GROUPER SANDWEDGE	\$15
two pan fried eggs with melted american cheese and smokehouse bacon on grilled white bread		beer battered, grilled or blackened gulf grouper with lettuce, tomato, red onion and tartar sauce on a toasted brioche bun	
ITALIAN HOAGIE	\$12	SEARED TUNA TACOS	\$15
sliced capicola, salami & ham on a hoagie bun with lettuce, tomato, red onion, mayo, Italian dressing & provolone cheese		rare sesame seared tuna, cheddar jack cheese, lettuce, tomato, green onion and sesame ginger drizzle on three soft shelled tacos	
PORK CARNITAS TACOS	\$12	POKE BOWL	\$15
marinated pork shoulder, 3 flour tortillas, lettuce, tomato, green onion, cheddar jack cheese, guacomole ranch drizzle		sashimi tuna with asian ginger dressing, fried wonton chips, tomato, cucumbers, wakami salad, red onion & fresh cilantro	
PHILLY STEAK & CHEESE	\$14	SHRIMP SCAMPI FLATBREAD*	\$18
thin sliced prime rib with sauteed green peppers, onions, mushrooms & melted provolone cheese on a toasted hoagie bun		sauteed shrimp, garlic butter, basil, mozzarella cheese, tomato, red onions, arugula and balsamic drizzle on a baked flatbread	
VEGGIE FLATBREAD*	\$12		
mushrooms, onions, cheddar jack cheese, peppers, artichoke, tomato and wilted spinach on baked flatbread			

ENTREES

available after 5:30 p.m

FILET MIGNON	\$30	PESTO BAKED SALMON	\$25
USDA choice tenderloin of beef topped with gorgonzola cheese, sautéed mushrooms, onions and a port wine demi glaze <i>served with potato and vegetable du jour</i>		Chilean salmon fillet topped with basil pesto & parmesan cheese, baked in the oven and finished with a tomato relish <i>served with potato and vegetable du jour</i>	
RIBEYE STEAK	\$28	SHRIMP & GRITS	\$26
chargrilled choice ribeye steak topped with caramelized onion and horseradish cream <i>served with potato and vegetable du jour</i>		sauteed shrimp with peppers, onions, smoked bacon, tomato & green onion in a creamy white wine sauce. <i>served over buttery grits and finished with smoked gouda cheese</i>	
SUGAR BRINED PORK CHOP	\$28	CHICKEN SALTIMBOCCA	\$23
sugar brined 12oz. pork chop, chargrilled and finished in a peach bourbon glaze <i>served with potato and vegetable du jour</i>		Pan fired chicken breast topped with prosciutto ham, fresh sage, gruyere cheese & marsala wine butter sauce <i>served with potato and vegetable du jour</i>	
SMOKED BEEF BRISKET	\$21		
a generous portion of tender beef slow smoked and brushed with hickory BBQ sauce <i>served with coleslaw & french fries</i>			

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