

Saugahatchee Country Club

Dinner Menu

SERVED THURSDAY – SATURDAY

apps & salads

SMOKED PORK BELLY	<i>jalapeno cornbread, composed salad, maple vinaigrette</i>	13
CHARCUTERIE BOARD	<i>assorted meats, assorted cheeses, roasted nuts, grilled bread</i>	18
BBQ GULF SHRIMP	<i>grilled sourdough bread, green onions</i>	12
FRIED CALAMARI	<i>8oz calamari, blistered tomatoes, pickled red onions, comeback sauce</i>	14
PHILLY CHEESESTEAK EGG ROLLS	<i>served with queso</i>	10
CEVICHE	<i>marinated fish, grilled shrimp, green and red peppers, red onion, garlic, rice wine vinegar, cilantro, red pepper flakes</i>	14
WEDGE	<i>bacon, blue cheese crumbles, tomatoes, red onions, grapefruit segment, ranch</i>	12
SALMON SALAD	<i>mixed greens, roasted pecans, mozzarella, strawberries, lemon herb vinaigrette</i>	15
COBB SALAD	<i>iceberg lettuce, boiled eggs, avocado, bacon, tomatoes, green onions, blackened sirloin</i>	17

entrees

BRAISED SHORT RIB	<i>fried brussels sprouts, heirloom carrots</i>	28
FRESH GULF MARKET FISH	<i>8oz market fish, roasted fingerling potatoes, grilled asparagus, smoked almond romesco</i>	MKT
BOLOGNESE	<i>ground beef, veal, & pork, shaved parmesan, pappardelle pasta</i>	26
SURF & TURF	<i>pan seared 6oz prime filet, lobster risotto, herb butter</i>	40
PESTO PASTA	<i>gulf shrimp, angel hair pasta, zucchini, squash, roasted tomatoes, spinach, red pepper flakes, pistachio pesto</i>	24
FRIED DUCK QUARTERS	<i>sweet tea brined duck quarters, green apple slaw with pecans, Johnnie Walker Honey reduction</i>	28
16oz PRIME MORISETTE RIBEYE	<i>sweet potato casserole, grilled asparagus, herb butter</i>	30
FETTUCCINE ALFREDO	<i>blackened shrimp or chicken, spinach, cracked black pepper</i>	24
CHILI LIME CORNISH GAME HEN	<i>sauteed green beans, toasted almonds, fried fingerling potatoes</i>	26