

Cedar Hammock Golf & Country Club

Dinner Menu

Beginnings

Soup Du Jour..... Cup \$6 Bowl \$8 (GF)

Bang Bang Shrimp.....\$16
*Shrimp Dredged in a Light Tempura Batter,
Sweet Chili, Asian Slaw*

Buffalo Cauliflower.....\$10
*Chickpea Battered Served with a Mild
Jalapeno Ranch*

Poached Shrimp Cocktail.....\$18
*Poached Jumbo Shrimp Served with Cocktail
Sauce*

Ahi Sashimi Tuna Tower..... \$12
*Sashimi Grade Ahi Tuna, Layers of Mango,
Avocado, Tomatoes, & Cucumbers with Ranch
Wasabi Dressing*

Fried Green Tomatoes.....\$12
*Southern Fried Green Tomatoes Napoleon,
Chipotle Aioli, and Ranch Wasabi Dressing*

Salads

Blackened Ahi Tuna Salad.....\$18
*Mixed Greens, Fresh Mango, Avocado and
Fresh Blackened Ahi Tuna Sashimi Grade
Tossed with Club-Made Asian Vinaigrette*

Classic Caesar Salad.....\$10
*Fresh Romaine Lettuce Tossed in Caesar
Dressing with Croutons, Parmesan Cheese,
Hard Boiled Egg and Lemon*

Baby Iceberg Salad.....\$12
*Red Onions, Bacon, Point Reyes Blue Cheese,
Roasted Fennel, Sweet Corn, Heirloom
Tomato, Cilantro Tequila Dressing*

Arugula Pear & Roquefort Salad.....\$15
*Baby Spinach, Arugula, Spiced Candied
Pecan, Sweet & Savory Bosc Pear Roasted in
Apricot Nectar*

**The Cedar Hammock Club Spring
Chopped Salad.....\$15**
*Portobello Mushrooms, Spring Peas,
Watermelon Radish, Heirloom Tomatoes,
Seedless Cucumber, Yogurt and Red Wine
Vinaigrette*

From The Garden

Kohlrabi Primavera.....\$18
*Black Olives, Heirloom Tomato, Pesto Garlic,
Oil, and Basil*

Roasted Beets Osso Buco.....\$18
*Spring Root Vegetables, Tri-Color Cauliflower
Puree*

Tofu Power Bowl.....\$18
*Soy Marinated Tofu, Quinoa Kale, Chickpeas,
Roasted Cauliflower, Heirloom Tomatoes.*

From The Red Junglefowl (Yard Bird)

Chicken Teriyaki.....\$24
*Bells & Evans Airline Chicken, Capellini,
Sauteed Spinach, Teriyaki Sauce*

Salad Add Ons:

Chicken.....\$5
Shrimp.....\$10
Salmon.....\$7
Grouper.....\$14

**Consuming raw or undercooked eggs, seafood, shellfish, beef, pork, or chicken may result in food-borne illness*

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Dinner Menu

From The Sea

Snapper	\$29
<i>Stir Fried Rice, Candied Black Garlic Butter, and Crunchy Capers</i>	
Halibut	\$30
<i>Buttered Asparagus, Seafood Risotto, Citrus Butter</i>	
Jumbo Scallops	\$30
<i>Forbidden Black Rice, Bok Choy Lobster Butter</i>	
Crunchy Grouper	\$29
<i>Stir-fried Rice, Bok Choy Citrus Butter</i>	
Salmon	\$28
<i>Latin Hash, Asparagus, Carrot Nage</i>	

From The Land

Filet Mignon	\$36
<i>Certified Angus Beef Filet, Aged Forty-Three Days. Served with Chef's Vegetables, Yukon Gold Mashed Potatoes, and Roasted Shallot Demi Glaze</i>	
Prime New York Steak	\$32
<i>Full-Bodied Texture, Trimmed to Thickness. Served with Yukon Mashed Potatoes, Chef's Vegetables, and Red Wine Essence</i>	
Prime Ribeye	\$36
<i>Center Cut Prime Beef Ribeye. Served with Yukon Mashed Potatoes, Chef's Vegetables, and Au Poivre.</i>	
White Marble Farms Pork Chop	\$29
<i>Brined all Natural, Hand Selected French Bone-In Chop. Served with Yukon Mashed Potatoes and Chef's Vegetables</i>	

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