starts

TPC Louisiana’s Onion Rings
twice battered in seasoned flour / creole tomato glaze  7

Voodoo Chicken Tenders
served with blue cheese dipping sauce  8

Chili Cheese Fries
Beer battered fries/ house made chili/ cheddar cheese  9

Cajun Boudin Balls
crispy panko crusted cajun boudin/ remoulade dipping sauce  6

Kingfish Beer-N-Cheese Fondue
artisan craft beer infused cheese dip/ buttered french bread sticks  8

soup & salads

Chicken & Andouille Gumbo
a New Orleans favorite 6/8

Soup of the Moment
chef’s soup selection 5/7

Caesar Salad, Your Way
chopped romaine/ parmesan cheese/ tossed in citrus caesar dressing/ cracked black pepper croutons/ traditional (no meat) 7 / grilled chicken or shrimp 11

Pepper Jelly Chicken Salad
baby spinach/ toasted pecans/ craisins/ granny smith apple/ crispy bacon bits/ tossed in a pepper jelly vinaigrette 11

club favorites

sandwiches & wraps are served with your choice of side: house-made chips, french fries, sweet potato fries, onion rings, cup of fruit or chef selected vegetable of the day

Certified Angus Burger
cheese/ lettuce/ tomato/ onion/ pickle/ brioche bun 12

Kickin’ Shrimp Wrap
flash fried Louisiana shrimp/ shaved cabbage/ asian sauce/ flour tortilla 13

Tournament Players Club
smoked turkey/ ham/ bacon/ swiss/ cheddar/ lettuce/ tomato/ mayonnaise/ toasted wheat bread 13

TPC’s Cuban Sandwich
braised pork/ swiss cheese/ citrus cuban mayo/ pickle/ smoked ham/ french bread 12
sandwiches
sandwiches & wraps are served with your choice of side: house-made chips, french fries, sweet potato fries, onion rings, cup of fruit or chef selected vegetable of the day

Traditional BLT
bacon/ lettuce/ tomato/ mayonnaise/ toasted wheat bread 10

Patty Melt
certified angus patty/ swiss/ caramelized onion/ marble rye bread/ dipping sauce 12

Peppercorn Pastrami Rueben
beef pastrami/ sauerkraut/ russian sauce/ swiss/ toasted marble rye bread 12

Seafood Poboy Options
crispy local catfish or gulf shrimp/ lettuce/ tomato / french bread/ crystal aioli 13

Cajun French Dip
roasted top round/ swiss cheese/ crystal soaked onion strings/ french bread/ rosemary au jus 11

The “GM’s” Chicken Sandwich
grilled chicken/ crispy applewood bacon/ swiss cheese/ honey mustard sauce/ toasted brioche bun 11

Artisan Grilled Cheese Sandwich
smoked gouda/ swiss/ cheddar/ sourdough bread 9

half sandwich & soup combos

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
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<tbody>
<tr>
<td>Peppercorn Pastrami Rueben</td>
<td>10</td>
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<tr>
<td>Club Sandwich</td>
<td>10</td>
</tr>
<tr>
<td>Artisan Grilled Cheese Sandwich</td>
<td>7</td>
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<tr>
<td>TPC’s Cuban Sandwich</td>
<td>9</td>
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<tr>
<td>B.L.T.</td>
<td>8</td>
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<tr>
<td>Certified Angus Sliders</td>
<td>9</td>
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entrees

Pan Seared Catfish Meuniere
pan seared local catfish/ toasted pecan & snow pea rice pilaf/ meuniere sauce 13

Seafood Platter
crispy local catfish/ shrimp/ crab fritters/ beer battered fries/ cocktail & remoulade 15

Blackened Chicken Pasta
penne pasta/ white wine and garlic alfredo sauce/ garnished with buttered french bread stick 11