

STARTERS

CHEF'S SOUP OF THE DAY \$4.00/\$7.00

Chefs Creation of the Day

HOT JALAPENO CRAB DIP \$13.95

Lump Crab, Cream Cheese, Pepper Jack, Jalapeno, Onion, Cilantro, Breadcrumbs. Served with Warm Pita Chips

POPCORN FRIED SHRIMP \$10.95

Hand Breaded Popcorn Shrimp, Cocktail & Tartar Sauces

MOZZARELLA CHEESE STICKS \$8.95

Breaded Italian Mozzarella, Red Sauce

LOADED POTATO CHIPS \$9.95

Fresh Fried Potato Chips, Queso, Smoked Bacon, Scallion, Sour Cream. ADD CHICKEN \$6 ADD STEAK* \$7

CHIPS AND QUESO DIP ONLY \$7.95

SEARED AHI TUNA* \$11.50

Sesame Crusted Ahi Tuna, Pickled Ginger, Wasabi, Soy Sauce, Crispy Wonton Chips

ARANCINI MARINARA \$9.50

Three Stuffed Italian Risotto Balls with Mozzarella, Parmesan, Breadcrumbs, Marinara

SKILLET BAKED MAC N' CHEESE \$9.95

Cavatappi Pasta, Bechamel Sauce, Cheddar Cheese, Breadcrumbs, Scallions

ADD FRIED CHICKEN / BUFFALO CHICKEN \$6

NASHVILLE HOT CHICKEN WINGS \$12.95

Fried Chicken Wings, Spicy Barbecue Wing Sauce, Pickles, Celery & Carrots, Ranch or Bleu Cheese

FLATBREAD PIZZAS

CLASSIC CHEESE \$10.95

Red Sauce, Mozzarella

3 MEAT \$13.50

Red Sauce, Mozzarella, Pepperoni, Italian Sausage, Smoked Bacon

SMALL SALADS

ADD: STEAK* \$7, CHICKEN \$6, SHRIMP \$7, SALMON* \$9, TUNA* \$7 GRILLED, BLACKENED OR BUTTERMILK FRIED

HOUSE SALAD \$7.50

Chopped Iceberg, Cucumbers, Tomatoes, Cheddar, Bacon, Croutons, Ranch Dressing

MIXED GREENS SALAD \$7.50

Mixed Greens, Cucumbers, Tomatoes, Goat Cheese, Croutons, Balsamic Vinaigrette

ENTREE SALADS

GRILLED CHICKEN SALAD \$13.75

Chopped Iceberg, Cucumbers, Tomatoes, Jack Cheese, Chopped Egg, Bacon, Croutons, Ranch Dressing

SESAME TUNA SALAD* \$13.95

Mixed Greens, Cucumbers, Tomatoes, Roasted Red Peppers, Red Onions, Wonton Crisps, Soy-Sweet Chili Vinaigrette

STEAK & BLEU SALAD* \$15.95

Chopped Iceberg, Cucumbers, Tomatoes, Red Onions, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

GRILLED SALMON SALAD* \$16.95

Mixed Greens, Cucumbers, Tomatoes, Roasted Red Peppers, Chopped Egg, Bacon, Croutons, Honey Mustard

DRESSINGS: BALSAMIC VINAIGRETTE, SOY-SWEET CHILI VINAIGRETTE, BLEU CHEESE DRESSING, RANCH DRESSING, HONEY MUSTARD, FRENCH DRESSING

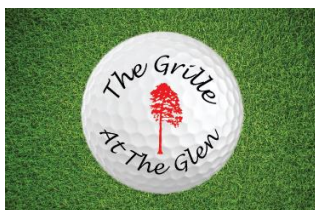
PEPPERONI \$12.50

Red Sauce, Mozzarella, Pepperoni

SUPREME \$12.50

Red Sauce, Mozzarella, Pepperoni, Italian Sausage, Red Onions, Bell Peppers, Black Olives

*** Note: These Foods Can Be Cooked to the Customer's Order. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.**



SANDWICHES

All sandwiches served with choice of Chips, Tater Tots, French Fries, Fruit or Fresh Vegetable of the Day

SG BURGER* \$12.⁵⁰

7 OZ Angus Burger, Cheddar, LTO, Brioche Bun
BACON \$1 AVOCADO \$1 MUSHROOMS \$1
GRILLED ONIONS \$1

PHILLY STEAK & CHEESE \$12.⁹⁵

Shaved Sirloin Steak, grilled Onions & Mushrooms,
White American, Hoagie Roll

BBQ CHICKEN SANDWICH \$11.⁹⁵

Grilled Chicken Breast, NC BBQ Sauce, Cheddar Cheese, LTO,
Mayo, Brioche Bun
AVOCADO \$1 SMOKED BACON \$1

SHRIMP BURGER \$12.⁵⁰

Hand Breaded Calabash-Style Popcorn Shrimp, Tartar Sauce,
Lettuce, Tomato, B & B Pickles, Brioche Bun

KEY WEST GROUPEL SANDWICH \$12.⁹⁵

Lightly Breaded and Fried or Blackened Grouper Fillet,
House Tartar, LTO, Warm Brioche Bun

CRISPY CHICKEN WRAP \$10.⁹⁵

Hand Breaded Chicken Tenders, Shredded Lettuce,
Tomatoes, Cheddar Cheese, Ranch, Whole Wheat Tortilla
Can Substitute with Grilled Chicken
BACON \$1 AVOCADO \$1 BUFFALO \$1

ROAST BEEF ON BRIOCHE \$12.⁵⁰

Shaved Roast Beef Stacked High, Caramelized Onions,
Pepper Jack Cheese, Horseradish Cream, Warm or Cold.

BLACK BEAN BURGER \$10.⁹⁵

House Made Black Bean Burger, Chopped Iceberg,
Tomatoes, Onion, Avocado, Chipotle Mayo, Brioche Bun

TACO OF THE DAY \$11.50

Daily Preparation with Crispy Fries

PLATES

GRILLED ANGUS FILET MIGNON* \$28.⁹⁵

Grilled 8oz. Center Cut Angus Filet, Wild Mushroom Demi
Mashed Potatoes, Fresh Vegetable.

HAND BREADED CHICKEN TENDERS \$12.⁹⁵

Honey Mustard, French Fries, Honey Slaw.
BUFFALO \$1 NASHVILLE HOT \$1

LINGUINI CARBONARA \$15.⁹⁵

Linguini, Diced Smoked Bacon, Red & Green Pepper,
Onion, Cream, Parmesan Cheese. ADD GRILLED CHICKEN \$6

PAN SEARED GROUPEL* \$24.⁵⁰

Orange Basil Butter, Citrus Zest, Basmati Rice, Fresh Veg.

PAN SEARED FILET MEDALLIONS* \$28.⁹⁵

Twin Thick Cut 4oz. Filet Medallions, Brandied Green
Peppercorn Sauce, Mashed Potatoes, Fresh Vegetable.

SHRIMP & GRITS \$16.⁵⁰/19.⁵⁰

5 or 8 Cajun Grilled Shrimp, Crispy Fried 3-Cheese Grit Cake,
Cajun Cream Sauce, Fresh Vegetable

GRILLED SALMON* \$20.⁵⁰

Atlantic Salmon, Mustard Shallot Butter, Basmati Rice, Veg.

DIJON CHICKEN \$18.⁵⁰

Sundried Tomatoes, Spinach, Creamy Dijon Sauce, Rice, Veg.

GOLFERS' QUICK TURN

*Served with a drink and bag of chips
Only Available in Jack's Grill during golfing hours*

SG ALL BEEF HOT DOG \$6.⁵⁰

All Beef Hot Dog, Mustard, Cole Slaw, Cincinnati Chili,
Chopped Onions, Cheddar Cheese

CLASSIC DELI SANDWICH \$9.⁵⁰

Choice of Smoked Ham, Turkey Breast, or Rare Roast Beef,
Cheddar, LTO, & Mayo on White, Wheat, or a Brioche Bun.

PEANUT BUTTER & BANANA \$6.⁵⁰

Creamy Peanut Butter, Sliced Banana on White or Wheat

CHICKEN SALAD SANDWICH \$9.⁵⁰

House Made Chicken Salad, Chopped Iceberg, Tomatoes,
Toasted Honey-Wheatberry Bread

SMOKEHOUSE CLUB SANDWICH \$10.⁷⁵

Smoked Ham, Smoked Turkey, Smoked Bacon, Cheddar &
White American, LTO, Dijon Mayo, Hoagie Roll

TURKEY BACON AVOCADO WRAP \$10.⁰⁰

Smoked Turkey Breast, Crispy Smoked Bacon,
Lettuce, Tomato, Avocado, Chipotle-Lime Mayo,
Whole Wheat Tortilla

BOLOGNA SANDWICH \$6.⁵⁰

Grilled Thick-Cut Bologna, American Cheese,
Mustard, LTO, Texas Toast

*** Note: These Foods Can Be Cooked to the Customer's Order. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness**