




# THE DUNES

GOLF • TENNIS • PICKLEBALL

## STARTERS

 **COCONUT SHRIMP** \$18  
 Black Tiger Shrimp Dusted in Natural Shredded Coconut, Golden Fried and served with Creole Marmalade

**SOUTHWEST QUESADILLA** \$14  
 Monterey Cheddar Jack, Marinated Chicken, Corn and Black Bean Salsa

**AHI TUNA** \$18  
 On a bed of Seaweed Salad Finished with Yugo Sauce and Wasabi

## SALADS

**HOUSE** \$12  
 A Melange of Local Greens, Roma Tomatoes, Baby Corn, Cucumber, Julienne Carrots Topped with Shaved Onions, Choice of Cheese - GF

**CAESAR** \$12  
 Crispy Heart of Romaine, House made Herb Croutons Topped with Shredded Parmesan and Creamy Caesar Dressing

**BEBE SPINACA** \$15  
 Baby Spinach, Shaved Onions, Avocado, Tomato, Smoked Pecan Wood Bacon, Strawberry, Hard Boiled Egg, Feta Cheese and Dried Cherries.

**ADD:** Chicken \$5, Shrimp \$7, Salmon \$8 or Grouper \$Mkt  
**DRESSINGS** (*housemade* \*) Ranch, \*Balsamic Vinaigrette, Italian, Blue Cheese, Thousand Island, \*Honey Mustard & \*Raspberry Vinaigrette

## ENTREES

**All Entrees Served with Vegetable Du Jour and Choice of Rice Pilaf, Rosemary Roasted Potatoes, Club Fries or Steamed Broccolini. House Dinner Salad \$6**

**CERTIFIED BLACK ANGUS BURGER** \$15  
 Char Grilled Angus Beef with Lettuce, Tomato and Onion with Choice of American, Cheddar, Swiss or Provolone Cheese on a Potato Roll

 **CHAR GRILLED NEW YORK STRIP** \$34  
 Grilled to Perfection - GF

**TROPICAL PORK MEDALLIONS** \$22  
 Slow Roasted Pork Medallions Finished with a Grilled Pineapple Glaze - GF

**CHICKEN FRICASSEE** \$23  
 Grilled Boneless Marinated Chicken Breast Topped with Spinach, Melted Provolone and a Lemon Butter Sauce - GF

**PENNE A LA VODKA** \$21  
 Penne with Sautéed Vegetable Flambé, Finished with a Creamy Vodka Pomodoro Sauce

 **KEY LIME SALMON** \$25  
 Atlantic Salmon Tranché Served with Key Lime Mango Avocado Salsa - GF

## DESSERTS \$8

**CARROT CAKE      KEY LIME PIE      FLOURLESS CHOCOLATE CAKE**

 **Chef's Favorite**