

Cedar Hammock Golf & Country Club

Lunch Menu

Beginnings

Soup Du Jour

Cup \$6 Bowl \$8 (GF)

Crab Gazpacho

Cup \$6 Bowl \$8 (GF)

Mango, Cucumber, Avocado

All Beef & Bean Chili

Cup \$6 Bowl \$8 (GF)

Quesadilla.....\$9

Sour Cream & Salsa

Veggie \$10, Chicken \$10 Steak \$13 Shrimp \$12

Bang Bang Shrimp.....\$16

Shrimp Dredged in a Light Tempura Batter, Sweet Chili, Asian Slaw

Buffalo Cauliflower.....\$10

Chickpea Battered Served with Mild Jalapeno Ranch

Poached Shrimp Cocktail\$18

Poached Jumbo Shrimp Served with Cocktail Sauce

Guacamole and Chips.....\$10

Fresh Made Guacamole with Chunky Salsa

Fried Chicken Wings.....\$16

Your Choice - Buffalo, BBQ, Mild. Served with Chunky Blue Cheese, Carrots, & Celery

Ahi Sashimi Tuna Tartar.....\$20

Sashimi Grade Ahi Tuna, Layers of Mango, Avocado, Tomatoes, & Cucumber

Fried Green Tomatoes.....\$12

Southern Fried Green Tomatoes Napoleon, Chipotle Aioli, & Ranch Wasabi Dressing

Cedar Hammock Bowls & Salads

Asian Chicken Salad.....\$15

Crisp Greens Topped with Shredded Marinated Chicken, Toasted Cashews, Angel Hair Pasta, Wonton Crisps, & Mandarin Oranges, Served with a Peanut Thai Vinaigrette Dressing

Hammock Cobb Salad.....\$15

Chopped Romaine Lettuce, Roasted Chicken, Diced Tomatoes, Diced Turkey, Hard Boiled Egg, Bacon, Avocado, Cucumbers, Gorgonzola, Ranch Dressing

Classic Caesar Salad.....\$10

Fresh Romaine Lettuce Tossed in Caesar Dressing with Croutons, Parmesan Cheese, Hard Boiled Egg, and Lemon

Taste of the South Chopped Salad.....\$15

Roasted Corn, Avocado, Baby Heirloom Tomatoes, Roasted Red Peppers, Black Beans, Corn Tortilla with Cajun Vinaigrette

Steak Salad.....\$18

Mixed Greens, Grilled Seasoned Sirloin, Roasted Portobello Mushrooms, Garlic Marinated Hari Covert, Charred Onions & Tomatoes, Vidalia Onion Vinaigrette

Trio Salad.....\$11

(GF - No Muffins)

Bed of Mixed Greens, Scoop of Tuna Salad, Chicken Salad, and Egg Salad

Add On: Grilled Chicken (GF) or Crispy \$8

Spice Grilled Shrimp (GF) \$13

Salmon Grilled or Blackened (GF) \$13

Tuna Salad (GF) or Chicken Salad (GF) \$6

Florida Grouper (GF) \$14

Chilled Sesame Seared Ahi Tuna \$13

Steak \$13

Sides: Homemade Potato Chips \$4

French Fries \$4

Sweet Potato Fries \$4

Onion Rings \$4

Assorted Mini Muffins \$4

Fruit Cup \$4

House or Caesar Salad \$4

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

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Lunch Menu

Handhelds

Sandwiches are Served with one of the following:

Homemade Potato Chips, Cole Slaw, French Fries, Sweet Potato Fries, Fresh Fruit, Onion Rings

- Salmon B.L.T.....\$18**
Grilled Salmon Filet, Applewood Bacon, Iceberg Lettuce and Tomato on Whole Grain Bread with Lemon Mustard Aioli
- Grouper Sandwich.....\$20**
Marinated Grouper, Grilled, Pan Fried, Blackened, Tempura or Crunchy. Caramelized Onions, Remoulade
- Mahi-Mahi Tacos.....\$14**
Two Blackened Mahi-Mahi Tacos Served on a Soft Flour or Corn Tortillas. Lime Cabbage Slaw Fresca, Avocado & Cilantro Chipotle Aioli
- Cedar Hammock Signature Cheeseburger.....\$15**
Blend of Brisket and Chuck Sirloin Topped with Red Onion, Iceberg Lettuce, Tomato, Cheddar Cheese, and Applewood Bacon
- Triple Decker Club Sandwich.....\$14**
Honey Baked Ham, Turkey, Applewood Bacon, Lettuce, Swiss, and American Cheese, Tomato, and Avocado Aioli
- House Made Turkey Burger.....\$12**
Apple Jam, Brie Cheese, Lemon Thyme Vinaigrette
- Deli Sandwiches.....\$12**
Tuna Salad, Chicken Salad, Egg Salad, Ham, Turkey, Roast Beef, Lettuce, Tomato, Swiss Cheese, American Cheese
- BBQ Chicken Sandwich.....\$12**
Marinated Chicken Breast Grilled and Smothered in Mango BBQ Sauce Topped with Gruyere Cheese, Bacon, Lettuce, Tomato
- Rueben Sandwich.....\$15**
Turkey, Corned Beef, Pastrami Piled High, Sauerkraut, Russian Dressing, Swiss Cheese, Thick Rye Bread
- House Made Veggie Burger.....\$15**
Quinoa, Black Beans, Sweet Potato, Fresh Herbs, Vidalia Onions, Brown Rice, Melted Jack Cheese, Whole Grain Bread
- Beyond Burger.....\$15**
Grilled to Order, Gluten Free Bun or Lettuce Wrap, Lettuce, Tomato, Onion, Vegan Cheese
- Hebrew National Hot Dog.....\$13**
Grilled to Order, Add Sauerkraut or Chili
- Cold Water Lobster Roll.....\$22**
Simple Bun, Lemon Juice, Celery, Onion
- Cuban Sandwich.....\$15**
Clover Honey & Sherry Infused Stone Ground Mustard, Ham, Pork, Swiss, & Pickles
- Mediterranean Hummus Wrap.....\$15**
Lettuce, Tomatoes, Cucumbers, Feta, Olives, Lemon Dressing

Flatbread

GF Crust Available Upon Request

- Create Your Own Flatbread.....\$12**
- Roasted Mushroom.....\$13**
Arugula, Truffle Oil, Parmesan Cream, Shaved Parmesan
- The Works.....\$14**
Pepperoni, Ham, Beef, Italian Sausage, Peppers, & Onions

Brunch

- Avocado Toast.....\$12**
Two Eggs Any Style, Heirloom Tomato Relish
- Ham & Egg Croissant.....\$11**
Two Eggs Any Style, American Cheese
- Three Egg Omelet.....\$13**
Choice of Ham, Bacon, Spinach, Onions, Mushrooms, Cheese. Served with Fruit

Additional Toppings \$0.50 each:

Pepperoni, Italian Sausage, Ground Beef, Grilled Chicken, Ham, Bacon, Onions, Bell Peppers, Mushrooms, Black Olives, Artichokes, Spinach, Pineapple, Jalapenos, Anchovies

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