

THE STRAND

DINNER MENU

Appetizers

V GFA	STEAMED EDAMAME <i>Lightly Steamed, Umami Seasoning, Chili Onion Crisp</i>	\$12.00
VA	FRIED GREEN TOMATOES <i>Cajun, Panko-Crusted, Buttermilk Marinated Green Tomatoes, Bacon Marmalade, Lemon Basil Aioli</i>	\$11.00
GF	SHRIMP COCKTAIL <i>Spice Poached Shrimp, Bloody Mary Cocktail Sauce</i>	\$16.00
GFA	CHARCUTERIE & CHEESE <i>Assorted Cured Meats & Cheeses, Olive Medley, Candied Nuts, Bacon Marmalade, Crackers</i>	\$17.00
	FRESH CALAMARI <i>Fresh Never Frozen Calamari, Lightly Breaded, Flash Fried, Peppadews, Honey Jalapeno Aioli, Chili Garlic Oil</i>	\$16.00
	STRAND SHRIMP <i>Crispy Fried Petite Shrimp, Tossed in our Asian Chili Garlic Sauce</i>	\$11.00
VA GFA	TRUFFLE PARM PAVE TOTS <i>Caviar, Sour Cream, Chives</i>	\$10.00

Soups

Cup \$8.00 Bowl \$10.00

	LOBSTER BISQUE <i>Sherry -Laced Creamy Seafood Soup</i>
	FRENCH ONION SOUP <i>Caramelized Onions, Bone Broth, Gruyère</i>
	CHEF’S FRESHLY CRAFTED SOUP <i>Ask Your Server for Today’s Selection</i>

Salads

VA GFA	BURRATA SALAD <i>Soft Curd Mozzarella, Seasonal Melon, Herb Purée, Arugula, Crispy Prosciutto, Pickled Onions, Balsamic Glaze</i>	\$11.00
GFA	CAESAR SALAD <i>Shredded Romaine, Focaccia Croutons, Parmesan Snow, Caesar Dressing</i>	\$9.00
VA GFA	BABY ICEBERG WEDGE <i>Baby Iceberg, Bacon Marmalade, Gorgonzola, Tomato Relish, Watermelon Radish, Pickled Red Onions, Blue Cheese Dressing</i>	\$12.00
VA GFA	BRIE & BERRY SALAD <i>Baby Arugula, Fried Brie Croutons, Seasonal Berries, Candied Pecans, Vanilla Honey Vinaigrette</i>	\$11.00
VA GFA	THE STRAND STACK <i>Romaine Lettuce, Marinated Grilled & Chilled Chicken, Bacon, Avocado, Tomato, Chopped Egg, Choice of Dressing</i>	\$16.00

Salad Dressings

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

Enhancements

Grilled Filet Mignon \$20.00 Fresh Salmon \$13.00 Shrimp \$10.00 Chicken \$7.00

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Entrées

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

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

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

GF PRIME RIB (Available Every Saturday Night)	12 OZ	\$34.00	16 OZ	\$42.00
Herb-Spiced Slow-Roasted Prime Rib, Bone Broth, Garlic Mashed Potatoes				

GFA	SHRIMP SCAMPI	\$31.00
	<i>Fresh Bucatini, House-Made Seafood Stock, Compound Butter, Tomatoes, Spinach</i>	

V VEGGIE PASTA **\$23.00**
GFA *Linguine, Seasonal Vegetables with Light Vinaigrette*

Handhelds

PRIME RIB FRENCH DIP **\$17.00**
Shaved, Slow Roasted Ribeye, Caramelized Onions, Horseradish Cream, Jack Cheese, Baguette

VA	TRUFFLE BACON BURGER	\$19.00
GFA	<i>1/2 lb Beef Grilled to Temp, Gruyere Cheese, Caramelized Onions, Shredded Lettuce, Bacon Marmalade, Truffle Tamari Aioli, Brioche Bun</i>	

VA	AMERICAN CLASSIC BURGER	\$15.00
GFA	8 oz Patty Grilled to Temp, Lettuce, Tomato, Pickles, Dijonnaise, Cheddar Cheese, Brioche Bun	

GFA	TAMPA CUBAN	\$14.00
	<i>Crusty Bread, House Roasted Pork, Genoa Salami, Ham, Pickles, Mustard, Mojo Sauce</i>	

Flatbreads

GFA CLASSIC PEPPERONI **\$13.00**
San Marzano House-Made Red Sauce, Gourmet Pepperoni, Ciliegine Mozzarella

V MARGHERITA **\$14.00**
 GFA *San Marzano House-Made Red Sauce, Oven Dried Tomatoes, Fresh Basil, Lemon Laced Arugula,*
CilieGINE Mozzarella

GFA THE MEATS **\$16.00**
San Marzano House-Made Red Sauce, Pepperoni, Bacon, Italian Sausage, Ciliegine Mozzarella

Sides

VA	PAVE POTATOES	V	SIDE SALAD HOUSE OR CAESAR
GFA	<i>Truffle Parm, Fried Crispy</i>	GF	<i>Romaine Lettuce, Carrots, Tomatoes, Cucumbers, Onions, Choice of Dressing</i>

GF **ROASTED GARLIC MASHED POTATOES** GF **ROASTED BABY CARROTS**
 Creamy, Garlic Mashed Yukon Potatoes Tossed with Olive Oil and Fresh Thyme

VA **CRISPY FRIED BRUSSELS SPROUTS**
GF *Toasted in a Bacon Marmalade*

GF- Gluten Free GFA- Gluten Free Available V- Vegetarian VA- Vegetarian Available

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.