

Salads & Such

Featured Salad Du Jour	MP
<i>Fresh from the Farm</i>	
Niman Ranch Baby Back Rib Board	21
<i>BBColeslaw, White Cheddar Corn Bread, Smoked Honey Butter</i>	
Roasted Vegetable Salmon Salad  GF 13/16	
<i>Artisan Lettuce, Brussel Sprouts, Carrots, Squash, Red Beets, Feta, Candied Pecans, Roasted Tomato Vin.</i>	
Vegan Taco Salad  GF 13/16	
<i>Iceberg Lettuce, Taco "Meat", Black Beans, Corn, Tomatoes, Red Onion, Avocado, Creamy SW Dressing</i>	
California Caesar Salad GF 11/14	
<i>Romaine, Parmesan, Avocado, Toasted Pepitas, Corn Tortilla, Red Sweet Drop, Caesar Dressing</i>	
Chicken Cobb Salad GF 15.75/18.75	
<i>Tomato, Egg, Chicken, Bacon, Bleu Cheese, Avocado</i>	
Chicken Tinga Tostadas GF 16	
<i>Chipotle Sauce, Caramelized Onion, Iceberg Lettuce Cilantro Cream, Queso Fresco,</i>	
Red Chicken Pozole  GF 8.75	
<i>Tomato Broth, Guajillo Pepper, Cilantro, Radish, Lime</i>	

Artisan Flatbreads

*Gluten-Free available, add \$2 **GF***

Daily From the Hearth Oven

Creative Satisfying Delights

MP

House Pepperoni	14.75
<i>Pizzeria Style Sauce, Mozzarella, Parmesan</i>	
3 Cheese & Italian Sausage	16.5
<i>Alfredo sauce, Mozzarella, Ricotta, Parmesan, Spinach, Mushrooms, Truffle Oil</i>	
Pear & Gorgonzola	14.5
<i>Smoked Honey Butter, Toasted Walnut, Arugula</i>	
Classic Margarita	14.5
<i>Hand Crushed San Marzano Tomato, Buffalo Mozzarella, Torn Basil, XVOO</i>	
Napoli	15.5
<i>Red Sauce, Capers, Black Olive, Anchovies, Parmesan Cheese</i>	
Suprema	16.5
<i>Red Sauce, Italian Sausage, Pepperoni, Onions, Peppers, Mushrooms, Mozzarella</i>	

Burgers & Buns

Gluten-Free Bread and Kaiser Roll available

Chef's Inspired Sandwich	MP
<i>Ask about Today's Offering</i>	

Half Pound Bonita Bay Burger*

*Chuck, Brisket & Short Rib
Lettuce, Tomato, Red Onion*

17

Fire House Meatball Sandwich	17
<i>Marinara Sauce, Provolone, Mozzarella, Hoagie Roll</i>	
Big Glory Bay King Salmon Burger 	18
<i>Lettuce, Olive Tapenade, Pesto Sauce, Ciabatta Roll</i>	
Tofu & Vegetable Stuffed Portobello 	15
<i>Quinoa, Eggplant, Squash, Artichoke, Lettuce, Tomato, Vegan Sundried Tomato Mayo, Brioche Bun</i>	
Mediterranean Grouper Sandwich 	23
<i>Shaved Iceberg, Green Tomato & Cucumber Relish, Roasted Red Pepper Hummus, Brioche Bun</i>	
Grilled Cuban Sandwich	17
<i>Fra 'Mani Rosemary Ham, Pulled Pork, Sliced Pickles, Swiss Cheese, Secret Mustard Sauce, Cuban Bread</i>	
Pork Carnitas Quesadilla	17
<i>Spanish Onion, Pepper M�lange, Monterey Jack, Poblano Sauce, Cilantro</i>	

Fit & Fresh

Big Glory Bay King Salmon Board*  GF 25	
<i>Asparagus, Avocado Pomelo Salsa, Charred Lemon</i>	
Simple Seared Gulf Grouper  GF 24	
<i>Power Greens, Tomato, Red Onion, Cucumber, Fresh Lemon, Avocado Oil</i>	
Seared Chicken Caprese  GF 18	
<i>House Ripened Tomato, Fresh Mozzarella, Basil, Balsamic Reduction, XVOO</i>	
Local Florida Whitefish Taco  GF 15	
<i>Pico De Gallo, Cotija Cheese, Cilantro Crema, Salsa Verde</i>	
Smoked Grouper Dip GF 15	
<i>Green Onion, Charred Lemon, Celery Sticks, Parsley, XVOO, Tortilla Chips</i>	
House Garden Salad  GF 6.5/8.75	
<i>English Cucumber, Red Onion, Carrot, Grape Tomato</i>	

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illnesses*

Julius Minarik CEC, CCA Executive Sous Chef

Jorge Tellez, Hearth Room Sous Chef

BBCulinary Team

55th Hole Vegan Menu

Salads & Such

Vegetable & Blackened Seitan Salad **13/16**

Artisan Lettuce, Brussel Sprouts, Carrots, Squash, Red Beets, Candied Pecans, Roasted Tomato Vinaigrette

Vegan Taco Salad **13/16**

Iceberg Lettuce, Taco "Meat", Black Beans, Corn, Tomatoes, Red Onion, Avocado, Creamy Southwest Dressing

California Caesar Salad **11/14**

Romaine, Toasted Pepitas, Corn Tortilla, Avocado, Red Sweet Drop, Creamy Southwest Dressing

Gluten Free Artisan Flatbreads

Pear & Toasted Walnut **15.5**

XVOO, Arugula, Balsamic Reduction

Napoli **15.5**

Red Sauce, Capers, Black Olive, Tofu

Veggie Lovers **15.5**

Red Sauce, Squash, Zucchini, Red Onion, Mushrooms, Peppers, Spinach

Vegan Margarita **14.5**

Hand Crushed San Marzano Tomato, Torn Basil, XVOO

Burgers & Buns

Gluten-Free Bread and Kaiser Rolls available

Blackened Tempeh Burger **15**

Lettuce, Tomato, Olive Tapenade, Ciabatta Roll

Tofu & Vegetable Stuffed Portobello **15**

Quinoa, Eggplant, Squash, Artichoke, Lettuce, Sundried Tomato, Vegan Mayo, Brioche Bun

Mediterranean Tofu Sandwich **15**

Shaved Iceberg, Green Tomato & Cucumber Relish, Roasted Red Pepper Hummus, Brioche Bun

Fit & Fresh

Seared Tofu Board **15**

Asparagus, Avocado Pomelo Salsa, Charred Lemon

Simple Seared Tempeh **15**

Power Greens, Tomato, Red Onion, Cucumber, Fresh Lemon, Avocado Oil

Seared Tofu Caprese **13**

House Ripened Tomato, Basil, Balsamic Reduction, XVOO

Blackened Seitan Taco **14.75**

Red Cabbage & Poblano Slaw, Avocado Mango Salsa, Salsa Verde

House Garden Salad **6.5/8.75**

English Cucumber, Red Onion, Carrot, Grape Tomato

Julius Minarik CEC, CCA Executive Sous Chef

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All food is produced with comingled cooking equipment