

SHAREABLE	ENTREES
<p>JALAPEÑO POPPER EGG ROLLS 16 Grilled Chicken, Cilantro, Onion, Roasted Garlic, Bacon, Cheddar-Jack & Goat Cheese</p> <p>NACHOS 15 Corn Tortilla Chips, Cheddar-Jack Cheese, Green Chili Cheese Sauce. Served with Pickled Pico de Gallo, Pickled Carrots, Pickled Onions, Tomatoes, Jalapeño & Cilantro</p> <p>CHOICE OF: Chicken Tinga +\$9, Blackened Shrimp +\$11 or Barbacoa +\$13</p> <p>TWICE FRIED FRENCHED WINGS 19 Crudité, Blue Cheese Dressing or Dilly Buttermilk Dressing</p> <p>FLAVORS: Mild, Medium, Hot Buffalo, Green Chili Lime, Orange Tamarind or Thai Peanut Sauce </p> <p>HORSERADISH FRIED SHRIMP 17 Smoked Tomato Tartar Sauce</p> <p>TUNA POKE WITH FRESH WATERMELON* ‡ 20 Fresh Cilantro, Avocado & Lime Ponzu</p> <p>SMOKED GROUPER DIP 17 with Dilled Potato Chips, House Pickled Jalapeños, Pickles</p>	<p>FISH & CHIPS 32 Locally Caught Red Fish, Curry Cucumber & Onion Salad, Malt Vinegar Tartar Sauce</p> <p>STEAK FRITES* 42 Grilled Angus Bistro Filet, Garlic Herb Butter, Frites</p> <p>BAJA GRAIN BOWL 21 Quinoa with Baby Arugula, Fresh Avocado, Cucumber, Corn, Black Beans, Pickled Red Onions</p>
	SANDWICHES
	<p>THE MG REUBEN 19 Rye Bread, Aged Swiss, Sauerkraut, Thousand Island Dressing</p> <p>ADD A NEGRONI -\$10</p> <p>FRENCH DIP 24 Grilled Shaved Ribeye, Aged Provolone, Horseradish Sour Cream & Au Jus</p> <p>LOW COUNTRY BARBECUED SHRIMP PO BOY 20 Hoagie Roll with Fresh Tomato, Tasso Ham, Crispy Onions</p> <p>BUTTERMILK FRIED OR GRILLED CHICKEN 19 Brioche Bun, Calabrian Pimento Cheese, Apple Smoked Bacon, Lettuce, Tomato</p> <p>CLASSIC AMERICAN CHEESEBURGER* 19 Brioche Bun, American, Lettuce, Tomato, Onion & Pickles</p> <p>VEGAN BLACK BEAN BURGER 17 House Made Black Bean Burger with Lettuce, Tomato, Red Onion & Pickles</p> <p>BLACKENED RED FISH SANDWICH 26 Lettuce, Tomato, Onion, Smoked Tomato Tarter Sauce</p> <p>NIMAN RANCH HOT DOG 15 All Beef Hot Dog with choice of Onion, Relish or Sauerkraut</p> <p>NIMAN RANCH CHICAGO HOT DOG 17 with Poppy Seed Bun, Sport Peppers, Green Relish, Pickles Tomato & Stadium Mustard</p> <p>*** ALL SANDWICHES SERVED WITH FRIES ***</p>
SOUP & SALAD	
<p>SILVER QUEEN CORN CHOWDER 12 Red Potatoes, Sweet Onion, Golden Sherry</p> <p>BRUNSWICK STEW 13 Pork, Chicken, Corn, Lima Beans, Potato</p> <p>WALDORF 14 Apple, Baby Kale, Goat Cheese, Candied Walnuts, Dried Cranberries, Cider Vinaigrette</p> <p>LITTLE GEM CAESAR 14 Parmesan, Garlic Breadcrumbs</p> <p>TRADITIONAL WEDGE* 15 Buttermilk Blue Cheese Dressing, Crispy Bacon, Chives, Tomato, Crispy Potatoes</p> <p>ADD PROTEIN: Grilled or Fried Chicken +\$9, Grilled or Fried Shrimp +\$14, Steak Skewers +\$14, Add Red Fish +\$24</p>	
	SIDES
	<p>POMMES FRITES 9 Malt Aioli, Homemade Ketchup</p> <p>CRISPY BRUSSEL SPROUTS 11 Smoked Pork Belly, Smoked Maple Vinaigrette</p> <p>POTATO SALAD 7</p> <p>SEASONAL FRUIT SALAD 5</p> <p>CRISPY ONION RINGS 10 House Made Hot Honey, Pecorino Romano</p> <p>MACARONI & CHEESE 10 Aged Cheddar, Garlic Breadcrumbs</p> <p>CUCUMBER & ONION 8 Curry Dressing</p>

COCKTAILS		BEER	
THREE POINTER	25	BEER COCKTAILS	
SIMPLE & CLASSIC. THREE INGREDIENTS, NOTHING BUT NET! Olive Oil Washed Kettle One Vodka, sidecar of Jack Rudy Olive Brine & 3 Blue Cheese Stuffed Olives		GRAPEFRUIT SHANDY	12
		Funky Buddha Floridian Wheat Beer, Fresh Squeezed Ruby-Red Grapefruit	
ARMY & NAVY ^(N)	13	MICHELADA	12
A STORIED TRADITION OF RIVALRY, YET A HARMONIOUS MARRIAGE OF ALMOND AND BRIGHT ACIDITY. Ford's Dry Gin, Lemon Juice, Almond Syrup & a Dash Angostura		Odd Pelican Raro Mexican Lager, Savory "I Love Michelada" Mix, Tajin Rim	
POWER PLAY PALOMA	15	BEER-TINI	12
FINISHED WITH GRAPEFRUIT SODA FOR A LIVELY SPARKLE, IT'S CRISP, ZESTY, & PERFECTLY BALANCED BETWEEN SWEET, TART, AND BITTER. NO PENALTIES! Reposado Tequila, Aperol, Fresh Grapefruit, Agave, Grapefruit Soda		"King of Beers" BUDWEISER Pilsner, served with blue cheese olives and olive brine sidecar	
GOLDEN GLOVE	14	
A SLOW-SIPPING COCKTAIL WITH DEPTH AND REFINEMENT. A TOTAL CATCH. Bourbon, Amaro Nonino, Honey, Lemon, Orange Bitters		ON TAP	
MULLIGAN	15	Budweiser , American Lager, St. Louis, Missouri 5%	6
MASTERING THE GREENS WITH BRIGHT, REFINED AND SUPPLE FLAVORS GRACED WITH A TOUCH OF SPICE. Jalapeño Infused Cimarron Blanco, Ancho Reyes Verde, Avocado & Lime Juice		Miller Lite , American Lager, Milwaukee, Wisconsin 4.2%	6
TRANSFUSION	12	Pabst Blue Ribbon , American Lite Lager, Milwaukee, Wisconsin 4.7%	6
A CRISP, ULTRA-REFRESHING COCKTAIL WITH A LIVELY BITE AND BRIGHT FRUIT NOTES. PERFECT FOR THE BACK NINE! Vodka, Ginger, Grape, Lime, Ginger Beer		Michelob Ultra , American Lager, St. Louis, Missouri 4.2%	6
CATCHER & THE "RYE" OLD FASHIONED	18	Yuengling , American Lager, Pottsville, Pennsylvania 4.7%	6
BUILD IT AND THEY WILL COME! QUALITY INGREDIENTS AND PRECISE TECHNIQUE, A REINTERPRETATION OF A CLASSIC HITTER Michter's Rye, Buffalo Trace Bourbon, Demerara, Angostura & Orange Bitters		Stella Artois , Lager, Leuven, Belgium 5%	9
		St Micheals , Coastie, Blonde Ale, Navarre, Florida 5%	9
		Odd Pelican , Pelicano Raro, Mexican Lager, Freeport, Florida 4.7%	10
		3rd Planet , Dank Side of the Moon, New England Style Hazy IPA 7.5%	10
		Grayton , IPA, Santa Rosa Beach, Florida 5.6%	8
		Fairhope , I Drink Therefore I Amber, Amber, Fairhope, Alabama 5.9%	9
		Left Hand , Kentucky Bourbon Barrel Ale, Irish Red Ale, Longmont, CO 8.2%	12
		Funky Buddha , Floridian, Oakland Park, Florida 5.2%	8
		Boggy Bayou Stout , Niceville, Florida 5.5%	10
		
		BOTTLES & CANS	
		CLASSICS	
		Coors Banquet (Bottle) , Golden, Colorado 5%	6
		Coors Light (Bottle) , Golden, Colorado 4.2%	6
		High Life Pony (Bottle) , Milwaukee, Wisconsin 4.6%	3
		Guinness (Can with Nitrogen) , Dublin, Ireland 4.2%	10
		Bud Lite (Bottle) , Milwaukee, Wisconsin 4.2%	6
		Modelo Especial (Bottle) , Mexico City 4.4%	7
		CRAFT	
		Orval (Bottle) , Trappist Ale, Belgium 6.9%	19
		Delirium Tremens (Bottle) , Belgian Strong Pale Ale, Belgium 8.5%	21
		Oyster City Hooter Brown (Can) , Brown Ale, Apalachicola, Florida 8.4%	10
		Victoria (Bottle) , Vienna-Style Mexican Lager, Mexico 4%	7
		DuClaw Brewing Co. Sweet Baby Jesus! (Can) , Chocolate Peanut Butter Porter, Ewing, New Jersey 6.5%	6
		N/A	
		Athletic - Free Wave, Hazy IPA , Milford, Connecticut .05%	6
		Abita Root Beer , Covington, Louisiana .0%	5
		Stella NA , Belgium .0%	6

CIDERS / SELTZERS	
Birdie Cocktails (Can) , Citrus Seltzer, Santa Rosa Beach, Florida 5.9%	12
Birdie Cocktails (Can) , Transfusion, Grape & Ginger Seltzer, Santa Rosa Beach, Florida 5.9%	12
Saint Spritz (Can) , Hugo, Elderflower Spritz 5%	12
Saint Spritz (Can) , Amalfi Coast, Citrus Spritz 5%	12
Aval Gold Apple Cider (Can) , Golden Apple Cider, Brittany, France 6%	10

WINES BY THE GLASS					
WINE / VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS	BOTTLE
SPARKLING/CHAMPAGNE					
Prosecco	NV	Paladin	Veneto, Italy	13	52
Cava	NV	Mercat	Penedes, Spain	16	64
Rosé	NV	June's Sparkling Rose	Traisental, Austria	20	80
WHITES/ROSÉ					
Pinot Grigio	2023	Dalia	Delle Venezie, Italy	13	52
Rosé	2024	Mirabeau X	Provence, France	14	56
Sauvignon Blanc	2024	Ponga	Marlborough, New Zealand	13	52
Sancerre		Rotating Selection	Sancerre, France	25	80
Roi Chardonnay	2023	Laboure-Roi	Burgundy, France	14	56
Chardonnay	2023	Failla	Sonoma Coast, California	19	76
REDS					
Gamay	2023	Duboeuf- Beaujolais Villages	Beaujolais, France	12	40
Pinot Noir	2022	Dough	Central Coast, California	13	52
Pinot Noir	2022	Elk Cove	Willamette Valley, Oregon	18	72
Cabernet Sauvignon	2021	Grounded by Josh Phelps	California	13	52
Cabernet Sauvignon	2019	Miner Emily's Vineyard	Napa, California	22	88
Malbec	2023	Corazon del Sol	Chacayes, Argentina	15	60
Zinfandel Blend	2023	Venge 'Scouts Honor'	Napa, California	22	88

FROZEN DELIGHTS	
JOHN DAILY 14	
LIQUID COURAGE FOR BEFORE, DURING, AND AFTER THE ROUND Vodka, Lemonade, Iced Tea	
PINA COLADA 12	
SUMMER OLYMPICS Pineapple, Coco Lopez	
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ZERO PROOF	
UNARMED & NAVY 13	
Ritual Non-Alcoholic Gin, Almond Syrup, Lemon	
CITRUS SPRITZ 14 ^(N)	
Lyre's Non-Alcoholic Italian Orange, Wolffer Non-Alcoholic Sparkling Wine, Fresh Citrus	
ZERO HANDICAP 10	
Grape Juice, Lime Juice, Gingerbeer	