

# AUDUBON CLUBHOUSE

by Dickie Brennan & Co.

## Lunch

### STARTERS

**MANCHEGO FRIES ~ 10**

*green goddess dressing*

**TUNA TARTARE ~ 17**

*avocado, radish, green goddess dressing, potato chip crumb*

**CAESAR SALAD ~ 12**

*romaine hearts, Parmesan, croutons, Caesar dressing*

**FRIED OYSTERS ROCKEFELLER ~ 19**

*Gulf fried oysters, creamed spinach, lemon aioli, crumbled house bacon*

**SHRIMP REMOULADE ~ 16**

*Gulf shrimp, fried green tomato slices, boiled egg*

**FRIED DEVILED EGGS ~ 10**

*candied andouille*

**AVOCADO TOAST ~ 12**

*chili crunch mayo, furikake, soft cooked egg, toasted broiche*

**CRABMEAT AU GRATIN ~ MKT**

*lump blue crab, gruyère, toasted crostinis*

### SOUP DU JOUR ~ 11

### ENTRÉES

**SEARED TUNA QUINOA ~ 25**

*chili roasted carrots, arugula, peanut butter & ginger vinaigrette*

**ROASTED SQUASH SALAD ~ 16**

*seasonal squash, cherry tomatoes, grapes, pumpkin seeds, cane vinaigrette, curry labneh*

**GRILLED CHICKEN COBB SALAD ~ 23**

*bibb, spiced pecans, crumbled bleu cheese, avocado, chopped egg, candied andouille, green goddess dressing*

**1898 CLUB SANDWICH ~ 18**

*turkey, bacon, lettuce, tomato, mayo, Dijon, avocado, potato chips*

**CHICKEN & FARRO ~ 24**

*airline chicken, farro salad, grilled vegetables, feta*

**CLUBHOUSE BURGER ~ 18**

*6 oz Coastal Plains beef, Gruyère, caramelized onion mayo, crispy onion straws, house pickles, french fries*

**SHRIMP & HERB PASTA ~ 24**

*Gulf shrimp, house-made pasta, lemon, tarragon, confit garlic, Parmesan panko*

**CRABCAKES & FRITES ~ 25**

*blue crab lump cakes, pommes frites, apple & cabbage slaw*

**CHICKEN & WAFFLE SALAD ~ 22**

*mixed greens, crispy chicken thigh, waffle croutons, maple-Dijon vinaigrette, cherry tomato, spiced pecans*

**LOW COUNTRY SHRIMP & GRITS ~ 23**

*Gulf shrimp, tomato white wine sauce, basil, seasonal vegetables, stone-ground grits*

**FRIED OYSTER SANDWICH ~ 22**

*Crystal buffalo hot sauce, crumbled bleu, apple & cabbage slaw, potato chips cheese,*

**ADD ONS:**

**GRILLED CHICKEN ~ 8**

**HANGER STEAK ~ 14**

**FRIED OYSTERS ~ 13**

**SEARED TUNA ~ 13**

**GRILLED GULF SHRIMP ~ 12**

### SIDES

**PETITE SALADE ~ 8**

**FRENCH FRIES ~ 7**

**VEGETABLE DU JOUR ~ 8**

**GRITS ~ 7**

*ask your server about our vegan options*

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## COCKTAILS

### BLUE HERON ~ 12

tequila blanco, Blue Curaçao, lime,  
smoked jalapeno liqueur, mint simple syrup

### ODYSSEY ~ 12

Cathead Satsuma Mandarin vodka,  
Italicus Rossolio di Bergamotto, cranberry blanc

### DUE SOUTH ~ 13

Maker's Mark bourbon, Nardini Amaro,  
Bitter Queen sarsaparilla bitters

### AZALEA ~ 10

vodka, pineapple, lemon, pomegranate molasses

### LADY DAY ~ 12

Wheatley vodka, Chambord, blueberry liqueur, lemon  
juice, soda

### ROSSO SPRITZ ~ 13

Alfredo Bertolani Lambrusco Dolce,  
Mommenpop blood orange aperitif

### BACK NINE ~ 10

tequila blanco, guava, coconut, lime

### BLOODY MARY ~ 10

### MIMOSA ~ 8

## BEERS

### ABITA AMBER ~ 6

### BUD LITE ~ 5

### COORS LITE ~ 5

### COMMOTION APA ~ 6

### HEINEKEN ~ 6

### HIGH NOON ~ 5

### HOLY ROLLER IPA ~ 6

### JUCIFER IPA ~ 6

### MILLER LITE ~ 5

### STELLA ~ 6

## KIDS MENU

### FRIED CHICKEN TENDERS ~ 9

potato chips

### GRILLED CHEESE ~ 7

potato chips (add turkey + 2)

### BUTTER NOODLES ~ 7

### WAFFLE ~ 7

## DESSERTS

### BROWNIE À LA MODE ~ 9

### KEY LIME PIE ~ 8

### SWEET POTATO DOBERGE CAKE ~ 10

### ICE CREAM & SORBET ~ 7