

THE STRAND

LUNCH MENU AVAILABLE 11-4

APPETIZERS

- VA **FRIED GREEN TOMATOES** \$11.00
Cajun, Panko-Crusted, Buttermilk Marinated Green Tomatoes,
Bacon Marmalade, Lemon Basil Aioli
- GF **SHRIMP COCKTAIL** \$16.00
Spice Poached Shrimp, Bloody Mary Cocktail Sauce
- GFA **CHARCUTERIE & CHEESE** \$17.00
Assorted Cured Meats and Cheeses, Olive Medley, Candied Nuts,
Bacon Marmalade, Assorted Crackers
- FRESH CALAMARI** \$16.00
Fresh Never Frozen Calamari, Lightly Breaded, Flash Fried,
Peppadews, Honey Jalapeno Aioli, Chili Garlic Aioli
- V **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

CHEF'S FRESHLY CRAFTED SOUP

Ask Your Server for Today's Selection

SALADS

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

GF ENHANCEMENTS

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

ENTRÉES

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

FLATBREADS

- GFA **THE MEATS** \$16.00
San Marzano House-Made Red Sauce, Pepperoni, Bacon, Italian
Sausage, Cigliene Mozzarella
- VA, GFA **CLASSIC PEPPERONI** \$13.00
San Marzano House-Made Red Sauce, Gourmet Pepperoni,
Cigliene Mozzarella
- VA, GFA **MARGHERITA**
Oven Dried Grape Tomatoes, Fresh Basil, Lemon Laced Arugula,
Ciglienne Mozzarella

HANDHELDS

Choice of Side

- GFA **SHRIMP TACOS** \$16.00
Fried Shrimp, Chili Garlic Aioli, Tomatoes, Pickled Red Onions
- GFA **CHICKEN CAESAR SALAD WRAP** \$14.00
Grilled Chicken, Romaine, Parmesan, Caesar
- GFA **THE LINK** \$12.00
Jumbo Beef Frank, Traditional Condiments
- PRIME RIB FRENCH DIP** \$17.00
Shaved, Slow Roasted Ribeye, Caramelized Onions, Horseradish
Cream, Jack Cheese, Baguette
- VA, GFA **TRUFFLE BACON BURGER** \$19.00
½ lb Beef Grilled to Temp, Gruyere Cheese, Caramelized Onions,
Shredded Lettuce, Bacon Marmalade, Truffle Tamari Aioli, Brioche
Bun
- VA, GFA **AMERICANA CLASSIC** \$15.00
8 oz Patty, Lettuce, Tomato, Onion, Pickles, Dijonnaise Sauce,
Brioche Bun
- GFA **FRESH FISH SANDWICH** \$15.00
Choice of Beer Battered, Grilled, Baked or Blackened Fresh Cod,
Southern Cole Slaw, Brioche Bun
- GFA **BBQ PULLED PORK** \$14.00
36 Hour Sous Vide Barbeque Pulled Pork, BBQ Sauce, Southern
Slaw, Pickled Onions, Brioche Bun
- GFA **TAMPA CUBAN** \$14.00
Crusty Bread, House Roasted Pork, Genoa Salami, Ham, Pickles,
Mustard, Mojo Sauce
- GFA **CHICKEN SALAD CROISSANT** \$14.00
House Chicken Salad, Romaine Lettuce, Freshly Baked Croissant

CHOICE OF SIDES

\$6.00 Each

- GFA **SIDEWINDER FRIES** V, GF **SWEET POTATO FRIES** V, GF **MASHED POTATOES**
V, GF **KETTLE CHIPS** V, GF **SOUTHERN SLAW**
V, GF **SIDE SALAD**

RIVER STRAND
GOLF AND COUNTRY CLUB

GF- Gluten Free GFA- Gluten Free Available

V- Vegetarian VA- Vegetarian Available

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.