

Seasonal Soup

TOMATO GINGER BISQUE

Basil | Blood Orange | Crème Fraiche *gnf*
Cup 7 | Bowl 10

FRENCH ONION SOUP

Caramelized Onion | Sherry
Gruyere | Cuban Crostini *nf*
Cup 7 | Bowl 10



GREENS

TAMPA CLUB HOUSE 6 | 12

Artisanal Greens | Tomato | Cucumber
Queso Fresco | Champagne Vinaigrette
Cuban Croutons *nf*

BAYSHORE BLUE 7 | 14

Mesclun Greens | Pear | Apple | Dried Cherry
Peach | Blue Cheese | Walnut Vinaigrette *gf*

CLASSIC CAESAR 6 | 12

Romaine | Parmesan Cheese | Anchovies
Cuban Croutons | Romano Crisp *gf*

WEDGE 7 | 14

Iceberg | Roasted Tomato | Crispy
Shallot | Applewood Bacon
Blue Cheese Vinaigrette *gf*

MAINE LOBSTER LOUIE 28

Compressed Cucumber | Quail Egg | Louie Aioli
Mesclun greens | Roasted tomato | Pickled Red Onion
Bacon Balsamic Jam *gndf*

SIGNATURE SIDES

**HAND-CUT RUSSET
POTATO FRIES 6**

Calabrian Aioli
-Add Truffle | Parmesan 2

SWEET POTATO FRIES

Chipotle Guava Jam

SWEET POTATO HASH 6

Poblano | Caramelized Onion | Chives

JALAPEÑO BACON

MAC & CHEESE 6

Applewood Bacon | Jalapeño
Four Cheese | Cavatappi

BLUE CHEESE GRITS 6

WHIPPED POTATOES 5

Roasted Garlic Confit | Chives

CREAMED SPINACH 6

Chardonnay | Roasted Garlic | Sage Derby

BRUSSELS SPROUTS 8

Agave | Sriracha

HEIRLOOM CARROTS 6

Hot honey | Feta | Pepitas

PRIME TIME PRIME RIB

QUEEN CUT 12 OZ | 48
KING CUT 16 OZ | 68

Available on Friday 5PM - 10PM

PRIME STEAKS & CHOPS

FILET MIGNON 8 OZ | 56

Suggested Wine Pairing - Terrasses de Los Andes Malbec Reserve, AR 17 | 59

NEW YORK STRIP STEAK 14 OZ | 48

Suggested Wine Pairing - Daou Cabernet, CA 11 | 40

AUSTRALIAN WAGYU SIRLOIN 10 OZ | 45

Suggested Wine Pairing - Smith & Hook Cabernet, Central Coast, CA 18 | 63

RIBEYE 16 OZ | 62

Suggested Wine Pairing - Turley Zinfandel Napa, CA 20 | 70

IBERICO DOUBLE BONE PORK CHOP 18 OZ | 28

Suggested Wine Pairing - Belle Glos Pinot Noir, CA 18 | 63

COWBOY BILLY DELMONICO 2 LB | 120

Suggested Wine Pairing - Caymus Cabernet Sauvignon, Napa 36 | 125 (1L)

Accompaniments

Bearnaise | Jalapeño Chimichurri | Cognac Demi-Glace

Choice of one side salad or cup of soup, served with whipped potatoes and seasonal vegetables

ENTREES

LOBSTER RAVIOLI 32

Maine Lobster | Hand-Made Basil Pasta | Caramelized Fennel Cream *nf*
Suggested Wine Pairing - Mannequin Chardonnay, CA 14 | 49

SWORDFISH 28

Chipotle Guava BBQ | Sweet Potato Hash | Fire Roasted Broccolini *gnf*
Suggested Wine Pairing - Chardonnay Acolytes, CA 18 | 68

PLANTAIN CRUSTED GULF GROUPER 32

Rock Shrimp | Pineapple Curry | Jalapeño Risotto *gnf*
Suggested Wine Pairing - WillaKenzie Rose, OR 12 | 42

ATLANTIC SALMON 22

Miso Glaze | Roasted Seasonal Vegetables
Suggested Wine Pairing - Sancerre Roc de L'Abbaye, FR 28/100

DUCK GNOCCHI 31

Maple Brine | Tangerine | Beet | Roasted Carrot | Ricotta Salata *nf*
Suggested Wine Pairing - Zinfandel Old Vines, Turley, CA 20 | 76

BEEF SHORT RIB 32

Dr. Pepper-Lacquered | Blue Cheese Grits | Heirloom Carrots *gnf*
Suggested Wine Pairing - Faust Vineyard Cabernet Sauvignon, CA 25 | 87

HERB CRUSTED ELK 38

Black Garlic Sunchoke Paint | Blackberry Demi | Jalapeño Chimichurri *nf*
Suggested Wine Pairing - Cabernet Sauvignon, Heitz Cellars, CA 45 | 155

ALLERGEN GUIDE

gdnf - gluten, dairy, nut free | nf - nut free
df - dairy free | gf - gluten free



WINE BY THE GLASS

Sparkling

CREMANT D'ALSACE BRUT ROSE
Pierre Sparr, FR 15 | 54

CHAMPAGNE BRUT
House Champagne 14 | 54
Devaux GR, FR 24 | 96
Louis Roederer, FR 22 | 84

PROSECCO BRUT
Villa Sandi, IT 13 | 60

White & Rose

ROSE of SANCERRE
Roc de l'Abbaye, FR 17 | 72

ROSE of PINOT NOIR
Willakenzie Estate, CA 12 | 42

PINOT GRIGIO
Maso Canali, IT 11 | 40

SAUVIGNON BLANC
White Haven, NZ 12 | 42
Honig Vineyard, CA 16 | 60

SANCERRE
Roc de L'Abbey, FR 28 | 100

VIOGNIER
Cambria, CA 16 | 60

CHARDONNAY
Acolytes by Dave Phinney, CA 18 | 68

DRY MOSCATO
La Perlina, IT 11 | 40

Red

PINOT NOIR
Balade, Belle Glos Vineyard, CA 18 | 63
Eola-Amity Hills, Ken Wright Cellars, OR 22 | 77

MALBEC
Reserva, Terrazas de los Andes, AR 14 | 49

PETITE SYRAH
Opolo Vineyards, CA 15 | 52

RED BLEND
Pessimist, Daou Vineyards, CA 18 | 63
Abstract, Orin Swift, St. Helena, CA 24 | 92

ZINFANDEL
Old Vines, Turley, CA 20 | 76

CABERNET SAUVIGNON
Bonanza by Caymus, CA 18 | 68
Heitz Cellars, CA 45 | 155

'The Gryphon', Louis M. Martini, CA 35 | 140

FOR THE TABLE

HICKORY SMOKED BAR NUTS 5
Sea Salt | Sage | Brown Butter *gdf*

FRIED GREEN TOMATO 11
Dill Poblano Vinaigrette | Caramelized Onion & Bacon Balsamic Jam *nf*

SPRING ORCHARD FLATBREAD 16
Candied Bacon | Heirloom Tomato | Virginia Ham
Pickled Onion | Fontina | Peach *nf*

SALMON CROQUETTE 12
Brandade | Yukon | Romano | Calabrian Aioli *nf*

SHRIMP "AL AJILLO" 28
Poblano Mayo | Guajillo | Chardonnay
Lime | Grilled Cuban Toast *nf*

COLOSSAL SHRIMP COCKTAIL 26
"Spiked" Cocktail Sauce | Lemon | Old Bay

GRILLED OCTOPUS 20
Chorizo | Root Vegetable Giardiniera | Saffron
Emulsion | Black Garlic Vinaigrette *gdnf*

PAN SEARED CRAB CAKES 24
Pineapple Salsa | Passionfruit Habanero Aioli *dnf*

FRIED GROUPEL NUGGETS 16
Old Bay Remoulade | Lemon Aioli *nf*

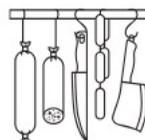
FOIE GRAS TORCHON 25
Black Cherry | Sourdough Crostini *nf*

PORK BELLY BAO BUNS 14
Peach Hoisin | Tempura Jalapeño | Bibb *nf*

CHARCUTERIE BOARD

Chef's Selection of Artisanal Cheeses | Cured Meats | Pickled Vegetables | Dried Fruits | Nuts
Grainy Mustard | Fruit Preserves

serves 2 17 | serves 5 23



SIGNATURE COCKTAILS



ST. GERMAIN SPRITZ 18
Elderflower | Prosecco | Grapefruit

MAPLE RUM OLD FASHION'D 15
Ron del Barrilito | Bitters | Orange

PEACH GINGER SLINGER 14
Star & Key Passionfruit Rum
Peach | Ginger | Maple | Citrus

P.S.L is the B.F.D 16
Tightline Vodka | Grind Espresso
Spiced Pumpkin | Oat Milk Cold Foam

THE GUNSLINGER 18
Sazerac Rye | Grind Espresso
Burnt Sugar Syrup | Cocoa Bitters

KEY LIME MARTINI 18
Brown Sugar Bourbon | Lime

FORBIDDEN PEPPER 18
Corazon Reposado | Cointreau
Lime | Chili Pepper | Simple

THE UNDERDOG 16
Bourbon | Amaro | Angostura

THE TAMPA CLUB SIGNATURE OLD FASHION'D 18
Buffalo Trace | Angostura Bitters
Orange | Bitters | Amarena Cherry

BEER



YUENGLING LAGER 8

STELLA ARTOIS 7

BLUE MOON BREWING 8

HEINEKEN LAGER 6

MICHELOB ULTRA 6

MILLER LITE 6

MODELO 8

CIGAR CITY JAI ALAI IPA 8

CORONA EXTRA 7

HEINEKEN N/A 6

MICHELOB ULTRA N/A 7