



ST. PETERSBURG COUNTRY CLUB



SALADS

THE 1905 SALAD GF petite \$13 • entree \$16
iceberg lettuce with oregano vinaigrette, swiss cheese, tomato, ham, red onion, parmesan cheese and green olives

NAPA SALAD GF petite \$8 • entree \$12
mixed greens, crumbled gorgonzola, candied pecans and tomatoes, served with raspberry balsamic dressing

BURRATA & ROASTED TOMATO entree only \$16
fresh burrata, watermelon radish, roasted tomatoes, arugula, lemonette, aged balsamic, ciabatta crisp

TUNA NIÇOISE GF entree only \$16
ahi tuna, arugula, fingerling potatoes, tiny beans, grape tomatoes, egg, niçoise pesto & lemonette

BABY KALE CAESAR petite \$8 • entree \$12
crisp hearts of romaine, baby kale, chopped egg, shaved parmesan, caesar dressing & ciabatta crisp

HONEY CRISP CHICKEN SALAD petite \$13 • entree \$16
chopped chicken tenders over mixed greens with tomato, candied pecans, hard boiled egg and cucumber served with honey mustard dressing

ADD PROTEIN TO YOUR SALAD

Joyce Farms Chicken Breast \$8
Beef Tenderloin \$14
Gulf Shrimp \$10
Faroe Island Salmon \$12
all protein gluten free

SANDWEDGES AND MORE

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

GRILLED CHICKEN PANINI \$15
grilled chicken, arugula, tomato, pepperjack cheese, basil aioli & pressed focaccia bread

DELI BOARD \$14
choice of ham, turkey, salami, blt, chicken salad, or tuna salad, served alongside lettuce, tomato and pickle with choice of cheese and bread

PRIME RIB CHEESESTEAK \$17
tender beef, sauteed peppers, onions & mushrooms, provolone cheese, on a hoagie roll & topped with dijon horseradish sauce

SALMON CLUB \$17
grilled salmon, bacon, lettuce, tomato, lemon dill aioli, brioche roll

HOUSE MADE BURGER BAR \$16
cooked to order, served on a toasted brioche roll with lettuce, tomato, and red onion
choice of: cheddar, swiss, american, pepperjack or bleu cheese

add sautéed onions, mushrooms or bacon \$1 each

choice of angus beef, turkey, salmon, or black bean burger

PORTO ROMESCO SANDWICH \$15
grilled portobella mushroom, roasted red peppers, olive tapenade, arugula, goat cheese, pesto mayonnaise, ciabatta roll

GROUPER SANDWICH \$MP
grilled, blackened, or fried, served with lettuce, tomato, red onion & tartar sauce on a toasted brioche roll

FISH OR SHRIMP TACOS \$16
2 blackened mahi mahi or gulf shrimp tacos, served with cabbage, chili lime crema, black bean corn pico, flour tortillas

ST. PETE CUBAN \$15
ham, mojo pork, salami, swiss, mayo and mustard, pressed cuban bread

HOUSE MADE CHICKEN TENDERS \$12
crispy fried tenders, served with french fries and your choice of dipping sauce

BUILD YOUR OWN FLATBREAD \$15
choose your crust (regular or cauliflower gf)
choice of up to three toppings: pepperoni, sausage, ham, bacon, extra cheese, mushrooms, onions, green peppers, green olives, jalapeno peppers, or spinach

additional toppings \$1 each

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 cup \$6 • bowl \$8
chef's daily creation

HOUSE MADE CHILI cup \$6 • bowl \$8
traditional chili with beans made fresh in house

FRENCH ONION SOUP cup \$6 • bowl \$8
brandy, sherry, caramelized onion recipe with
croûtons, swiss and provolone cheese

CHICKEN WINGS (12 EACH) \$17
smoked and deep fried crispy chicken wings,
tossed in your choice of sauce: buffalo, bourbon
bbq, sesame ginger, carolina hot, blackened

FRIED GREEN TOMATOES \$13
arugula, feta cheese, lemon caper aioli, smoked
paprika, heirloom tomato relish

TRATTORIA MEATBALLS \$14
beef + pork meatballs, house made marinara,
ricotta, asiago & basil

BOURBON BRUSSELS SPROUTS GF \$12
fried brussels sprouts tossed in a sweet bourbon
mustard glaze, topped with hardwood smoked
bacon and bleu cheese

CRABCAKE POPPERS \$17
lay's crust, honey siracha & shaved vegetables

WHITE CHEDDAR STUFFED MUSHROOMS \$13
fresh roasted mushrooms hand stuffed with garlic
herb cheese, topped with parmesan and garlic cheese
crust & served over creamy four cheese sauce

ENTREES

available after 5:30 p.m

**SHAWARMA CHICKPEA COUSCOUS &
QUINOA BOWL** \$16
israeli cous cous, red quinoa, roasted chickpeas,
carrot, baby bell pepper, cilantro, dried apricot,
shawarma spices, arugula, pickled shallot &
harissa yogurt sauce

PRIME CHESHIRE PORK RIBEYE \$28
chargrilled, sweet potato, brussels hash,
apple bourbon chutney, frizzled onions,
horseradish stone ground mustard vinaigrette

PENNE RUSTICA \$26
penne pasta with shrimp, grilled chicken and
italian sausage, tossed in a tomato vodka sauce
under a golden crust of breadcrumbs & cheese

BABY BACK RIBS half rack \$18 • full rack \$30
fall-off-the-bone baby back ribs glazed in house
made bbq sauce, served with fries and coleslaw

**BYOC: BUILD YOUR OWN CLASSIC CHOOSE FROM
THE FOLLOWING PROTEINS AND SAUCES:**
halpern's reserve angus filet mignon \$45
joyce farms chicken breast \$26
cedar plank faroe island salmon \$32
16-20 ct gulf shrimp \$28

all protein gluten free

SAUCES: balsamic syrup, harissa yogurt sauce,
bourbon mustard glaze, thai ginger sauce, lemon
basil butter, apple bourbon chutney, bbq sauce

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF:
baked potato, rice du jour, or homestyle whipped
potatoes

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