

Seasonal Soup

CREAMY LEMON CHICKEN ORZO

Thyme | Meyer Lemon *nf*
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 | Cuban Croutons
Champagne Vinaigrette *nf*

BAYSHORE BLUE 7 | 14

Mesclun Greens | 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

Lobster Salad | Compressed Cucumber | Egg
Louie Aioli | Mesclun greens | Roasted tomato
Bacon Balsamic Jam *gnf*

SIGNATURE SIDES

HAND-CUT RUSSET POTATO FRIES 6

Calabrian Aioli *gnf*
...Add Truffle Parmesan 2

SWEET POTATO FRIES 6

Chipotle Guava Jam *gnf*

JALAPEÑO BACON MAC & CHEESE 6

Applewood Bacon | Jalapeño
Four Cheese | Cavatappi *nf*

WHIPPED POTATOES 5

Roasted Garlic Confit | Chives *gnf*

CREAMED SPINACH 6

Chardonnay | Roasted Garlic | Sage Derby

BRUSSELS SPROUTS 8

Agave | Sriracha

ROASTED ASPARAGUS 6

Brown Butter | Parmesan | Lemon Gel *gnf*

MAC & CHEESE RISOTTO 9

Aged Cheddar | Parmesan *gnf*

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 - Cabernet, Caymus, Napa Valley, CA 36 / 125 (1L)

NEW YORK STRIP STEAK 14 OZ | 48

Suggested Wine Pairing - Cabernet, Faust, Napa Valley, CA 33 / 110

AUSTRALIAN WAGYU SIRLOIN 10 OZ | 45

Suggested Wine Pairing - Pinot Noir, Archery Summit, Willamette, OR 24 / 88

RIBEYE 16 OZ | 62

Suggested Wine Pairing - Zinfandel, Ink Grade, Howell Mountain, CA 22 / 80

IBERICO BONE PORK CHOP 18 OZ | 28

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

COWBOY BILLY DELMONICO 2 LB | 120

Suggested Wine Pairing - Cabernet, Burgess, Napa Valley, CA 28 / 100

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 - Chardonnay, Mannequin, CA 25 / 92

SEARED SCALLOPS 32

Chorizo | Corn | Grit Cake *gnf*
Suggested Wine Pairing - Sancerre, Roc de l'Abbaye, Loire Valley, FR 28 / 100

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 - Pinot Noir, Willa Kenzie, OR 12 / 42

ATLANTIC SALMON 22

Miso Glaze | Roasted Seasonal Vegetables *gf*
Suggested Wine Pairing - Rose, Roc de l'Abbaye Sancerre, FR 17 / 72

BBQ GLAZED SHORT RIB 32

250 Sauce | Mac & Cheese Risotto | Crispy Brussels Sprouts *gf*
Suggested Wine Pairing - Red Blend, Abstract, Orin Swift, St. Helena, CA 24 / 92

LAMB LOIN 47

Cappelletti | Pancetta | Black Garlic Cream *nf*
Suggested Wine Pairing - Cabernet, Burgess, Napa Valley, CA 28 / 100

ALLERGEN GUIDE

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



SIGNATURE COCKTAILS

- ST. GERMAIN SPRITZ 18
Elderflower | Prosecco | Grapefruit
- MAPLE RUM OLD FASHION'D 15
Ron del Barrilito | Bitters | Orange
- STRAWBERRY FIELDS FOREVER 16
Haku yuzu Vodka | Grind Espresso
Strawberry Puree | Oat Milk Cold Foam

- THE GUNSLINGER 18
Sazerac Rye | Grind Espresso
Burnt Sugar Syrup | Cocoa Bitters
- KEY LIME MARTINI 18
Brown Sugar Bourbon | Lemon | Simple
Egg White

- FORBIDDEN PEPPER 18
Corazon Reposado | Cointreau
Lime | Chili Pepper | Simple
- THE UNDERDOG 16
Basil Hayden Dark Rye | Amaro | Angostura

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



- YUENGLING LAGER 8
- STELLA ARTOIS 7
- BLUE MOON BREWING 8
- HEINEKEN LAGER 6
- MICHELOB ULTRA 6
- BUD LIGHT 6
- MODELO 8
- CIGAR CITY JAI ALAI IPA 8
- COPPER TAIL FREE DIVE 10
- FALLEN FRUIT CIDER 8
- HEINEKEN N/A 6
- MICHELOB ULTRA N/A 7

FOR THE TABLE

- HICKORY SMOKED BAR NUTS 6
Sea Salt | Sage | Brown Butter *gdf*
- WATERMELON BRUSCHETTA 9
Whipped Feta | Balsamic Pearls | Pickled Watermelon Rind
Grilled Focaccia *nf*
- PRIME STEAK TARTARE 24
Hand-Cut Prime Beef | Bone Marrow | Horseradish Gel
Pickled Shallot | Crostini | Italian Parsley Salad *nf*
- BIG EYE TUNA "ROLL" 31
Foie Gras Mousse | Osetra Caviar | Buttered Brioche
- COLOSSAL SHRIMP COCKTAIL 26
"Spiked" Cocktail Sauce | Lemon | Old Bay
- LOBSTER "ESCARGOT" 26
Baked Lobster Tail | Cremini Mushroom
Garlic Butter | Lemon | Pecorino | Toasted Baguette
- 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 GROUPER NUGGETS 16
Old Bay Remoulade | Lemon Aioli *nf*
- GENERAL TSO'S CITRUS GATOR BITES 16
Tempura Fried Alligator | Green Onion | Sesame
Crispy Rice Noodles | Citrus Glaze *nf*

ANTIPASTI BOARD

- Chef's Selection of Artisanal Cheeses
 - Cured Meats | Marinated Olives
 - Roasted Peppers | Sun-Dried Tomatoes
 - Artichoke Hearts | Grilled Crostini | Nuts
- 18

WINE BY THE GLASS

Sparkling

- BRUT ROSE
Moet Rose, FR 24 | 180
- CHAMPAGNE BRUT
House Sparkling 14 | 54
Devaux GR, FR 24 | 96
Louis Roederer, FR 22 | 84
- PROSECCO BRUT
Lamarca Prosecco, IT 15 | 55

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
- PINOT BLANC
Heinrichshof, Mosel, Germany 15 | 55
- SAUVIGNON BLANC
White Haven, NZ 12 | 42
Honig Vineyard, CA 16 | 60
- SANCERRE
Roc de L'Abbey, FR 28 | 100
- WHITE BORDEAUX
Château Grand-Jean, Bordeaux, FR 14 | 50
- CHARDONNAY
Acolytes by Dave Phinney, CA 18 | 68
- DRY MOSCATO
Rista, IT 11 | 40

Red

- PINOT NOIR
Balade, Belle Glos Vineyard, CA 18 | 63
- MALBEC
Reserva, Terrazas de los Andes, AR 14 | 49
- BORDEAUX BLEND
Calluna, Chalk Hill, CA 25 / 92
- RED BLEND
Abstract, Orin Swift, St. Helena, CA 24 | 92
- ZINFANDEL
Old Vines, Turley, CA 20 | 76
- CABERNET SAUVIGNON
Bonanza by Caymus, CA 14 | 50
Heitz Cellars, CA 45 | 155

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* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may Increase Your Risk of Foodborne Illness, Especially if You have Certain Medical Conditions. 5.4.26