

STARTERS

FRIED GREEN TOMATOES (5) \$7.95

Lightly breaded and deep fried to perfection, served with Cajun ranch dressing and marinara sauce

*CRAB CAKE \$10.95

Homemade with lump crab meat, finished with béarnaise sauce

SHRIMP & GRITS \$11.95

Creamy cheese grits with blackened shrimp

*CHICKEN FINGERS \$5.95 (Add fries \$1 extra)

STUFFED MUSHROOMS \$8.95

Fresh mushroom caps filled with lump crab meat stuffing, baked and finished with béarnaise sauce

MOZZARELLA MARINARA \$7.95

For the real cheese lover, a hunk of mozzarella cheese breaded and fried, served in a pool of marinara sauce

*BACON-WRAPPED SCALLOPS \$8.95

Sea scallops wrapped in bacon, lightly blackened, served over a bed of mango salsa

EAGLE FRIES \$11.95

Crispy fries topped with chili, cheddar cheese sauce, black olives, jalapenos and straw onions

SALADS

HOUSE SALAD \$4.50

Crispy greens with all the right veggies

ANTI PASTA SALAD \$10

Crispy greens with all the right veggies, genoa salami, capicola ham, pepperoni, provolone, mozzarella, and a hard-boiled egg

GREEK SALAD \$10

Crispy greens, green peppers, onions, black olives, tomatoes, cucumbers and feta cheese, served with homemade Greek dressing

CAESAR SALAD \$7

Crispy romaine lettuce, croutons and parmesan cheese, tossed in Caesar dressing

CHEF SALAD \$9

Crispy greens with all the right veggies, turkey, ham, Swiss and American cheeses, and a hard-boiled egg Add grilled or blackened chicken \$4

PASTA SALAD \$3

SOUPS

SOUP OF THE DAY \$3.50/CUP

CREAM SOUPS \$5/CUP



S A N D W I C H E S
Served with pasta salad & chips; Substitute fries \$1 extra

FRENCH DIP \$9.95

Shaved roast beef topped with provolone cheese on a toasted hoagie roll, served with au jus

*STEAK & CHEESE \$9.95

Shaved ribeye steak grilled with green pepper, onions, and mushrooms topped with provolone cheese on a toasted hoagie roll. Add lettuce, tomato, mayo \$.50 Substitute chicken, no charge

RUEBEN \$9.95

Shaved corn beef stacked high with sauerkraut, Swiss cheese and Thousand Island dressing, then grilled to perfection on deli rye bread

*SAUSAGE ITALIANO \$8.95

Sweet Italian sausage topped with green peppers, onions and provolone cheese, served on a grilled bun with marinara sauce

MOMMA MIA \$8.95

Homemade meatballs, sauce, provolone cheese on a toasted hoagie roll

*WHALE TAIL \$9.95

Fried white fish topped with American cheese, lettuce and tartar sauce on a grilled bun

*ISLAND CHICKEN \$10.95

Lightly blackened chicken breast topped with grilled pineapple, avocado, lettuce, tomato and mayo, on a toasted bun

*HOT DOG \$5.00

w/ chili & cheese \$1.00 extra w/ sauerkraut \$.50 extra

SUBS

Served hot with lettuce, tomato, onion and dressing

ITALIAN SUB \$9.50

Genoa salami, capicola ham, pepperoni and provolone cheese, served on a hoagie roll

PLANTATION SUB \$8.95

Your choice of (1) turkey, ham, roast beef or bacon with provolone cheese on a toasted hoagie roll

SUPER SUB \$9.50

Turkey, roast beef, bacon and provolone cheese on a toasted hoagie roll

BURGERS

Served with pasta salad and chip: Substitute fries \$1 extra

*PAR BURGER \$7.95

8 oz black angus burger grilled to order, topped with lettuce, tomato, onion and mayo

*BIRDIE BURGER \$9.95

8 oz black angus burger grilled to order, topped with American cheese, straw onion rings, bacon & over-easy egg

*RINCON BURGER \$9.95

8 oz black angus burger grilled to order, topped with pepper jack cheese, jalapenos, bacon, straw onion rings, lettuce, tomato and chipotle mayo

*19[™] HOLE BURGER \$9.95

8 oz black angus burger grilled to order, topped with pepper jack cheese, bacon, jalapenos and straw onion rings, finished with tangy golden barbeque sauce

MINI-GOLFERS

12 and under only

CORN DOG & FRIES \$7

SPAGHETTI & A MEATBALL \$7

GRILLED CHEESE & FRIES \$7

CHICKEN FINGERS & FRIES \$7

DRINKS

COFFEE \$2

ICED TEA \$2

SWEET TEA \$2

FOUNTAIN DRINKS \$2

COCA-COLA, DIET COKE, SPRITE

DESSERT

ASK SERVER



ENTREES

Served with tossed salad or soup, garlic smashed potatoes, vegetable and hot bread

*GRILLED CHICKEN \$11.95

8 oz chicken breast grilled or blackened

*ALOHA CHICKEN \$14.95

8 oz lightly blackened chicken breast, topped with grilled pineapple and mango salsa

*PARMESAN CRUSTED PORK \$16.95

Two parmesan crusted boneless pork chops, finished with a marsala mushroom demi-alace

*GRILLED PORK CHOPS \$14.95

Two boneless pork chops

*USDA CHOICE BLACK ANGUS STEAK

8 oz Center Cut Sirloin \$16.95 12 oz Ribeve **\$24.95**

*STEAK SUPREME \$28.95

12 oz black angus ribeye lightly blackened, topped with grilled shrimp and scallops, finished with béarnaise sauce

*CRAB CAKE \$21.95

Two homemade lump crab cakes

*GROUPER FILET \$16.95

8 oz filet baked or blackened

*FRIED SHRIMP PLATTER \$18.95

Nine large shrimp

*BAKED SEAFOOD PLATTER \$20.95

Grouper, shrimp and scallops

SPECIALTY ENTREES Served with tossed salad or soup and hot bread

*SEAFOOD POMODORO \$26.95

Shrimp, scallops and mussels sautéed in garlic butter with fresh basil and tomatoes, infused with sherry wine served over angel hair pasta

*CRAB CRUSTED GROUPER \$22.95

Grouper filet topped with lump crab crust baked in butter and wine, finished with lobster sauce and served with garlic smashed potatoes and vegetable

LASAGNA \$13.95

Homemade lasagna

SPAGHETTI & MEATBALLS \$10.95

Angel hair pasta with homemade meatballs and tomato sauce

*CHICKEN ALFREDO \$16.95

Blackened or grilled chicken breast served over penne pasta, tossed in alfredo sauce

*CHICKEN FRANCESE \$17.95

Chicken breast medallions dipped in egg and cheese batter, sautéed in lemon butter sauce, served over angel hair pasta

*CHICKEN PARMIGIANA \$13.95

Boneless chicken breast breaded and fried, topped with provolone cheese, served with side of pasta