



DINNER MENU

SOUPS

LOBSTER BISQUE

Cream Sherry, Maine Lobster 11.

FRENCH ONION SOUP

Provolone Cheese and Parmesan Croutons 7.

CHEF'S SOUP DU JOUR 7.

GAZPACHO

Chilled Tomato and Cucumber Soup 7.

SALADS & STARTERS

BUFFALO MOZZARELLA SALAD

Beefsteak Tomatoes, Spring Mix, Roasted Peppers, Balsamic Glaze 12.*

CLASSIC CAESAR SALAD

Romaine Lettuce, Parmesan, Garlic Croutons 7.

ICEBERG WEDGE

Gorgonzola Crumbles, Cherry Tomatoes, Crumbled Bacon, Bleu Cheese Dressing 8.*

OYSTERS

East and West Coast, Cocktail Sauce, Mignonette 4. each*

CHILLED JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Remoulade 14.*

BEEF CARPACCIO

Parmesan, Caperberries, Extra-Virgin Olive Oil 12.

FRIED CRISPY CALAMARI

Banana Peppers, Parmesan Cheese, Tomato and Basil Sauce 10.

ENTRÉES

ROASTED RACK OF LAMB

Celery Root, Asparagus-Pistachio Purée, Glazed Root Vegetables, Apricot Jus 35.*

PRIME DRY-AGED NEW YORK STRIP

14 oz. aged 28 days, Brandy Peppercorn Sauce, Mashed Potatoes, Carrots 39.*

FILET MIGNON

12 oz. Certified Angus Beef Tenderloin, with Béarnaise Sauce, Roasted Potatoes, Asparagus 39.*

(For Oscar, please add 12.)

PETITE FILET MIGNON

6 oz. with Béarnaise Sauce, Roasted Potatoes, Asparagus 29.*

(For Oscar please add 12.)

MILK-FED VEAL CHOP

14 oz. French Cut, Milk-Fed Chop from Pennsylvania, Demi-Glace, Roasted Mushrooms and Potatoes 44.*

GRILLED CHICKEN BREAST

Caramelized Sweet Potato, Baby Squash, Almond Jus 24.*

SOY AND HONEY-MARINATED CHILEAN SEA BASS

Wild Mushroom Fricassee, Tomatoes, Asparagus 39.

GRILLED SALMON

Oven-Dried Tomato Couscous, French Beans, Whole-Grain Mustard 23.

FLORIDA SNAPPER

Yucca Lobster Hash, Mushroom Purée, Hearts of Palm 28.

ROASTED SCALLOPS

Spring Vegetables, Carolina Golden Rice, Leek Purée 29.*

FENNEL AND CORIANDER CRUSTED TUNA

Romeso, Grilled Avocado, Baby Pepper Confit 26.

MAINE LOBSTER TAGLIATELLE

Arugula, Herbs, Cherry Tomato Jus 27.

SIDES

(All sides are 6 each.)

Mashed Potatoes

Baked Potato

Roasted Mushrooms

Honey and Dill-Glazed Carrots

Steamed Asparagus

*Denotes gluten-free items

WARNING: There is risk associated with consuming raw and undercooked fish, oysters, meat or poultry (medium, medium-rare, rare, or extra-rare). If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from fish, meat, or poultry and should eat them fully cooked. Some of these conditions have no symptoms, so you may not know you are at risk. Particularly vulnerable are young children, pregnant women, or older adults, sufferers of liver disease or alcoholism and those with compromised immune systems. We recommend that these people eat only fully cooked food to insure personal safety. The Seagate Beach Club buys the best possible products from licensed, qualified purveyors and continually strives to safeguard the health and safety of our Members and Guests