

# NINETEEN

T P C S A W G R A S S

## SHARE

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

**SALMON TARTARE | 21**  
horseradish creme fraiche, sourdough,  
cured egg yolk, capers, red onion

**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

## START

**SOUTHERN SPICY JUMBO PRAWN | 18**  
sweet and spicy herb butter sauce,  
grilled sourdough, crispy shallots

**CREAMY BURRATA | 21**  
pistachio, charred peaches, hot honey,  
mint, sourdough croutons, sea salt

**DIVER SEA SCALLOPS | 24**  
sweet corn polenta, tomato relish, basil,  
crispy corn

**ROASTED CARROTS | 18**  
zatar, salsa matcha, labneh, crushed cashews,  
hot honey, petite greens

## SOUP & SALADS

**SOUP OF THE DAY | 7**  
crafted with seasonal ingredients

**TPC SALAD | 11 / 16**  
dried cherry, red onion, candied pecan  
blue cheese, white balsamic vinaigrette

**KALE CAESAR SALAD | 11 / 17**  
shaved parmesan, crostini

**ROASTED BEETS | 17**  
arugula, navel orange, pistachio crumble,  
whipped goat cheese

## COMPOSED MAINS

**LOCAL GROUPER | 42**  
potato brandade cake, wild mushroom,  
baby carrot, brussels sprout leaves,  
black truffle jus

**PAN ROASTED SWORDFISH | 31**  
chorizo and corn succotash, chickpea puree,  
cilantro jus

**SEARED SALMON | 32**  
aromatic basmati rice, pea puree,  
asparagus, red onion jam

**CHARRED CAULIFLOWER | 28**  
turmeric yogurt, chermoula,  
pickled raisin, kale

**CHICKEN MILANESE | 29**  
crushed blistered tomato, arugula,  
caper-lemon vinaigrette, parmesan

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

**PORK TENDERLOIN | 36**  
BBQ rub, bourbon cherry-glaze,  
sweet potato hash & puree, swiss chard

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

**8 OZ FILET MIGNON | 46**  
confit potatoes, asparagus & carrot,  
truffled jus

**18 OZ BONE-IN RIBEYE | 63**  
confit potatoes, asparagus & carrot,  
truffled jus

## 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**

*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