



# ST. PETERSBURG COUNTRY CLUB



## SANDWEDGES • FLATBREADS • HAND-HELD

Includes one side: French Fries, Cole Slaw, Cottage Cheese, Sweet Potato Fries, Fruit Cup • Onion Rings - Add \$2  
\* does not include a side

- THE COUNTRY CLUB** ..... \$12  
sliced turkey and ham layered on three pieces of toast with lettuce, tomato, swiss cheese, smokehouse bacon and mayonnaise
- THE TAMPA CUBAN** ..... \$14  
ham, mojo pork, salami, swiss and dijon mayo on pressed cuban bread
- THE DELI SANDWEDGE** ..... \$10  
choice of ham, turkey, bacon, chicken salad, tuna salad or egg salad with lettuce, tomato, mayonnaise and cheese
- FRIED EGG & BACON SANDWEDGE** ..... \$10  
two pan fried eggs with melted american cheese and smokehouse bacon on grilled white bread
- ITALIAN HOAGIE** ..... \$12  
sliced capicola, salami & ham on a hoagie bun with lettuce, tomato, red onion, mayo, Italian dressing & provolone cheese
- PORK CARNITAS TACOS** ..... \$12  
marinated pork shoulder, 3 flour tortillas, lettuce, tomato, green onion, cheddar jack cheese, guacomole ranch drizzle
- PHILLY STEAK & CHEESE** ..... \$14  
thin sliced prime rib with sauteed green peppers, onions, mushrooms & melted provolone cheese on a toasted hoagie bun
- VEGGIE FLATBREAD\*** ..... \$12  
mushrooms, onions, cheddar jack cheese, peppers, artichoke, tomato and wilted spinach on baked flatbread
- BUFFALO CHICKEN WRAP** ..... \$12  
deep fried chicken tenders tossed in wing sauce with lettuce, tomato and blue cheese crumbles rolled in a flour tortilla
- CHICKEN TENDERS** ..... \$10  
four deep fried breaded chicken tenders served over french fries with your choice of bbq or honey mustard sauce for dipping
- CHICKEN CLUB SANDWEDGE** ..... \$12  
grilled chicken breast with guacamole, lettuce, tomato, red onion, swiss cheese and bacon on a toasted brioche bun
- FLORIDA GROUPE SANDWEDGE** ..... \$15  
beer battered, grilled or blackened gulf grouper with lettuce, tomato, red onion and tartar sauce on a toasted brioche bun
- SEARED TUNA TACOS** ..... \$15  
rare sesame seared tuna, cheddar jack cheese, lettuce, tomato, green onion and sesame ginger drizzle on three soft shelled tacos
- POKE BOWL** ..... \$15  
sashimi tuna with asian ginger dressing, fried wonton chips, tomato, cucumbers, wakami salad, red onion & fresh cilantro
- SHRIMP SCAMPI FLATBREAD\*** ..... \$18  
sauteed shrimp, garlic butter, basil, mozzarella cheese, tomato, red onions, arugula and balsamic drizzle on a baked flatbread

## BURGERS • HOT DOGS

Includes one side: French Fries, Cole Slaw, Cottage Cheese, Sweet Potato Fries, Fruit Cup • Onion Rings - Add \$2  
\* all burgers served on a brioche burger bun with pickle chip garnish  
substitute plant based impossible burger - add \$2

- CLASSIC CHEESEBURGER** ..... \$12  
chargrilled beef patty with lettuce, tomato, red onion and topped with your choice of american, swiss or cheddar cheese
- BLACK AND BLUE BURGER** ..... \$14  
7oz. beef patty, pan fired with blackening spices, blue cheese crumbles, smoke house bacon, lettuce, tomato and red onion on a toasted brioche bun
- TAVERN BURGER** ..... \$14  
chargrilled burger patty on a pretzel bun with mushrooms, onions, bacon & beer cheese sauce
- CLASSIC HOT DOG** ..... \$7  
grilled all beef dog on a bun served with a pickle
- CHILI CHEESE DOG** ..... \$9  
grilled 1/4 lb. all beef dog smothered in chili con carne and topped with cheddar jack cheese

Consuming raw or uncooked meats, eggs, poultry, seafood, or shellfish increases your risk of contracting a food borne illness, especially if you have certain medical conditions.



## SOUPS • STARTERS

**SOUP DU JOUR** ..... cup \$4 • bowl \$6  
made fresh daily with ever changing ingredients

**CHILI CON CARNE** ..... cup \$4 • bowl \$6  
traditional chili made in house by our chefs

**FRENCH ONION SOUP** ..... cup \$4 • bowl \$6  
brandy, sherry, caramelized onion recipe with  
croûtons, swiss and provolone cheese

**BUFFALO WINGS - GLUTEN FREE** ..... \$14  
traditional, non-breaded deep fried chicken wings  
tossed in chef's buffalo sauce with celery and blue  
cheese  
*optional choices: blackened, bbq, garlic parmesan  
cheese or sesame ginger*

**LOADED TATER TOTS** ..... \$10  
deep fried tots topped with chili con carne, melted  
cheddar jack cheese, tomato, green onion & jalapenos

**SOFT BURRATA** ..... \$12  
soft & creamy burrata cheese with tomato,  
prosciutto ham, fig jam & herb focaccia bread

**SMOKED FISH DIP** ..... \$10  
smoked mahi, amberjack and grouper blended  
with mayo and spices, served with grilled flatbread

**COCONUT SHRIMP** ..... \$12  
6 butterflied tiger shrimp with coconut breading,  
deep fried and served with thai chili sauce

**GRILLED CHICKEN QUESADILLA** ..... \$14  
grilled sugar brined chicken breast with fresh  
cilantro, tomato, cheddar jack cheese, green pepper  
and onion in a pressed flour tortilla  
*optional choices: beef or vegetable*

## SALADS

**THE 1905 SALAD** ..... full \$14 • half \$10  
iceberg lettuce with oregano vinaigrette dressing,  
swiss cheese, tomato, sliced ham, red onion,  
parmesan cheese and green olives with oregano  
vinaigrette dressing

**ROASTED BEET &  
GOAT CHEESE SALAD** ..... full \$14 • half \$10  
roasted beets, goat cheese, pumpkin seeds, red  
onion & balsamic drizzle on a bed of greens

**SPCC COBB SALAD** ..... full \$14 • half \$10  
romaine heart lettuce, sliced turkey, egg, diced  
tomato, chopped bacon, red onion, carrot and  
gorgonzola crumbles

**GRILLED SALMON SALAD** ..... full \$16 • half \$12  
chargrilled salmon served on a bed of mixed  
greens with feta cheese, red onions, sliced  
strawberries and cucumbers

**HONEY CRISP CHICKEN SALAD** ..... full \$14 • half \$10  
chopped chicken tenders over mixed greens with  
tomato, candied pecans, hard boiled cooked egg,  
and cucumber served with honey mustard dressing

**GRILLED CHICKEN CAESAR SALAD** ..... full \$14 • half \$10  
grilled chicken breast on a bed of romaine heart  
lettuce with croutons, parmesan cheese and  
caesar dressing  
*optional choices: salmon, shrimp or tuna*

### DRESSING

Italian, Blue Cheese, Lite Raspberry Vinaigrette, Ranch, Thousand Island, Balsamic Vinaigrette, Honey Mustard

## ENTREES

available after 5:30 p.m

**FILET MIGNON** ..... \$30  
USDA choice tenderloin of beef topped with  
gorgonzola cheese, sautéed mushrooms, onions  
and a port wine demi glaze  
*served with potato and vegetable du jour*

**RIBEYE STEAK** ..... \$28  
chargrilled choice ribeye steak topped with  
caramelized onion and horseradish cream  
*served with potato and vegetable du jour*

**PESTO BAKED SALMON** ..... \$25  
Chilean salmon fillet topped with basil pesto &  
parmesan cheese, baked in the oven and finished  
with a tomato relish  
*served with potato and vegetable du jour*

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