

NINETEEN

SHARE

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

CHILLED SHELLFISH PLATTER | 58
oysters, shrimp, crab salad, cocktail sauce
kumquat mignonette

FRIED CHICKEN SLIDERS | 16
chipotle ranch, crispy onion

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

CRISPY BRUSSELS SPROUTS | 16
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

COMPOSED MAINS

LOCAL GROUPER | 48
crispy grits, sweet peppers
prosciutto oyster butter, basil

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

SHORT RIB PASTA | 32
bolognese cream sauce, pappardelle
fresh herbs, manchego cheese

PHYLLO CRUSTED SOLE | 39
crispy fingerlings, broccolini, charred lemon
tartar sauce

START

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

FRIED OYSTERS | 18
pimento cheese grits, pickled okra

STEAK TARTARE | 21
cured egg yolk, crispy potato skins

ROASTED BEETS | 17
belgium endive, navel orange
pistachio crumble, purple haze goat cheese

SEARED SCALLOPS | 24
braised beef cheek, horseradish cream

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

KALE CAESAR SALAD | 11 / 17
shaved parmesan, crostini

GRILLED VEGETABLE SALAD | 12 / 18
zucchini, yellow and butternut squashes
asparagus, arugula, avocado, radish, onion
cilantro vinaigrette

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

CHICKEN BREAST | 32
butternut squash spaetzle, caramelized pear
charred endive

CHARRED CAULIFLOWER | 28
sweet potato, black-eyed peas, swiss chard
pecan romesco, benne seed dressing

GRILLED SALMON | 34
parsnip apple puree, cider braised greens
chili spiced butter

A LA CARTE

8oz FILET MIGNON | 48

18oz BONE-IN RIBEYE | 63

12oz SRF WAGYU STRIPLOIN | 72

14oz BONE-IN PORK CHOP | 31

7oz LINE-CAUGHT SWORDFISH | 28

All items served grilled or butter-basted (+\$4)
with choice of sauce:

beef jus, horseradish cream, bearnaise,
mustard bbq, chimichurri

SIDES

BRAISED GREENS | 9

SUN & SKY MUSHROOMS | 10

GRILLED ASPARAGUS | 8

GARLIC SPINACH | 8

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