****

**Hammock Dunes Club**

***SEASIDE Dinner Menu***

**SOUPS**

**Roasted Chicken Consommé**

foraged mushrooms, thinly sliced chives

cup 8 / bowl 10

**Celeriac-Carrot**

dried apple bits, sunflower seed powder, celery leaf creme

cup 7 / bowl 9

**Soup of the Evening**

prepared fresh daily by our culinary staff

cup 5 / bowl 7

**SALADS**

**Hydroponic Bibb Lettuce**

orange segments, red onions, toasted almonds, crumbled goat cheese, grapefruit-poppy seed dressing 8

**Arugula-Spinach Blend**

pickled beets and green beans, chopped eggs, fried onions, creamy honey-mustard bacon dressing 7

**Classical Caesar**

crisp romaine coated with classical dressing, herbed croutons, grated parmesan, shaved asiago, tomato jam

white or dark anchovies optional / small 5 / entrée 7

**Baby Kale-Rainbow Quinoa Bowl**

*Topped with: maple roasted butternut cubes, dried cranberries, crumbled bleu cheese,*

*walnuts, bacon pieces, sherry-lemon dressing 12.5*

*Additional protein: chicken 5 / shrimp (6) 10 / salmon (6oz) 12 (blackened, grilled, jerk spiced, seared, bronzed)*

**TAPAS**

**Tempura Asparagus**

spiced teriyaki glaze, sesame seeds, tri pepper curls7.5

**Jumbo Shrimp Cocktail** (6)

horseradish cocktail sauce, cucumber wrap, lemon 11

**Bacon Fried Apples** (3)

thyme-brie béchamel, caramelized vidalia onions,

pickled mustard seeds 9

**Fresh Made Herbed Pasta**

crumbled feta cheese, toasted pine nuts, cured tomatoes, lemon butter, garlic chips 8.5

**HANDHELDS**

*accompanied with choice of side item*

**Vegetable Tacos**

warm flour tortillas, chipotle coated black beans with griddled zucchini-yellow squash-bell peppers-red onions in garlic-cilantro-cumin, lettuce shred, sour cream dollops, green onions; tomato salsa side 12.5

\* **Horseradish Burger**

mushroom-fire roasted red pepper ragout, melted provolone cheese, horseradish aioli, eight ounces of grass fed ground beef, toasted brioche bun, fully dressed 13

**ENTRÉES**

(Entrees include listed accompaniments and vegetable of the evening; seafood/vegetarian side is featured rice; meat side is mash of the evening

additional sides $4)

**Butternut Squash Wellington**

mushroom-shallot duxelle, herbed hollandaise 19

**Wild Caught Catch**

changed daily, white wine-shallot beurre blanc 25

**Veal Scallopini**

dredged, pan fried, white wine-butter-caper sauce, charred thick cut lemons 24

**Ginger Glazed Mahi**

pineapple-soy-lime seared, quick pickled red onion 22

\* Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of food-borne illness. Especially if you have certain medical conditions.

\* **Herb de Provence Lamb Rack**

marinated and grilled, mint scented glace 28

**Goat Cheese-Leek Filo Strudel**

with red peppers-spinach, carrot puree 18

\* **Filet Mignon**

chargrilled, bacon-onion marmalade, red wine syrup

six ounce 33 / eight ounce 40

**Panko Crusted Crab Cakes**

creole remoulade, tomato-lemon jam 24

Please let us know if you have any special dietary needs or allergies when ordering. Requests: if we have the ingredients we want to make it for you. Please inquire with your server.

Dinner Menu available: Tues-Sun 5pm-9pm / Executive Chef: Lance S Cook, WCMC, CEC, CCA, CFBE, FMP, CFSM

11.2020