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 **Hammock Dunes Club**

 ***SEASIDE Dinner Menu***

**SOUPS**

**Butternut and White Bean**

brothy soup with squash, cannellini, ginger, cous cous, cilantro, green onion garnish

cup 7 / bowl 10

**Creamy Cauliflower**

grated parmesan, chive-garlic-thyme-almond gremolata

cup 8 / bowl 11

**Soup of the Evening**

prepared fresh daily by our culinary staff

cup 7 / bowl 10

**SALADS**

**Brown Sugared Pecan**

baby spinach leaves, crispy pecans, crumbled bleu cheese, bacon pieces, dried cherries, crunchy granny smith apples, fried onion garnish, honey mustard dressing 9 / 12

**Black-Eyed Pea and Ham**

gourmet baby greens, vidalia onion-ham-black eyed pea salad, green bell pepper dice, split grape tomato halves,

fried okra medallions 8 / 11

**Classic Caesar**

crisp romaine coated with classic dressing, herbed

focaccia croutons, grated parmesan, shaved asiago

white or dark anchovies optional / small 7 / entrée 10

*Additional protein for salads: chicken 7 / shrimp (6) 11 / salmon (6oz) 15 (blackened, grilled, jerk spiced, seared, bronzed)*

**TAPAS**

**Roasted Beet and Goat Cheese**

beet cubes, orange supremes, crumbled goat cheese, pistachio, champagne vinaigrette, greens 9

**Fried Oysters**

garlic-sage emulsion, bacon pieces, slaw garnish 15

**Sacchetti Pasta**

brown butter-fig sauce, roasted apples, prosciutto

julienne, toasted almonds, herbs 13

**Buffalo Shrimp**

cornmeal coated and fried shrimp, mild buffalo sauce,

bleu cheese crumble, celery leaves, carrot brunoise 12

**HANDHELDS**

*accompanied with pickle spear and choice of side item*

**Fried Chicken BLT**

crispy chicken in toasted pan neba roll, bacon strips, tomato slices, green leaf lettuce, lemon-horseradish aioli 14

**Blackened Mahi Sandwich**

sweet and spicy caribbean fillet of fish, toasted brioche bun, charred pineapple slice, pickled red onions, romaine shred, lime-cilantro mayonnaise 18

**\*** **French Onion Burger**

eight ounces of grass-fed ground beef, toasted brioche bun, sauteed onions with sherry and thyme, melted swiss cheese, baby arugula greens 17

**ENTRÉES**

Entrees include listed accompaniments and vegetable of the evening… Additional sides $5

**\* Pork Tenderloin Tournedos**

maple glazed, featured potato, onion rings,

rosemary, balsamic-cherry demi-glace 24

**Wild Caught Catch**

changed daily, featured rice of the evening,

white wine-shallot beurre blanc 32

**Charred Broccoli Steak**

smoked tomato sauce, olive tapenade, crumbled feta

cheese, toasted pignoli, herbed cottage fries 17

**Chicken Supreme Florentine**

pan seared, spinach-shallot-garlic cream, tomato

concasse, creamy parmesan polenta 25

**Parmesan Crusted Salmon**

red pepper-garlic coulis, pesto-olive oil orzo pasta 27

**Asparagus-Goat Cheese Quinoa Cakes**

lemon-dill mayonnaise, vidalia-tomato jam,

featured rice of the evening 19

**Braised Lamb Foreshank**

slow cooked and tender, over creamy parmesan

polenta, leek confit with chives 29

**\* Prime Filet Mignon**

chargrilled, featured potato mash, bordelaise sauce

with shallots and red wine

six ounce 40 / eight ounce 54

**\*** 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.

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: Fri. and Sat. 5pm-9pm / Executive Chef: Lance S Cook, WCMC, CEC, CCA, CFBE, FMP, CFSM