GRILL ROOM
DINNER

· STARTERS ·

*CRAB CAKES   20
Pan-seared Maryland-style crab cakes, served on a bed of greens with dill sauce

SOFT-SHELL CRAB   22
Breaded jumbo soft-shell crab, served over crispy lettuce, carrots, cucumbers and tomatoes with Asian dipping sauce

WAGYU MEATLOAF FOR TWO   26
Baked ground wagyu beef, served with espagnole sauce and mushrooms

*STEAK TARTARE   25
Beef tenderloin roughly cut and cubed, tossed with onions, capers, worcester sauce, parsley, salt and pepper, topped with an egg yolk, served with toast points and garnish

· SOUP ·

LOBSTER BISQUE   9

· ENTRÉES ·

Served with a side house salad

*GRILLED CHICKEN BREAST ALA PARMIGIANA   28
Grilled chicken breast topped with tomato sauce and melted mozzarella cheese, served over house-made fettuccini with vegetable of the day

*BEEF STROGANOFF   32
Sautéed beef tenderloin cubes with peppers, onions, mushrooms and crème fraiche sauce, served over house-made fettuccine

*FILET MIGNON   42
Stuffed with Boursin cheese and wrapped with Prosciutto di Parma, topped with au poivre sauce, served with a baked potato and vegetables

*GROUPER FILLET   45
Florida grouper fillet sautéed and topped with citrus sauce, served with rice and vegetables

*NEW YORK STRIP STEAK   38
Grilled and served with mushroom sauce, a baked potato and vegetables

*SCOTTISH SALMON   28
Served with citrus sauce, rice and vegetables

*CHICKEN ALFREDO   28
Sliced chicken breast over house-made fettuccine with Alfredo sauce, mushrooms and petit pois

*SEABASS AND SHRIMP   42
Seared seabass fillet, topped with shrimp, white wine sauce, served with rice and vegetables

*SURF AND TURF   45
Sautéed filet mignon served on house-made fettuccini, tossed with espagnole sauce and sautéed jumbo shrimp, scallops and lobster with vodka sauce

· DESSERTS ·

KEY LIME PIE 8 | PEANUT BUTTER PIE 8
CHOCOLATE MOUSSE 9

Golf Club of the Everglades