

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

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, Melon, Herb Puree, Arugula, Crispy Prosciutto, Balsamic Glaze

CAESAR SALAD \$ 9.00

Shredded Romaine, White Anchovies, Focaccia Croutons, Parmesan Snow, Caesar Dressing

BABY ICEBERG WEDGE \$11.00

Baby Iceberg, Bacon Marmalade, Gorgonzola, Tomato Relish, Watermelon Radish, Pickled Red Onions, Blue Cheese Dressing

BRIE & BERRY SALAD \$12.00

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

DRESSINGS

Caesar, Ranch, Blue Cheese, Vanilla Honey Vinaigrette, Citrus Vinaigrette

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

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

FRIED FISH WHALER SANDWICH \$15.00

Beer Battered 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

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

BUTTER CAKE \$ 9.50

Macerated Berries, Whipped Cream

HOUSE MADE ICE CREAM \$ 9.00

Ask Your Server for Today's Flavor