

THE STRAND

APPETIZERS

FRIED GREEN TOMATOES \$11.00
Cajun, Panko-Crusted, Buttermilk Marinated Green Tomatoes, Bacon Marmalade, Lemon Basil Aioli

SHRIMP COCKTAIL \$16.00
Spice Poached Shrimp, Bloody Mary Cocktail Sauce

CHARCUTERIE & CHEESE \$17.00
Assorted Cured Meats and Cheeses, Pickled Vegetables, Olive Medley, Candied Nuts, Tomato Jam, Bacon Marmalade

FRESH CALAMARI \$16.00
Fresh Never Frozen Calamari, Lightly Breaded, Flash Fried, Peppadews, Honey Japapeno Aioli, Chili Garlic Aioli

BAKED CRAB DIP \$19.00
Creamy Baked Lump Crab Dip, Old Bay Butter Toast

STEAMED EDAMAME \$12.00
Lightly Steamed, Umami Seasoning, Chili Onion Crisp

SOUPS

Cup \$8.00 Bowl \$10.00

LOBSTER BISQUE
Sherry Laced, Creamy, Seafood Soup

FRENCH ONION SOUP
Caramelized Onions, Bone Broth, Gruyere

SOUP OF THE DAY
Ask Your Server for Today's Selection

SALADS

BURRATA SALAD \$11.00
Soft Curd Mozzarella, Seasonal Melon, Herb Puree, Arugula, Crispy Prosciutto, Pickled Onions, Balsamic Glaze

CAESAR SALAD \$9.00
Shredded Romaine, White Anchovies, Focaccia Croutons, Parmesan Snow, Caesar Dressing

BABY ICEBERG WEDGE \$12.00
Baby Iceberg, Bacon Marmalade, Gorgonzola, Tomato Relish, Watermelon Radish, Pickled Red Onions, Blue Cheese Dressing

BRIE & BERRY SALAD \$11.00
Baby Arugula, Fried Brie Croutons, Seasonal Berries, Candied Pecans, Radish, Vanilla Honey Vinaigrette

ENHANCEMENTS

Grilled Fresh Salmon \$13.00, Shrimp \$10.00, Chicken \$7.00

RIVER STRAND GOLF AND COUNTRY CLUB

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

CHICKEN MILANESE \$18.00
Parmesan Crusted Chicken Paillard, Citrus Butter, Arugula Salad, Oven Dried Tomatoes, Marinated Olives, Pickled Red Onions, Shaved Parmesan, Garlic Mashed Potatoes

CEDAR PLANK SALMON \$23.00
Ponzu Marinated Salmon, Citrus Butter, Crispy Bacon Brussels Sprouts

FILET MIGNON 6oz \$27.00
Grilled to Temperature, 6oz Filet Mignon, Cowboy Butter, Garlic Mashed Potatoes, Roasted Carrots

PRIME RIB 12oz \$34.00 16oz \$42.00
Cooked to Temperature, Herb Spiced, Slow-Roasted Prime Rib. Au Jus, Garlic Mashed Potatoes

HANDHELDS

Choice of Side

PRIME RIB FRENCH DIP \$16.00
Shaved, Slow Roasted Ribeye, Caramelized Onions, Horseradish Cream, Jack Cheese, Baguette

WAGYU TRUFFLE BURGER \$19.00
½ lb Wagyu Beef Grilled to Temp, Gruyere Cheese, Caramelized Onions, Shredded Lettuce, Bacon Marmalade, Truffle Soy Aioli, Brioche Bun

FRESH FISH SANDWICH \$15.00
Choice of Beer Battered, Grilled, Baked or Blackened Fresh Cod, Southern Cole Slaw, Brioche Bun

BBQ PULLED PORK \$14.00
36 Hour Sous Vide Barbeque Pulled Pork, Bourbon BBQ Sauce, Southern Slaw, Pickled Onions, Brioche Bun

SIDES

\$6.00 Each

MASHED POTATOES
Creamy, Garlic Mashed Yukon Potatoes

SIDEWINDER FRIES
Crispy, Thick Cut Spiral Fries

SWEET POTATO FRIES
Vibrant and Naturally Sweet

SIDE SALAD
Romaine Lettuce, Carrots, Tomatoes, Cucumbers, Onions or Caesar

SOUTHERN SLAW
Crisp, Tangy, Cabbage Slaw

TROPICAL MOJITO FRUIT SALAD
Assorted Melons and Berries, Fresh Mint, Mojito Syrup
Add Whipped Cream

DESSERTS

CHOCOLATE LOVIN' SPOON CAKE \$11.00
Layers of Rich Chocolate Cake & Ganache

SEASONAL CHEESECAKE \$12.00
Creamy Cheesecake Finished with Fresh Seasonal Toppings

WARM BUTTER CAKE \$9.50
Macerated Berries, Whipped Cream

HOUSE MADE ICE CREAM \$9.00
Ask Your Server for Today's Flavor