

## **Soup Du Jour**

*Cup \$3 Bowl \$5*

### **Kelly Greens Chili \$5.5**

*with melted cheddar and diced onion*

## **STARTERS**

### **Street Tacos \$11**

Chicken chorizo or grilled shrimp sauteed onions and red pepper, shredded cheese, diced tomato, cabbage and ranchero crema

### **Grilled Shrimp Sugar Cane Skewers \$12**

Two sugar cane skewered shrimp kabobs topped with a shaved cucumber and coconut salad

### **Buffalo Turkey Meatballs \$9**

Slow baked turkey meatballs stuffed with melted cheese, tossed with buffalo sauce and topped with shaved celery

### **Grilled Angus Beef Sliders \$9**

Three mini sliders topped with sautéed onions and melted cheddar cheese

### **Goat Cheese & Tomato Fondue \$13**

Warm garlic and herb goat cheese, mozzarella crowned with tomato fondue  
Served with crispy crostini and lavash

### **Ahi Tuna Wonton \$14**

Blackened ahi tuna and Asian slaw.  
Drizzled with a sweet and spicy aioli

### **Sautéed Mussels \$10**

One pound of sauteed black mussels with white wine garlic or spicy tomato broth served with grilled bread

## **SALAD**

*Salad Add on's Grilled or Blackened  
6oz Chicken \$3 6oz Salmon \$7 (5) Shrimp \$6*

### **Caesar Salad lg \$9 sm \$6**

Chopped romaine, shaved parmesan, brioche croutons tossed in a tangy caesar dressing

### **Asian Salad**

**lg \$13 sm \$11**

Marinated and grilled chicken breast, with mixed greens, toasted cashews, oriental noodles, mandarin oranges and sliced bell pepper, sesame ginger dressing

### **Chicken B.L.T Salad**

**lg \$12 sm \$10**

Crisp Iceberg lettuce, diced chicken, tomatoes, and bacon tossed in our own special dressing, topped with shredded cheddar cheese and served with toasted pita wedges

### **KG Winter Salad**

**lg \$12 sm \$10**

Local mixed greens tossed in an apple cider vinaigrette with sided apples, diced sweet potato, dried cranberry and candied walnuts

### **Beef Tips \$15**

Seasoned and pan flashed tenderloin tips with paprika roasted potatoes & shaved red onion crowned with a vedalia onion & bitter greens salad

### **Lettuce Wraps \$12**

Thin sliced flank steak **or** chicken local hydroponic butter lettuce, shredded carrot, toasted cashews, water chestnuts, Asian pickled cucumbers and sweet chili sauce



## **HAND HELD**

*All sandwiches are served with a choice of  
sweet potato fries, house made potato chips, french fries, onion rings, fresh fruit and coleslaw*

**KG Burger \$13 or *Substitute Beyond Burger \$15***

**8oz black angus, lettuce, tomato, onion, choice of swiss, cheddar, provolone or american**

**Third Tee Osprey Club \$10**

**Triple decker monster with turkey, ham, cheddar, swiss, bacon, lettuce, tomato  
and mayo on toasted bread**

**Chicken Caesar Salad Wrap \$12**

**Grilled chicken, chopped romaine, brioche croutons, shaved parmesan & tangy caesar dressing**

**Twisted Turkey Burger \$13**

**6oz ground turkey burger topped with melted provolone and a cranberry apple relish**

**Slightly Spicy Grouper Sandwich \$16**

**Cajun dusted grilled grouper topped with pepper jack cheese and wasabi tartar sauce**

**Flat Bread \$8 ~ 14" Pizza \$11**

**Additional toppings \$1 each**

black olives, mushrooms, red onion, bell peppers, tomato, pepperoni, Italian sausage,  
crumbled bacon, meatballs, ham, diced chicken, fresh basil or fresh mozzarella

## **THE SWEET SPOT**

Florida Sunshine Cake \$7

*100% Florida orange juice sunshine cake filled with orange mousse,  
served with whipped cream and a crunchy cookie*

Mississippi Mud Pie \$6

*Cappuccino mousse and dark chocolate fudge atop an Oreo cookie crust*

Crème Brûlée \$6

*Classic vanilla custard topped with crunchy caramelized sugar, whipped cream*

Seasonal Fruit Trifle \$5

*Angel food cake pieces layered with fresh seasonal fruit and whipped cream*





**WEEKLY ENTRÉE FEATURES AVAILABLE**  
**Wednesday and Friday 5-730pm**

**Week of 2-1-21**

*All entrees include soup or house salad*

**Avocado Pesto \$20**

Warm smoked salmon tossed with pan flashed cherry tomato, baby arugula and parmesan cheese with a creamy avocado pesto sauce over Campanella pasta

**Prosciutto Mozzarella Stuffed Chicken \$19**

Prosciutto and melted mozzarella stuffed chicken breast with wild mushroom sauce, served over garlic sauteed spinach and parmesan white truffle risotto cake

**Pistachio Encrusted Grouper \$27**

Crunchy pistachio encrusted grouper drizzled with a thyme lemon beurre blanc  
Served over herbed orzo and vegetable du jour

**Country Fried Pork Chops \$16**

Crispy boneless pork chop spooned with a creamy southern gravy.  
Served over smashed potatoes and vegetable du jour

**Beef Tenderloin \$29**

6oz beef tenderloin pan seared with garlic and herbs, topped with sauteed shallots and mushrooms, spooned with a peppercorn demi-glace served with smashed potatoes and vegetable du jour

**Sides \$3**

Vegetable du jour

Parmesan white truffle Risotto cake

Herbed orzo

Smashed potatoes Baked Potato

Baked Sweet Potato French Fries Sweet Potato Fries

Fresh Fruit

