



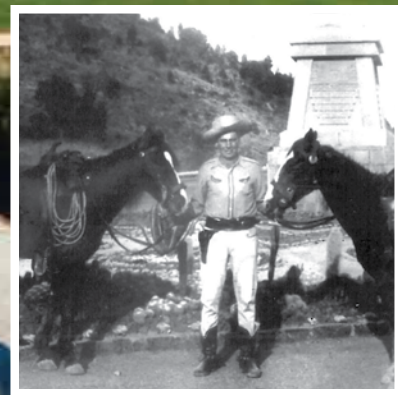
RESTAURANT AT THE CLUBHOUSE

LUNCH

Serving Lunch & Beverages Daily

Saturday Night All You Can Eat Sushi, Crab Legs & Prime Rib Buffet

A la Carte Dinner Served Thursday & Friday 5-9pm



DESSERTS & SHAKES

FLORIDA KEY LIME PIE

8

JACK DANIEL'S CHOCOLATE CAKE

7

SIGNATURE MILK SHAKES

Red Velvet, Orange Creamsicle, Chocolate Cake.
Made with Real Cake - 5

ICE CREAM

Butter Pecan, Chocolate, Strawberry, Vanilla,
3 *per scoop

19TH HOLE

BOTTLE BEER 4.5

Budweiser, Bud Light Lime, Coors Light,
Coors N/A, Miller Lite, Michelob Ultra
Amstel Light, Bass, Corona, Heineken 5.5

16oz DRAFT BEER 5

Sam Adams Seasonal Selection, Yuengling,
Guinness, Stella 5.5 | Bud Light 4.5

WINE 6

House Selection - Chardonnay, Pinot Grigio,
White Zinfandel, Cabernet, Merlot
Robert Mondavi - 7

TEE-BOX

GREAT BALLS OF FIRE 10
Tender Chicken Bites Lightly Breaded and Tossed in Buffalo Sauce, Served with Ranch Dressing

JUMBO FRIED WINGS GF 12.5 / 9.5
10 Wings / 6 Wings
Buffalo, Garlic Parmesan, Honey & Guava BBQ, Served with Celery Sticks & Bleu Cheese

GERMAN PUBHAUS PRETZEL 10
Warm & Soft, with Chef's Spicy Whole Grain Mustard Dip. Add \$2.50 for Spicy Beer Cheese

MEDITERRANEAN FLATBREAD 11
Grilled Chicken, Fire Roasted Tomatoes, Artichokes, Feta Cheese & Homemade Pesto on Toasted Naan

SOUTHERN FRIED PORTOBELLO 11
Lightly Coated & Seasoned, Deep Fried to Perfection over Summer Greens with Thai Chili Aioli

HOMEMADE CORN & CRAB FRITTERS
Seared Golden Brown with Fresh Mango Salsa 12

CRISPY CHICKEN DIPPERS 12
Fried Chicken Tenders with Honey Mustard or Guava BBQ

CLUBHOUSE CHILI Cup / Bowl GF 5 / 6
Homemade Topped with Red Onion & Cheddar Cheese

CHEF'S DAILY SOUP Cup / Bowl 5 / 6
Homemade Daily Creation

CAESAR SALAD Small / Regular 6 / 8 †
Heart of Romaine, Croûtons, Parmesan & Caesar Dressing

TRADITIONAL SALAD Small / Regular 5 / 8 †
Mixed Seasonal Greens, Eggs, Bacon, Tomatoes & Choice of Dressing

Enhancements for Salads above:

As a Wrap	add	1
Grilled Chicken	add	5
Chicken Tenders	add	5
Tuna or Chicken Salad	add	5
Grilled Salmon	add	7
Great Balls of Fire - Half Order	add	7

ON THE GREEN LUNCHEON SALADS

† **SALMON STRAWBERRY SALAD** GF 14
Grilled Salmon, Baby Spinach, Toasted Almonds, Egg & Florida Oranges with Raspberry Vinaigrette

THAI CHICKEN SALAD 13
Grilled Thai Chili Chicken Over Romaine, Mixed Greens, Bok Choy, Mandarin Orange, Sliced Almonds & Chinese Noodles with Thai Peanut Dressing

SOUTH OF THE BORDER TACO SALAD
Iceberg, Mixed Greens, Shredded Cheddar, Tomatoes, Seasoned Ground Beef, Black Olives, Sour Cream, Guacamole & Green Onions with Salsa Dressing, Served in a Fried Tortilla Bowl 13

CALIFORNIA CLUB SALAD GF 13
Blackened Chicken Breast Over Mixed Greens, Fresh Avocado, Shredded Cheddar Cheese, Bacon & Tomatoes with Choice of Dressing.

DRESSINGS: (ALL GF)

Chunky Bleu Cheese, Dijon Honey Mustard, Caesar, Buttermilk Ranch or

† Fat Free Dressings: Balsamic Vinaigrette, Zinfandel Vinaigrette or Raspberry Lime Vinaigrette

SAND TRAP SIDES

French Fries*	4	Fresh Seasonal Fruit Cup*	4 †
Corn & Crab Fritters	6	Homemade Chips Basket	3
† Homemade Red Cabbage*	4	Substitute Chips - denoted with *	3
Homemade Onion Straw Basket	5	Extra Small Salad Dressing	.50
† Asian Slaw*	4	Extra Large Salad Dressing	.99



Mission Inn Resort's long standing tradition of offering the very best, freshest and healthy food is taken very seriously by our Chefs. Please enjoy our healthier selections denoted by the icon. Please inquire if any additional special dietary requirements are needed.

GF - Gluten Free | V - Vegetarian | Plus service charge & tax

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions." FOOD ALLERGY NOTICE; PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS; MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH, PLEASE NOTIFY SERVER TO INQUIRE.

6.25.19

SANDWICHES

All Sandwiches Served with Homemade Chips

CRUNCHY GROUPER SANDWICH 16
Fried, Almond & Corn Flake Encrusted Fillet, Lettuce, Tomato, Onion on Kaiser Roll with Citrus Tarter Sauce

ROAST BEEF MELT 16
Sliced Roast Beef, Onions, Mushrooms, Bleu Cheese Crumbles, Black Pepper Mayo, Hoagie Roll & Au Jus

CHEF'S BANG 'EM UP TACOS 15
2 Tacos, Choice of Chicken or Shrimp in Bang Bang Sauce, Diced Tomatoes & Cilantro Asian Slaw

NICK'S SIGNATURE RED REUBEN 14
Slow Roasted Corned Beef Brisket, Swiss Cheese, Homemade Red Sauerkraut & Thousand Island Dressing on Griddled Rye Bread

HAWAIIAN BBQ CHICKEN 14
Marinated Breast of Chicken, Shaved Ham, Swiss Cheese, Guava BBQ sauce & Grilled Pineapple Ring on a King's Hawaiian Bun

CHICKEN PARMESAN 13
Breaded Chicken, Smothered with Marinara Sauce & Mozzarella Cheese on a Toasted Italian Sub Roll

TURKEY AVOCADO BLT 13
Thinly Sliced Turkey Breast, Applewood Smoked Bacon, Fresh Sliced Avocado & Red Pepper Mayonnaise on Fresh Naan Bread

B.E.L.T. SANDWICH 12
Peppered Bacon, Fried Egg, Lettuce & Tomato on Grilled Texas Toast with Avocado Mayonnaise

BUTCHER BLOCK

All Sandwiches are Made to Order with Lettuce & Tomato and Served with Homemade Chips & Pickle Spear.

CLUBHOUSE WRAP 13
Ham, Turkey, Bacon, Swiss, Cheddar & Mayonnaise

DELI SANDWICH 8 / 11
Half Sandwich - 8 | Full Sandwich - 11

Breads: Marble Rye, White, Whole Wheat †

Meats: Smokehouse Ham, †Turkey Breast, Roast Beef

Cheeses: Aged Cheddar, American, Swiss, Provolone

Homemade Salads: Tuna † and Chicken

*Substitute with a Wrap (Spinach, Sundried Tomato or Traditional), *Kaiser Roll, *Gluten Free Kaiser or *Sub Roll add .99 *Available on Full Sandwiches only.

**Extra Meat: \$2.00, Extra Cheese: \$1.00

SIGNATURE BURGERS

Made with Half Pound 100% Black Angus Beef Sirloin, Juicy and Grilled to Perfection. Served on a Grilled Kaiser Rustic Roll with Lettuce, Tomato, Red Onion, Pickle Spear & Homemade Potato Chips.

*Substitute with a Gluten Free Kaiser add .99

† **BEYOND BURGER** v15
Plant Based Beef Alternative Patty with Lettuce, Tomato, Onion & Pickle on a Kaiser Roll, Served with Fresh Fruit Cup

CHEF'S LATIN BURGER GF 14
Fresh Pico De Gallo, Guacamole, Topped with Cilantro Aioli, Served on a Fried Plantain Bun

BOURBON BURGER 14
Applewood Smoked Bacon, Aged Cheddar Cheese and Bourbon Bacon & Onion Jam

ENGLISH BURGER 14
Sautéed Mushrooms, Onions & Swiss Cheese on an Toasted English Muffin

ENHANCEMENTS

Applewood Smoked Bacon, Maple Glazed Ham, Fried Egg, Slow Roasted Brisket of Beef, Homemade Chili
Cheeses: American, Swiss, Bleu Cheese, Provolone, Aged Cheddar

+1ea.

TOPPINGS

Sautéed Onions, Sautéed Mushrooms, Sliced Jalapeños, Guacamole, Sour Cream, Homemade Red Sauerkraut

+50ea.

CLUBHOUSE DOG

Grilled Jumbo All Beef Hot Dog on a Fresh Bun with Homemade Chips

LATIN DOG Topped with Guacamole and Pico de Gallo 9

THAI HOT DOG Topped with our Asian Slaw 8

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