

BLACKENED PACIFIC GROUPER **\$18.99**

Eight ounces of Pacific blue water grouper lightly blackened topped with a shrimp and crawfish sauce

PISTACHIO CRUSTED TILAPIA **\$15.99**

Tilapia fillet, lightly coated with pistachios and pan fried topped with a light lemon cream sauce

SALMON OSAKA **\$17.99**

Marinated in orange juice, grated ginger, and topped with a black sesame seed and pomegranate balsamic glaze

SHRIMP AND GRITS **\$15.99**

A clubhouse favorite (8) Jumbo shrimp served over stone ground cheesy grits with our secret homemade sauce

CRAB CAKES **\$18.99**

Two 4oz. cakes pan fried and served with a lemon and caper remoulade

SCALLOP AND SHRIMP PESTO **\$18.99**

Sea scallops and jumbo gulf shrimp sautéed in fresh basil pesto with diced tomatoes served over a bed of spinach fettuccini and topped with roasted pine nuts & shredded parmesan cheese

CHICKEN PICATTA **\$14.99**

Boneless breast dusted in flour and pan seared, served topped with a lemon caper cream sauce

BLACKENED CHICKEN PENNE **\$14.99**

Blackened boneless breast sautéed topped with whole grain mustard, field peas, pine nuts, and a

12 oz NEW YORK STRIP

\$18.99

12 oz or 16oz RIB EYE

\$19.99/\$23.99

7 oz FILET

\$21.99

splash of cream served over penne past

PECAN ENCRUSTED CHICKEN **\$15.99**

Boneless breast tossed in a pecan, bread crumb mixture, pan fried topped with an apple brandy sauce

CHICKEN PARMESAN **\$14.99**

Chicken breasts lightly breaded with Italian herbs topped with marinara sauce and mozzarella cheese

ST. CROIX CHICKEN **\$16.99**

Chicken breast encrusted in coconut pan seared and topped with a mango and papaya relish.

GRILLED BONE-IN PORK CHOP **\$13.99**

A twelve ounce bone-in chop grilled and topped off with roasted garlic and shiitake mushroom sauce

COUNTRY FRIED STEAK OR CHICKEN **\$13.99**

Breaded and deep fried to golden brown, served with rustic mashed potatoes and milk gravy

CHOPPED SIRLOIN STEAK**\$12.99**

Ground beef lightly seasoned and grilled topped with sautéed mushrooms and onions, served with rustic mashed potatoes and beef gravy

STEAK SALINA**\$17.99**

Ten ounce rib-eye steak cooked to your liking topped with fresh basil pesto and mozzarella cheese

LASAGNA**\$12.99**

Traditional style with meat sauce, sausage, mushrooms, peppers and lots of cheese

-STARTERS-**QUESADILLAS****\$7.99**

Flour tortillas seasoned with Southwest spices, cheddar cheese, onions, and tomatoes. Choice of Chicken or Steak served with sour cream and salsa.

SHRIMP COCKTAIL**\$7.99**

Jumbo shrimp lightly seasoned and poached. Served with homemade cocktail sauce

CALAMARI**\$8.99**

Lightly dusted and quick fried. Served with our homemade marinara and Creole aioli

WINGS YOUR WAY**\$8.99**

Crispy wings deep fried tossed in your choice of plain, buffalo, and incinerator. Served with Ranch or Blue Cheese

ITALIAN FLAT BREAD PIZZA**\$6.99**

Flat bread topped with basil pesto, roasted red peppers, black olives, and fresh mozzarella cheese

CRISPY CHICKEN TENDERS**\$6.99**

Breaded and fried with your choice of plain, buffalo, honey mustard, or BBQ style

MOZZARELLA STICKS**\$5.99**

Deep fried to a golden brown served with homemade marinara dipping sauce

ENTRÉE SALADS-**THE PAR FOUR \$10.99****CLASSIC CEASAR \$4.99**

Chicken, cheese, and croutons, mozzarella sticks, and chicken wings favorite served with freshly grated

FRENCH ONION SOUP**\$5.99****-DINNER SANDWICHES-****GATES FOUR BURGER****\$9.25**

Eight ounces of Angus beef grilled to your order topped with lettuce, tomato and onion. Served on a Kaiser roll. (Add bacon, chili, or cheese)

JP'S CLUB SANDWICH**\$9.25**

Black Forest ham, turkey, bacon, lettuce, tomato, Swiss and cheddar cheeses on white, wheat or rye bread

TRADITIONAL REUBEN**\$9.25**

Grilled shaved corn beef with sauerkraut, 1000 island dressing and Swiss cheese, served on grilled marbled rye bread

PRIME RIB PHILLY**\$8.75****SOUP OF THE DAY****Cup \$3.50****Bowl \$4.50****DESSERT OF THE DAY****\$3.95**

All Entrees come with Salad Bar, Bread, Vegetable Du Jour, and choice of Potato, Loaded Baked Potato, Sweet