

THE INNLET LOUNGE

— Appetizers —

Baked Spinach & Artichoke Dip with Tri Colored Chips 8

Chilled Shrimp Cocktail, Cocktail Sauce, Horseradish and Lemon 12

Steamed Chicken Potstickers, Sweet Thai Chili Sauce and Soy 9

Caribbean Lobster Pops, Jack Daniels Honey Mustard & Pineapple Mango Sauce 13

Crispy Breaded Popcorn Shrimp, Cajun Remoulade 13

Seared Ahi Tuna, Wakame Seaweed Salad, Wasabi & Soy 12

— Soups & Salads —

Chef's Daily Creation of Home Made Soup 6

Three Onion Soup, Parmesan & Swiss Cheese Sourdough Toast 6

Mixed Seasonal Field Greens, Cucumber, Tomato, Citrus Vinaigrette 8

Classic Caesar, Shaved Asiago, Toasted Croutons & Sun Dried Tomatoes 8

With Grilled Chicken 13

With Grilled Shrimp 15

Florida Seafood Salad 18

Mixed Field Greens, Shrimp, Lump Crab, Avocado, Citrus, Mango, Dressed with Citrus Vinaigrette

Sliced Tomato & Buffalo Mozzarella 10

Chopped Basil, Balsamic Reduction, Meyer Lemon Oil, Maldon Sea Salt

— Lounge Favorites —

Lodge Angus Burger 12

Half Pound Black Angus Beef Burger on Farmhouse Roll, Cheddar,
American or Swiss Cheese, AppleWood Smoked Bacon

Pesto Chicken Wrap 13

Grilled Vegetables, Leaf Lettuce, & Asiago Cheese

Grouper BLT 14

Fried Green Tomato, AppleWood Smoked Bacon, Cajun Mayo

BBQ Baby Back Ribs with Cole Slaw and French Fries 16

Fish & Chips 15

Beer Battered Cod and French Fries, with Cole Slaw and Malt Vinegar

— Entrees —

Dinner offerings served after 5:30 pm

Angus Beef Tenderloin 28

Caramelized Onions, Pencil Asparagus, Rosemary Red Wine Demi

Lemon Chicken Paillard 24

Sautéed Forest Mushrooms, Tender Green Peas, Madeira Jus

Atlantic Salmon 24

“Crab Boiled” Red Bliss Potatoes, Crawfish Tails, Spinach, Sweet Corn & Cajun Butter

Penne Bolognese 22

Grilled Zucchini, Basil Pesto, Asiago, Toasted Garlic Bread

Please call Club Concierge for Reservations at 904-280-6081.

Gratuity and taxes will be added for your convenience.