

## Beginnings

### **Calamari Fritti / \$13 NEW**

Calamari, Seasoned Polenta Flour, Marinara, Lemon

### **Wings / 10 - \$13**

Breaded or Naked, Celery, Carrots, Blue Cheese Dressing  
Buffalo, Mango BBQ, Teriyaki Glazed, Nashville Hot

### **\*Yellow Fin Tuna / \$15**

Black & White Sesame Seeds, Wakame Seaweed Salad, Pickled Ginger, Wasabi, Ponzu

### **Chipotle Pork Tostadas / \$11 NEW**

Corn Tostadas, Black Bean Spread, Pico de Gallo, Cotija Cheese, Crema Fresca

### **Margherita Flatbread / \$14**

Local Plant City Florida Beefsteak Tomato, Mozzarella, Basil

### **Brisket Sliders / \$12 NEW**

Smoked Brisket, Cheddar, Onion-Bacon Jam

### **Cocktail Shrimp / \$14 NEW**

Frisse Salad Mix, Classic Cocktail Sauce, Seared Lemon

## Knife & Spoon

### **Soup**

Cup \$4 | Bowl \$6

### **French Onion / \$7**

### **Cobb / \$12**

Romaine Hearts, Blue Cheese, Avocado, Smoked Bacon, Egg, Tomatoes  
Add Chicken \$4 | Salmon \$8 | Shrimp \$6 | Tuna \$7

### **Caesar / \$12**

Romaine, Croutons, Parmesan  
Add Chicken \$4 | Salmon \$8 | Shrimp \$6 | Tuna \$7

### **\*Yellow Fin Salad / \$17**

Black & White Sesame Seed Ahi Tuna, Mixed Greens, Edamame, Red Peppers, Pineapple, Wontons, Pickled Ginger, Sesame Ginger Vinaigrette

### **Wedge / \$12 NEW**

Iceberg, Jubilee Tomatoes, Bacon, Blue Cheese, Blue Cheese Dressing  
Add Chicken \$4 | Salmon \$8 | Shrimp \$6 | Tuna \$7

### **Frisse & Calamari / \$16 NEW**

Grilled Steak, Salad Mix, Red Onions, Jubilee Tomatoes, Cucumber, Avocado Key Lime Dressing

### **Souvlaki Chicken / \$16 NEW**

Mixed Greens, Cucumber, Red Onions, Jubilee Tomatoes, Pickled Peppers, Feta, Kalamata Olives, Pita Strips

**We are committed to partnering with local farms, regional ranches, artisanal bakeries, craft distillers and using sustainable seafood.**

*\*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. Please inform your server if you or anyone in your party has allergies or special dietary requirements.*

# **WA** THE CLUB AT WESTON HILLS

## **Hand Helds**

### **Quesadilla / \$10**

Flour Tortilla, Jack & Cheddar Cheese, Peppers, Onions, Guacamole, Pico De Gallo, Crema Fresca  
Add Chicken \$4 | Shrimp \$6 | Steak \$9

### **Tacos Al Pastor / \$15 **NEW****

Flank Steak, Pineapple, Red Onion, Cilantro, Guacamole, Pico De Gallo, Crema Fresca

### **Key Lime Shrimp Tacos / \$16 **NEW****

Cilantro & Key Lime Ranch Slaw, Scallions, Cotija Cheese, Guacamole, Pico De Gallo, Crema Fresca

### **Below Items Served w/ Choice of Side**

#### **Chicken & Avocado / \$14 **NEW****

Local Cusano's Bakery Buttered Bun, Applewood Bacon, Avocado Spread, Swiss Cheese, Lettuce, Tomato, Onion, Pickle Spear, Smoked Dressing

#### **Nashville Chicken / \$14**

Chicken Breast, Nashville Sweet Hot Sauce, Coleslaw, Pickles

#### **Club / \$14**

Turkey, Ham, Applewood Bacon, Swiss, Lettuce, Tomato, Pickle Spear

#### **\*Crush Burger / \$15**

8 ounce Proprietary Beef Blend of Chuck, Brisket & Short Rib, Classic Seasonings, Butter Toasted Local Cusano's Bakery Bun, Lettuce, Tomato, Onion, Pickle Spear, Choice of Cheese

Make It an Ultimate Burger by Adding Onion Rings, Bacon and Ultimate Secret Sauce | **\$16**

Make Your Crush Burger Vegetarian w/ Available 'Beyond Beef Burgers' **NEW**

## **Entrees**

### **Cilantro Pesto Pasta / \$12 **Vegetarian** **NEW****

Penne, Jubilee Tomatoes, Truffle Oil, Mozzarella  
Add Chicken \$4 | Salmon \$8 | Shrimp \$6 | Tuna \$7

### **Shrimp & Scallop Skewer / \$24**

Lemon-Herb & Roasted Corn Risotto

### **Cauliflower Stir-Fry / \$14 **Vegetarian****

Cauliflower, Sweet Peppers, Green Beans, Cabbage, Carrots, Shallots, Onions, Cilantro, Baby Bok Choi, Sweet Chili Soy  
Add Chicken \$4 | Salmon \$8 | Shrimp \$6 | Tuna \$7

### **Below Entrees Served w/ Choice of Side**

#### **Short Rib / \$33 **NEW****

Slow Braised Beef, Natural Jus

#### **\*Filet / \$38**

8oz Fillet Mignon, Cabernet Steak Butter

#### **BBQ Ribs / \$22**

Baby Back Ribs, Mango BBQ

#### **Caprese Chicken / \$16 **NEW****

Mozzarella, Beefsteak Tomatoes, Basil, Balsamic Reduction

#### **\*Bermuda Salmon / \$26 **NEW****

Caramelized Balsamic Bermuda Onions, Seared Lemon

## **Sides | \$4**

Vegetables | French Fries | Sweet Potato Fries | Baked Potato | Sweet Baked Potato  
Mashed Potatoes | Black Beans & Rice | Fruit | Cole Slaw | Onion Rings | Steak Fries

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## *Desserts*

### ***Brownie A La Mode / \$6***

*Warm Brownie Topped w/ Vanilla Ice Cream, Whipped Cream, Chocolate & Raspberry Sauce*

### ***Crème Brule / \$9***

*Vanilla Bean Custard, Caramelized Sugar, Berries*

### ***Ice Cream / \$5***

*Chocolate, Vanilla, Sorbet*

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