

Small Plates

Scottish Smoked Salmon 15

*Capers, Red Onion, Chives, Chopped Egg,
Dill Crème Fraîche and Mini Bagels*

Crispy Calamari 14

*Banana Pepper Rings, Kalamata Olives,
Basil, Scallion and Parmesan Cheese
with Warm Marinara Sauce*

Grilled Gulf Shrimp Fatoush 16

*Feta Cheese, Pita Chips, Marinated
Cucumber, Bell Peppers, Red Onion and
Baby Heirloom Tomatoes on Baby Arugula
Tossed in Lemon-Oregano Vinaigrette*

Pan Seared Foie Gras 16

*Winter Squash Chutney, Toasted Brioche
and Pomegranate Duck Jus*

Jumbo Lump Crab Cake 15

*Celeriac Remoulade made with Capers,
Shallot, Parsley and Lemon Aioli
and Micro Lemongrass*

Beef and Blue Cheese Popover 14

*Tenderloin Tips and Smokey Blue Cheese
Baked Fresh in a Cast Iron Skillet
with Popover Batter and Pickled Shallot*

Soups & Salads

Soup du Jour

Cup 4.50 Bowl 6

Pass Club Signature Soup 9

*Fresh Gulf Shrimp and Caramelized Onions
in Rich Shellfish Broth Finished with Brandy,
Saffron and Cream then Gratineed with
Baguette Croutons and Muenster Cheese*

Bistro Salad - GF 6.50

*Local Mixed Greens,
Cucumbers, Tomatoes, Carrot,
Radish & Sherry Shallot Vinaigrette*

Caesar Salad - GF 8

*Hearts of Romaine, Herb Croutons, Shaved
Parmesan, Anchovies & Blistered Tomatoes*

Baby Iceberg Wedge -GF 9

*Applewood Smoked Bacon, Tomato, Red Onion, Crumble Goat Cheese
and Hard Boiled Egg Drizzled with Blue Cheese Dressing*

Pub Menu

Build Your Own Noodle Bowl

Yakisoba Noodles tossed with Julienne Vegetables in a Coconut Red Curry Sauce

Ora King Salmon 24 / All Natural Chicken Breast 22 / Key West Pink Shrimp 23

“Damfino” Fish Sandwich - MP

Prepared Blackened, Grilled or Crispy Fried with Cole Slaw & Choice of Remoulade or Tartar

Hand Formed Black Angus Beef Burger 15

U.S.D.A. Prime Chuck, Short Rib, & Brisket Blend

Choice of Cheese on a Toasted Brioche Bun with French Fries

Burger Add-Ons

*Cage Free Fried Egg \$2, Applewood Smoked Bacon \$3,
Caramelized Onions \$1, Sautéed Wild Mushrooms \$1*

Entrées

GF= Gluten Free

Mahi-Mahi Fish and Chips 27

*Panko Crusted or Bronzed, French Fries, Vegetable Slaw,
Shrimp Hush Puppies and Choice of Cocktail, Remoulade or Tartar Sauce*

Roasted Half Chicken - GF 28

*Crispy Bell and Evans Half Chicken, Apple Celeriac Slaw,
Roasted Baby Beets and Calvados Chicken Jus*

Shrimp Marsala alla Capellini 30

*Sautéed Key West Pink Shrimp over Angel Hair Pasta tossed with Portobello Mushrooms
and Baby Spinach in a Creamy Marsala Wine Sauce*

Grilled Ora King Salmon - GF

8oz/34 5oz/27

Forbidden Black Rice, Red Watercress-Pistachio Salad with Meyer Lemon and Sorrel Sauce

Pan Seared Florida Grouper - GF

8oz/35 5oz/28

Purple Sticky Rice, Baby Arugula Shiitake Sauté and Tomato Espelette Vinaigrette

Steak Frites - GF 23

Marinated Skirt Steak, Truffled Pommes Frites, Béarnaise & House Made Steak Sauce

Roquefort Crusted Black Angus Filet Mignon - GF

8oz/38 5oz/29

Haricot Verts, Warm Fingerling Potato Salad and Port Veal Jus

Colorado Lamb Striploin

14oz/36 7oz/28

Farro Risotto, Ratatouille and Blackberry Balsamic Gastrique

Fried Chicken Platter 21

Butter Steamed Broccoli, Mashed Potatoes and Roasted Chicken Gravy

Braised Veal Osso Bucco 36

Pappardelle Pasta tossed with Rapini, Grilled Fennel, Sun Dried Tomatoes and Mirepoix Sauce

“Catch & Release” 25

Bring in your fresh catch cleaned by 4:00 pm and let the Club do all the work.

Bronzed, Fried or Grilled (if possible, depending on fish)

Served with Butter Steamed Broccoli, Vegetable Slaw, French Fries

Choice of Tartar, Cocktail or Remoulade Sauce

Executive Chef - Michael Kocinski

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs,
or seafood may increase the risk of food borne illnesses.*