

SMALL PLATES

ELOTE DIP Roasted Mexican street corn, warm melted mozzarella, provolone, and cotija cheese, served with fire roasted salsa, house made guacamole, lime wedge and crispy tortilla chips. **GF** **V** **17**

BUFFALO CHICKEN FLATBREAD Crispy chicken and buffalo sauce with mozzarella and Gorgonzola cheese. **15**

BBQ PORK FLATBREAD Pulled pork, BBQ sauce, and mozzarella with diced pickles and chopped parsley. **15**

BAVARIAN PRETZEL STICKS Served with queso and honey mustard. **V** **12**

FRIED BRUSSELS SPROUTS Served with basil pesto and remoulade. **V** **12**

SHRIMP & CRAB STACK Chilled shrimp and crab meat layered with fresh pineapple mango salsa and avocado, served with house-made garlic and herb pita points. **21**

SHRIMP TEMPURA Tempura fried shrimp with Sriracha aioli, pineapple ponzu, scallions, topped with black and white sesame seeds. **14**

FRIED CALAMARI Grilled bell and pablano peppers, and fried artichoke hearts topped with crumbled feta cheese. Served with a side of Fra Diavolo. **16**

FISH TACOS Fried Mahi Mahi over creamy coleslaw, with pineapple salsa, pickled red onion, and chipotle ranch. Served with a side of chips and fire roasted salsa. **17**

JUMBO CHICKEN WINGS Tossed in your choice of house-made sauce with celery, carrot sticks, and your choice of ranch or blue cheese dressing. **6 FOR 11 | 12 FOR 20**
Buffalo, Spicy Teriyaki, Garlic Parmesan, or Sweet BBQ.

SOUP

CHICKEN VEGETABLE SOUP

Slow simmered chicken with tomatoes, carrots, onion, celery, peas, corn, asparagus, zucchini, and spinach. **GF**

CUP 5 | BOWL 9

CLUBHOUSE GRIND CHILI

Ground tenderloin, ribeye, and shoulder tender with black beans, and savory chili spices. Topped with cheddar jack cheese, sour cream and pickled jalapeños. **GF**

CUP 5 | BOWL 9

SALAD

Salad add-on: Chicken 7, Shrimp 8, Salmon 9 and Avocado 2

CAPRESE SALAD

Layered stacks of sliced tomatoes, fresh mozzarella, and basil topped with olive oil, salt, cracked pepper, and balsamic glaze. **GF** **V** **12**

CHOPPED CAESAR

Chopped romaine hearts, herbed focaccia croutons, white anchovy, and creamy Caesar dressing served with a Parmesan crisp. **8 | 15**

TRADITIONAL COBB SALAD

Mixed Greens with diced chicken, bacon, eggs, black beans, corn, and tomato with shredded jack and cheddar cheese. Ranch or blue cheese dressing. **GF** **9 | 17**

TROPICAL FRUIT SALAD

Mixed greens with pineapple, strawberries, grapes, goat cheese, candied almonds, house-made herb crackers, and Caribbean mango vinaigrette. **V** **9 | 17**

HANDHELDS

Served with your choice of French Fries, Sweet Potato Fries, Onion Rings, Coleslaw.

SALMON B.L.T. Pan-seared Salmon filet on toasted sourdough with bacon, lettuce, tomato, and creamy basil vinaigrette.* **19**

BIG CANOE BURGER Half pound burger blend patty served on a toasted brioche bun with lettuce, tomato, onion, and a pickle spear. Topped with your choice of cheddar, provolone, Swiss, pepper jack, or Gorgonzola cheese.* **18**

Turkey, salmon, or beyond burger available upon request.

SANTA FE CHICKEN SANDWICH Grilled or fried chicken breast with bacon, lettuce, tomato, pepper jack cheese, guacamole, and chipotle ranch on a brioche bun. **17**

SMOKED TURKEY WRAP Hand-sliced Boar's Head Smokehouse Turkey with mixed greens, house-made tomato bacon jam, smoked cheddar and a creamy basil vinaigrette. **16**

Gluten-free wrap available on request. 3

HANDHELD ACCOMPANIMENTS

Pickled Jalapenos 1 | Caramelized Onions 1 | Sautéed Mushrooms 1

Gluten-Free Bun or Wrap 3 | Bacon 3 | Avocado 3

ENTRÉES

SHRIMP SCAMPI PASTA Tail-on shrimp sautéed with garlic and tomato served over fettucine with garlic toast points. **25**

VEGETABLE PASTA Sautéed asparagus, spinach, yellow squash, zucchini and artichoke hearts tossed in our house-made marinara, and cavatappi pasta. Topped with Parmesan cheese. **25** *Gluten-free pasta available upon request. 2*

SAN REMO Couscous with roasted squash, zucchini, asparagus, red peppers, and onion sprinkled with crumbled feta and served alongside traditional hummus and grilled pita. Finished with pomegranate molasses and basil pesto. **SALMON 26 | CHICKEN 24**

DINNER ENTRÉES

Dinner only items - available after 5 p.m.

CUT OF THE DAY Chef's selection of hand trimmed beef served with thoughtful accompaniments.* **MARKET PRICE**

BLACKENED MAHI MAHI Blackened Mahi Mahi over asparagus risotto. Topped with jicama, mango, cucumber, red pepper, and cilantro slaw, and a mango reduction.* **26**

PAN-SEARED SALMON OSCAR Fried mushroom risotto cake, topped with pan-seared salmon, grilled asparagus, lump crabmeat, and hollandaise.* **27**

AIRLINE CHICKEN MARSALA Roasted airline chicken breast with Marsala wine sauce, mushrooms, oven roasted red-skin potatoes, and broccoli. **27**

SIDES

✓ French Fries 5

✓ Onion Rings 6

✓ House Chips 4

✓ Sweet Potato Fries 6

✓ Broccoli GF 6

✓ Grilled Asparagus GF 5

✓ Coleslaw GF 5

✓ Side House Salad GF 6

✓ Fresh Fruit Cup GF 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
GF Gluten Free ✓ Vegetarian
20% Gratuity added to parties of 8 and larger.