

# 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

**SMOKED BEEF BRISKET SLIDERS | 16**  
horseradish cheddar, pepper & onion jam

**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 | 46**  
potato brandade, wild mushrooms, baby carrot  
brussels sprout leaves, black truffle jus

**COFFEE CURED DUCK BREAST | 37**  
duck confit roulade, radicchio,  
cauliflower, 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

## 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

## START

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

**CHARRED OCTOPUS | 18**  
chorizo, potato, smoked paprika aioli

**STEAK TARTARE | 21**  
cured egg yolk, crispy potato skins

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

**DIVER SEA SCALLOPS | 24**  
mussel chowder, bacon, fresh herbs

**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**  
farro risotto, golden raisin & pine nut relish  
romanesco, parmesan

**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

## 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