

NINETEEN

SHARE

SOUTHERN HAM & CHEESE BOARD | 19
preserved fruit, spicy mustard, ritz crackers

CHILLED SHELLFISH PLATTER | 68
oysters, shrimp, crab salad, cocktail sauce
kumquat mignonette

PORK BELLY SLIDERS | 15
mustard bbq, coleslaw, house pickles

BREAD & BUTTER BOARD | 10
house-baked breads, cornbread muffins
trio of butters

FRIED BRUSSELS SPROUTS | 15
sorghum & mustard vinaigrette
pickled onion, benne seed

SOUP & SALADS

SOUP OF THE DAY | 7
crafted with seasonal ingredients

TPC SALAD | 11 / 17
dried cherry, red onion, candied pecan
blue cheese, white balsamic vinaigrette

START

HUNDRED DOLLAR DEVEILED EGG | 100
30g osetra caviar, moet imperial bubbles

TUNA CRUDO | 25
peach ponzu, pickled peppers, blackberry, basil

STEAK TARTARE | 21
cured egg yolk, crispy potato skins

BURRATA & HEIRLOOM TOMATO | 18
aged vinegar, olive oil, baby arugula

SEARED SCALLOPS | 24
braised beef cheek, horseradish cream

HEN OF THE WOODS MUSHROOM | 18
onion cream, crispy chicken skin

COMPOSED MAINS

PHYLLO CRUSTED FLOUNDER | 39
crispy fingerlings, tartar sauce

BBQ SPICED SALMON | 36
fava bean & cucumber succotash
plum vinaigrette

DUCK BREAST | 37
red quinoa, roasted cauliflower
golden raisins, sherry reduction

PORK TENDERLOIN | 36
sweet corn pudding, braised greens
smoked apple chutney, house bbq

CHICKEN BREAST | 32
mac & cheese, crispy onions, buttered peas

HOUSE-MADE PASTA | 28
ask your server about our daily pasta feature

A LA CARTE

8oz FILET MIGNON | 48

18oz BONE-IN RIBEYE | 63

12oz SRF WAYGU STRIPLOIN | 72

14oz BONE-IN PORK CHOP | 31

7oz FAROE ISLAND SALMON | 26

7oz LINE-CAUGHT SWORDFISH | 28

All items served grilled or butter-basted with
choice of sauce:
beef jus, horseradish cream, bearnaise,
mustard bbq, chimichurri

SIDES

GREEN BEAN CASSEROLE | 8

BRAISED GREENS | 9

SUN & SKY MUSHROOMS | 10

GRILLED ASPARAGUS | 8

GARLIC SPINACH | 8

MAC & CHEESE | 9

ROASTED FINGERLING POTATOES | 8

MASHED POTATOES | 8

CHEESE POTATOES | 9

FEASTS

Three-course interactive culinary experiences. Must be ordered 72 hours in advance.
Ask your server or hostess for additional information.

**SALT-BAKED PRIME RIB
SUCKLING PIG ROAST**

**CEDAR PLANK SALMON
LOW COUNTRY BOIL**

Executive Chef - Matt Voskuil

Chef de Cuisine - Jordan Pinnick

Above prices are subject to sales tax and voluntary service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A PGA TOUR Club