

Starters

CALAMARI - Lightly dusted in our seasoned flour and flash fried with red and poblano peppers, sprinkled with feta cheese and served with our house made marinara. **16**

CRAB CAKE BLT Lump crab cake served atop a hand breaded fried green tomato, baby spinach, Applewood smoked bacon and cracked mustard aioli. **19**

CRAWFISH FONDUE Creamy Cajun spiced gruyere and fontina cheeses with a mix of diced peppers and fresh crawfish meat served in a warm sourdough bread Boulle with toasted baguette and crispy lavash. **19**

FRIED GREEN TOMATOES Cornmeal crusted fried green tomatoes with sun-dried tomato vinaigrette and topped with pimento cheese. **13**

JUMBO WINGS 6 FOR 11 | 12 FOR 20
Buffalo, Spicy Teriyaki, Garlic Parmesan, Lemon Pepper

ELOTE AVOCADO DIP Chilled Mexican style street corn and avocado with Mexican cream dusted with Latin spices and cotija cheese. Served with crispy corn tortilla chips. **14**

SOUP OF THE DAY
Ask your server for details.

CUP 5 | BOWL 9

CLUBHOUSE CHILI

Ground sirloin and black beans with mild spices. Topped with sour cream, cotija, cilantro and pickled jalapenos. **GF**

CUP 5 | BOWL 9

Salads

(ADD TO SALAD: CHICKEN 8, SHRIMP 9, SALMON 10 AND STEAK 13)

FALL SALAD **8 | 15**
Mixed greens, candied pecans, gorgonzola crumbles, Applewood smoked bacon, and raisins tossed in our homemade maple sherry vinaigrette.

BLACK & BLUE STEAK SALAD **26**
Crisp Romaine, sliced vine ripe tomatoes, julienne red onion, Gorgonzola crumbles tossed in our house made blue cheese dressing with grilled shoulder tenderloin.

GRILLED CAESAR **9 | 16**
Fire grilled romaine hearts with anchovy, herb focaccia croutons, and shaved parmesan.

BABY GEM WEDGE **9 | 16**
Baby iceberg lettuce with gorgonzola crumbles, chopped bacon, toasted pine nuts, heirloom baby tomatoes and julienne red onion. Topped with house made Gorgonzola dressing.

SOUTHWEST COBB **9 | 16**
Mixed greens, charred corn and black bean salsa, sliced avocado, tomato, bacon, and red onion. Tossed in our chipotle ranch and served in a crispy tortilla bowl.

Hand Held

LAKE SCONTI CHICKEN SANDO 6 oz chicken breast grilled and covered in melting provolone cheese, pesto mayo, sliced vine ripe tomato and baby Spinach served on a toasted ciabatta bun. **16**

BIG CANOE ANGUS BURGER Char grilled 8 oz blend of brisket, sirloin and chuck burger patty with your choice of cheese and served with fries. **18**
Turkey **16** Beyond Meat **18**

(Served with choice of side)

Entrees

PAN ROASTED SALMON Pan roasted salmon with sauteed spinach and a crispy hashbrown cake topped with balsamic corn relish and chive beurre Blanc. **29**

GRILLED RIBEYE 16 oz hand cut angus ribeye with roasted garlic mashed potatoes, grilled jumbo asparagus, and topped with cowboy butter. **43**

PAN ROASTED AIRLINE CHICKEN Three cheese savory bread pudding, sauteed green beans, and an herb jus. **26**

PECAN CRUSTED TROUT Pecan crusted rainbow trout with smoked cheddar grits, sauteed broccolini, and drizzled with white wine honey butter pan sauce. **29**

SHRIMP & GRITS Sauteed shrimp with andouille sausage, diced peppers and shallots, tossed in a smoke tomato white wine cream sauce served over smoked cheddar stone ground grits. **28**

BONE-IN DUROC PORK CHOP 14 oz Duroc pork chop with horseradish mashed potato, sauteed broccolini, and covered in apple brandy chutney. **36**

SAN REMO BOWL Quinoa and Brown rice, grilled vegetable medley, topped with feta cheese crumbles served along side our traditional style hummus and grilled pita with pomegranate molasses and basil pesto.

WITH CHICKEN 26 WITH SALMON 28

VEGETABLE PASTA Roasted vegetables tossed in a white wine butter and garlic sauce and a gluten free pasta. **17**

FILET MIGNON 8 oz angus filet mignon served with crispy skillet potatoes and caramelized onions, jumbo asparagus, and finished with a red wine demi-glace. **39**

FEATURED PASTA DISH OF THE WEEK Specialty pasta of the week can also be made gluten free

SIDE ITEMS

Fries 4, Onion Rings 4, Waffle Cut Sweet Fries 4, Asparagus 5, Broccolini 5, Green Beans 5, Smoked Cheddar Cheese Grits 5, Garlic Mashed Potatoes 5