

## 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**

**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, 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*

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### 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**

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## 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**

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## 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.