

## SPECIALTY COCKTAILS

- Grey Goose Cosmopolitan 10  
Jameson Lemonade 6.50  
Cuervo Gold Margarita 6.50  
Hendrick's Martini 9  
Belvedere Bloody Mary 10  
Teal Bacardi Punch 7

## WINE BY THE GLASS

- Ecco Domani Pinot Grigio  
Delle Venezie 6  
Simi Chardonnay  
Sonoma 10  
Chateau Ste. Michelle Riesling  
Columbia Valley 6  
Terrazas Malbec  
Mendoza 7  
Beringer Founder's Estate  
Cabernet Sauvignon  
California 9  
Robert Mondavi Pinot Noir  
Napa Valley 7  
Beringer Founder's Estate Merlot  
California 6  
Sterling Vintner's Collection  
Cabernet Sauvignon  
Central Coast 8

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Heineken, Heineken Light, Blue Moon, Corona, Corona Light, Sam Adams, Stella Artois

## NON-ALCOHOLIC BEVERAGES

- Voss Water  
Sparkling or still, 800ml 5  
Sparkling Lemonade 3  
San Pellegrino, Perrier or Aqua Panna 3  
Arnold Palmer 2.50

## STARTERS

*Share one or two with the table*

- Mayport Shrimp Cocktail  
Jumbo shrimp with apricot-jalapeño cocktail sauce 12  
Crispy Calamari Marinara  
Marinara dipping sauce 9.50  
Liza's Jim Beam Bourbon Steak Flatbread  
Spinach, mozzarella cheese and fried onions 11  
Blackened Chicken Nachos  
Crispy corn tortillas, black beans, pepper jack cheese, blackened chicken and pico corn relish 8  
★ She Crab Soup  
Finished with crab, sherry and cream 6.25  
Chili Cheese Fries  
Crispy fresh cut fries with chili, cheddar cheese, sour cream and guacamole 7  
Margaret's Wings  
Eight jumbo chicken wings with your choice of buffalo, triple spiced or Margaret's garlic butter sauce 8

## ENTRÉE SALADS

*Enjoy a healthy and nutritious meal*

- Shrimp & Spinach Salad  
Tossed with shaved red onions, tomatoes, red peppers and match stick carrots with balsamic vinaigrette 13  
★ Blackened Salmon  
Baby spinach, heirloom tomatoes, mandarin oranges, almonds, crispy onions and sesame dressing 13  
Triple Blue Romaine Wedge Salad  
Romaine lettuce, tomatoes, blue cheese crumbles, blue vinaigrette and blue tuile 8  
Classic Caesar  
Traditional favorite served with your choice of grilled chicken or beef tenderloin 12

## MEMBER TRADITIONS

- Happy Hour, Wednesday-Friday, 4:30-6:30pm  
Prime Rib Night, Thursdays, 6:00-8:30pm  
Seafood & Prime Rib Buffet, Every Friday, 11:30am-1:30pm

★ Member Favorite

Member Tradition

## CLUB SPECIALTIES

*Try Slim's favorite or hand crafted fresh crunchy shrimp spring rolls*

- ★ **Crab Crusted Tilapia**  
Skillet vegetables and smoked gouda crust 19
- U **Slim's Pan Fried Crab Cake with Grilled Shrimp**  
Red pepper coulis and apricot-jalapeño sauce 19
- Chopped Shrimp Cobb**  
Fire grilled shrimp, blue cheese crumbles, crispy bacon and avocado peppercorn dressing 14
- Dijon Turkey Sandwich**  
Shaved smoked turkey, bacon, shredded lettuce, tomato and Swiss cheese served on toasted rye bread with Dijon horseradish aioli 11
- Shrimp Spring Rolls**  
Two large tangy spring rolls, stuffed with shrimp and julienne vegetables served with Cajun aioli 10
- Blackened Chicken Sandwich**  
Pan seared blackened chicken breast, cheddar, Swiss and avocado aioli served on a toasted potato roll 10

## SANDWICHES

*America's favorite lunch items*

- U **Double-Decker Club**  
Bacon, turkey, ham, crisp lettuce, tomato and American cheese served on your choice of bread 12
- Hot Pastrami**  
Shaved pastrami with Swiss cheese and whole grain mustard on grilled dark rye bread 12
- Open Faced Grilled or Blackened Mahi Mahi Sandwich**  
Pan seared mahi, lettuce, tomato and honey lemon aioli served on grilled ciabatta bread 10
- Classic Pulled Pork Sandwich**  
Swiss cheese and shaved ham 9
- U **Classic Burger**  
Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 11

## SIDES

- ★ **Garlic Wilted Spinach & Mushrooms**  
This is the number one requested side 4.25
- Grilled Asparagus** 4.25
- Skillet Vegetables**  
Easy on the oil and good for you 3.25
- Fresh Fruit Cup** 3.25
- French Fries**  
Hot and salty 3.25

Executive Chef Ed Bennett and the Culinary Team

## CHEF'S FEATURES

*Nothing fancy just good food from fresh ingredients that I love to prepare*

### LITTLE TASTY PLATES

#### Tempura Vegetables

Green beans, asparagus and cauliflower quick fried with sesame-soy emulsion and pickle chips 7

#### UC Tomato Caprese

Fresh mozzarella, tomatoes, shaved red onions, fresh basil and balsamic reduction served on a crostini 8

### BIG APPETITE PLATES

#### Ed's Triple Threat Burrito

Eggs, bacon, ham, sausage, onions, peppers, cheese and hot sauce served on a bed of French fries 9

#### Double Pork Pizza

Shaved ham, BBQ pulled pork, honey mustard and shredded jack cheese 9

#### The Pastraminator Burger

Fresh Angus burger, pastrami, cheese, sauerkraut, a big fat onion ring and house made thousand island dressing 11

## DESSERTS

*We encourage sharing*

#### Miniature Carrot Cupcakes

Toasted pecans and cream cheese mousse 9

#### Scoop of Chocolate or Vanilla Ice Cream 2.50

#### Key Lime Pie 6

#### Light and Fluffy Cheesecake Squares for Two 8

#### Creme Brûlée 6

#### Chocolate Pot De Crème 7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.