

ST. PETERSBURG COUNTRY CLUB



SANDWEDGES . HAND-HELDS

Includes one side: French Fries, Cole Slaw, Cottage Cheese, Sweet Potato Fries, Fruit Cup Onion Rings - Add \$2 starred items (*) do not include a side

sliced turkey and ham layered on three pieces of toast with lettuce, tomato, swiss cheese, smokehouse bacon and mayonnaise	BUFFALO CHICKEN WRAP deep fried chicken tenders tossed in wing sauce with lettuce, tomato and blue cheese crumbles rolled in a flour tortilla
ham, mojo pork, salami, swiss and dijon mayo on pressed cuban bread	CHICKEN TENDERS \$10 four deep fried breaded chicken tenders served over french fries with your choice of bbq or honey mustard sauce for dipping
tuna salad or egg salad with lettuce, tomato, mayonnaise and cheese \$12	CHICKEN CLUB PESTO SANDWEDGE \$12 grilled chicken breast with pesto aioli mayo, lettuce, tomato,cheddar cheese and bacon
steak tip sandwedge \$15 filet tips with grilled onions, swiss cheese and horsey sauce on a hoagie roll	FLORIDA GROUPER SANDWEDGE MP beer battered, grilled or blackened gulf grouper with lettuce, tomato, red onion and tartar sauce on a toasted brioche bun
sliced turkey breast with bacon, swiss, lettuce, tomatoes, avocado and ranch dressing in a soft tortilla wrap	seared tuna tacos* \$15 rare sesame seared tuna, cheddar jack cheese, lettuce, tomato, green onion and sesame ginger drizzle on three soft shelled tacos
shaved pastrami, swiss cheese, tomatoes, vinaigrette slaw and fries piled a mile high on Texas toast	BLACKENED SHRIMP TACOS* \$15 blackedned shrimp topped with pineapple pico de gallo and cheddar jack cheese served in flour tortillas
chargrilled beef patty with lettuce, tomato, and red onion, topped with your choice of cheese SMASH BURGER \$14 all beef patty smashed a la plancha, placed on Texas toast with LTO, swiss and thousand island dressing	BLACK BEAN BURGER \$14 a blend of black beans, peppers and southwest spices, served on a brioche bun with cheddar cheese, lettuce and a pile of crisp onion straws

FLATBREADS

VEGGIE \$13	BUFFALO CHICKEN \$14
mushrooms, onion, cheddar jack cheese, peppers, tomato, and wilted spinach	grilled chicken, buffalo sauce, red onion, mozzarella and blue cheese crumbles drizzled with ranch
MEAT LOVERS \$15	CHEESEBURGER \$14
bacon, pepperoni, ham with mozzarella cheese and	ketchup and mustard sauced topped with ground
marinara sauce	beef, diced tomatoes, red onions, pickles and monterey 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.



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Soups • STARTERS

soup du Jour chef's daily creation	cup \$5 · bowl \$7	conch fritters fresh chunks of conch meat lightly tossed in a crispy beer and vegetable batter. Served with a	\$14
CHILI CON CARNE traditional chili with beans mad	cup \$5 · bowl \$7 le fresh in house	side of boom boom sauce	
FRENCH ONION SOUP brandy, sherry, caramelized onicroûtons, swiss and provolone of	on recipe with	smoked FISH DIP a Florida classic, smoked mahi, amberjack and grouper blended with mayo and spices, served with grilled flatbread	. \$12
non-breaded wings, deep fried choice of sauce: bbq, asian spin mild, medium or hot	and tossed with cy, sesame ginger,	BUFFALO CHICKEN WONTONS wontons stuffed with a savory mixture of cream cheese, diced chicken and buffalo sauce, served with blue cheese dressing	1
provolone cheese, coated in bre seasoned and fried. Served with dipping sauce	eadcrumbs, Italian	grilled, marinated chicken breast with cheddar jack cheese, green bell peppers and yellow Spani	\$14 ish
CHIPS AND SALSA freshly fried corn tortilla chips serve house made salsa		onion in a pressed flour tortilla optional choices: beef or vegetable	

SALADS

BAJA SHRIMP SALAD large \$17 · small \$13 **THE 1905 SALAD** large \$15 · small \$12 iceberg lettuce with oregano vinaigrette dressing, grilled shrimp on a bed of mixed greens and swiss cheese, tomato, sliced ham, red onion, topped with bacon, grape tomatoes, shredded parmesan cheese and green olives with oregano vinaigrette dressing

STEAK SALAD large \$18 · small \$15 mixed greens, red onions, grape tomatoes, beef filet tips and blue cheese crumbles topped with a balsamic glaze

BBQ CHICKEN SALAD large \$15 · small \$12 chopped romaine, black bean corn salsa, grilled chicken topped with BBQ ranch and tortilla strips

bright lemon burre blanc

cheddar jack cheese and finished with guacamole

HONEY CRISP CHICKEN SALAD large \$15 · small \$12 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 large \$15 · small \$12 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

available after 5:30 p.m all entrees except pasta are served with potatoes and chefs vegetables

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BACON WRAPPED FILET \$36 USDA choice beef tenderloin filet wrapped with applewood smoked bacon	CHICKEN BRUSCHETTA \$26 grilled chicken breast paired with classic Italian bruschetta and topped with shaved parmesan cheese
12oz NY STRIP \$33 angus cut strip grilled to perfection and topped with fried onion tanglers	PASTA BOLOGNESE \$24 classic Italian Bolognese where al dente rigatoni is paired with a hearty ground beef sauce slow cooked with garlic, tomatoes and fresh herbs
RED SNAPPER \$30 skin on red snapper with a pineapple pico de gallo SEARED SALMON \$28 farm raised 6 oz salmon seared and topped with a	SEAFOOD PASTA \$28 shrimp and scallops cooked in a butter cream sauce served over twirled linguine pasta