



## CHEF'S SEASONAL SPECIALTIES

Enjoy a seasonal appetizer, entrée, or one of each prepared by the chefs of the Seagate Beach Club, where quality, flavors and textures are at their peak

### STARTERS

#### TUNA TARTARE

Wasabi Guacamole, Pickled Cucumber, Fried Wonton Skin .....11

#### LOBSTER RAVIOLI

Mushroom Consommé, Tomato .....16

#### CRISPY VEAL SWEETBREADS

Grilled Polenta, Balsamic Brown Butter, Capers .....15

#### POACHED PEAR & GOAT CHEESE SALAD

Baby Greens, Raspberry Vinaigrette .....14

#### BRAISED CHICKEN LEG

Tagliatelle, Raisins, Arugula, Onion .....13

### ENTREES

#### SEA SCALLOPS

Black Truffles, Artichoke Purée, Idaho Potato Mash .....32

#### ROASTED MONKFISH

Potato, Sauce Puttanesca .....29

#### GRILLED FLORIDA POMPAÑO

Jumbo Lump Crab, Sauce Meunière, Jasmine Rice, Grilled Asparagus.....34

#### GRILLED ATLANTIC SALMON

Tropical Fruit Salsa, Plantain Chips, Coconut Rum Beurre Blanc.....29

#### “LOCAL” YELLOWTAIL SNAPPER

Baby Turnips, Peas, Mussel Nage .....32

**CHEF** Adam Gottlieb

**SOUS CHEF** Adam Duimstra

**SOUS CHEF** Chris Schaefer

**WARNING:** There is risk associated with consuming raw and under-cooked Fish, Meat or Poultry (Medium, Medium-Rare, Rare, or Extra-Rare). If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from fish, meat, or poultry and should eat them fully cooked. Some of these conditions have no symptoms, so you may not know you are at risk. Particularly vulnerable are young children, pregnant women, or older adults, sufferers of liver disease or alcoholism and those with compromised immune systems. We recommend that these people eat only fully cooked food to insure personal safety. The Seagate Beach Club buys the best possible products from licensed, qualified purveyors and continually strives to safeguard the health and safety of our Members and Guests.



## EVERYDAY FAVORITES

### SOUPS

<b>LOBSTER BISQUE</b> With Fresh Lobster & Cream Sherry .....	11
<b>FRENCH ONION SOUP</b> Provolone Cheese & Parmesan Crouton .....	8
<b>GAZPACHO</b> Chilled Tomato & Cucumber Soup .....	8
<b>CHEF'S SOUP DU JOUR</b> .....	7

### SALADS & STARTERS

<b>MOZZARELLA BURRATA</b> Beefsteak Tomato, Spring Mix, Roasted Peppers, Balsamic Glaze .....	12
<b>CLASSIC CAESAR SALAD</b> Romaine Lettuce, Parmesan, Garlic Croutons .....	7
<b>ICEBERG WEDGE</b> Gorgonzola Crumbles, Cherry Tomatoes, Crumbled Pancetta, Bleu Cheese Dressing .....	8
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> Cocktail Sauce, Remoulade .....	14
<b>FRIED CRISPY CALAMARI</b> Cherry Peppers, Parmesan Cheese, Tomato & Basil Sauce .....	11

### ENTRÉE-SIZE SALADS

<b>JUMBO LUMP CRAB-STUFFED AVOCADO</b> Mixed Greens, Seasonal Fruit, Blueberry Vinaigrette .....	17
<b>CHOPPED VEGETABLE "CRUDITE" SALAD</b> Green Beans, Broccoli, Cauliflower, Tomato, Zucchini, Squash, Carrots, Romaine Lettuce, Balsamic Vinaigrette .....	16

### STEAKS, CHOPS & MORE

<b>PRIME DRY-AGED NEW YORK STRIP</b> 14 oz., Aged 28 Days, Brandy Peppercorn Sauce .....	38
<b>FILET MIGNON</b> 12 oz., The Best Available Nebraska Tenderloin, with Béarnaise Sauce .....	39
<b>PETITE FILET MIGNON</b> 6 oz., with Béarnaise Sauce .....	29
<b>DOUBLE-RIB VEAL CHOP</b> 16 oz., French Cut, Milk-Fed Chop from Pennsylvania, Demi-Glace .....	42
<b>SAUTÉED CHICKEN BREAST</b> Wild Mushrooms, Marsala Wine .....	24

### VEGETABLES, POTATOES & SIDES

Creamed, Steamed or Garlic Spinach .....	8	Cauliflower Mashed Potatoes .....	6
Asparagus with Hollandaise .....	8	Roasted Fingerling Potatoes .....	6
Steamed or Garlic Broccoli .....	8	Giant Baked Potato .....	6
Sautéed Mushrooms .....	7		

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