



Soup de jour \$ 3 | \$5

## APPETIZERS

### Shrimp Cocktail GF \$ 10

Six, cold-packed gulf shrimp served with cocktail sauce

### Maryland Crab Cakes (2) \$ 12

Lump crab meat mixed with Worcestershire sauce, Dijon mustard, hot sauce and Old Bay Seasoning, lemon juice & bread crumbs, pan fried & served with Remoulade Sauce

### Mozzarella Flatbread \$ 10

Oven baked with house made marinara sauce & mozzarella cheese. Add toppings \$1 each: sausage, pepperoni, black olives, onions, green pepper, mushrooms, grilled chicken, ham, spinach, bacon, pineapple, basil, tomatoes, BBQ sauce

### Chicken Wings (6) \$ 10

Jumbo wings served with celery & your choice of ranch or bleu cheese dressing. Have them tossed in Buffalo (GF), Bourbon, Teriyaki or Garlic Parmesan (GF) Sauces.

### Drunken Mussels \$ 14

8 Chilean Mussels sauteed in a chardonnay butter sauce & pancetta, garlic, leeks, served w/Pita Bread - GF without Pita

### Angus Sliders (3) \$ 12

Grilled Angus patty served with caramelized onions on a Hawaiian slider bun

### Veggie Quesadilla GF \$ 8

Sauteed peppers & onions with melted cheddar cheese in a flour tortilla served with salsa & sour cream. GF w/corn tortilla  
Add Grilled Chicken \$5 Shrimp \$7 Steak \$7

### Pretzel Bites \$ 8

Warm pretzels pieces, lightly salted & served with cheddar cheese dipping sauce.

### Loaded Sidewinder Fries \$ 8

Crispy sidewinder fries topped with cheddar cheese sauce, bacon, sour cream and green onions. Add Chili \$2

### Pub Chips \$ 4

House made potato chips served with bleu cheese dressing & drizzled with balsamic glaze

## THE GREENS

### Cobb \$ 14

Mixed greens with diced chicken, smoked applewood bacon, chopped avocado, chopped tomatoes, chopped egg, & blue cheese crumbles, served with choice of dressing

### Par 3 \$ 12

Scoop of tuna, chicken & shrimp salad on mixed greens, tomato wedges, cucumber & red onion w/choice of dressing

### Harvest \$ 10

Romaine & Spring mix with crisp julienne apples, sweet, dried cranberries, walnuts, seedless grapes & served with a raspberry vinaigrette dressing

### Wedge \$ 10

A wedge of crisp iceberg is garnished with chopped bacon, blue cheese crumbles, diced tomato & diced red onion served with your choice of dressing

### CC & Fruit \$ 8

A cup of cottage cheese with sliced pineapple, grapes, cantaloupe & berries of the day Add a scoop of Tuna, Chicken or Shrimp Salad for \$3

**ALL Salads are Gluten Free**

**Dressings:**

Orange Mandarin Ginger, Raspberry Vinaigrette, Thousand Island. **Gluten Free Dressings:** Italian, Balsamic Vinaigrette, Bleu Cheese, Dijon Honey Mustard, Italian, Ranch, Caesar.

**Add Grilled Chicken \$5 Shrimp \$7 Salmon \$7**

## BASKETS

### Chicken Fingers \$ 13

4 Crispy fried chicken tenders served with fries & coleslaw

### Coconut Shrimp \$ 14

7 Golden fried and served with fries & coleslaw

### Fish & Chips \$ 16

3 pieces of Alaskan Cod, beer battered & golden fried. Served with fries, coleslaw, lemon wedge & tartar sauce

## HANDHELDS

Gluten Free Buns Available

### Mahi Mahi \$ 17

Grilled, blackened or fried Mahi served with a side of mango pineapple salsa & red onion on a grilled Hawaiian roll with tartar sauce on the side.

### Kickin' Chicken \$ 14

Marinated chicken breast cooked your way: fried, grilled or blackened served on a toasted Hawaiian roll with bacon onion jam, dill pickle chips & Kickin' BBQ mayo

### Reuben \$ 12

Made with our own slow cooked corned beef, grilled on marble rye with thousand island dressing, swiss cheese & sauerkraut, served with a dill pickle spear

### Jumbo Dog \$ 11

1/4 pound Nathan's all beef hot dog flame grilled, served on a fresh bun & dill pickle spear with your choice of sauteed onions or sauerkraut.

### 1/2 Sandwich & Soup \$ 9

1/2 Sandwich Options: Corned Beef, Turkey Breast, Tuna Salad, Chicken Salad or Shrimp Salad on your choice of white, wheat or rye bread with lettuce, tomato and onion. Full sandwich no soup.  
**Includes Soup Cup, House or Caesar Salad or Sandwich Side**

### Roast Beef Melt \$ 14

Warm, thin shaved roast beef with sauteed onion, mushrooms, muenster cheese on grilled rye bread with our house made horseradish aioli

### Angus Burger \$ 14

8 ounce flame grilled angus patty, served on a toasted Hawaiian bun, with lettuce, tomato, red onion & pickle spear

### Turkey Club \$ 12

Oven roasted sliced turkey breast, with swiss cheese, bacon, lettuce, tomato & mayonnaise. Served on your choice of marble rye, multi-grain, sour dough or challah bread

### The Croissant \$ 11

A freshly baked croissant filled with your choice of chicken, tuna or shrimp salad with lettuce, tomato and onion.

ALL HANDHELDS COME WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS, SIDEWINDER FRIES, HOUSE MADE CHIPS, POTATO SALAD, COLESLAW OR FRUIT. ADDITIONAL TOPPINGS: BACON, AVOCADO, SAUTEED ONIONS or MUSHROOMS. CHEESE: SWISS, AMERICAN, PROVOLONE, CHEDDAR or BLEU CHEESE CRUMBLES \$1 each  
GLUTEN FREE BUN AVAILABLE UPON REQUEST

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**(Does Not Include 7% Sales Tax & 18% Gratuity)**



BEVERAGES

## ENTREES

### Burgundy Short Rib GF \$ 14

Braised beef short rib with carrots, celery, mushrooms & herbs, served on a bed of Yukon mashed potatoes & chef's choice of vegetables

### Chicken Layafette GF \$ 14

Flame grilled chicken breast topped with a rich cream sauce made with bacon, garlic & mushrooms. Served on a bed of Yukon mashed potatoes & chef's choice of vegetables.

### Tuna Tataki GF \$ 14

Seasoned pan seared Saku tuna sliced served with Ponzu sauce & avocado salad (Gluten free Ponzu sauce available)

### Truffle Steak Frites \$ 14

Flame grilled flatiron steak cooked to your liking, topped with a red wine peppercorn demi-glaze served with parmesan white truffle fries

### Coquille St. Jaques \$ 14

North Atlantic sea scallops baked in a rich cream sauce with gruyere cheese, topped with buttery bread crumbs. Served with side salad & your choice of dressing

### Mahi or Shrimp Tacos (3) \$ 14

Your choice of Mahi or Gulf Shrimp marinated in garlic & herbs, sauteed w/peppers, onions, cilantro & mild chili sauce, served in flour tortillas & avocado salad. GF w/Corn Tortilla. GET IT GRILLED, BLACKENED OR BREADED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## PLANT BASED

### Portabello Steak GF \$ 14

Balsamic marinated portobello mushrooms, flame grilled & filled with spinach, roasted red peppers, grilled red onion & tomato. Topped with balsamic glaze & basil oil

### Eggplant Parmesan GF \$ 14

Fresh eggplant breaded in gluten free bread crumbs, pan fried in evoo & topped with roasted vegetable marinara

### Vegetable Lasagna GF \$ 14

Layers of fresh vegetables in a creamy ricotta sauce with gluten free noodles, spinach, mushrooms & zucchini. Topped with mozzarella cheese

### Saffron Rice Bowl GF \$ 14

Saffron rice cooked in a savory vegetable broth, tossed with roasted broccoli, cauliflower, carrots, zucchini, squash & herbs. Finished with a sesame ginger vinaigrette

### Mediterranean Hummus \$ 14

Creamy house made hummus served with warm pita bread, Kalamata olives, celery, carrots, sliced cucumbers, red bell peppers & yellow bell peppers - GF without Pita

### Black Bean Burger \$ 14

Single black bean patty, cheddar cheese, avocado, shredded iceberg lettuce, tomato, onion, pickles, southwestern ranch on Hawaiian bun. Served w/avocado salad

GF - GLUTEN FREE - OUR GLUTEN FREE ITEMS ARE NOT PRODUCED IN A WHEAT FREE FACILITY. IF YOU HAVE FOOD ALLERGIES THAT REQUIRE YOUR MEAL BE SPECIALLY PREPARED, PLEASE ALERT YOUR SERVER AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST OR THE CHEF WILL RECOMMEND A SUITABLE SUBSTITUTION.

### COFFEE \$2.75

Americano (Decaf or Regular)

Espresso (Decaf or Regular)

Double Espresso

### TEA \$2.75

Regular, Earl Grey, Green Tea

English Tea, Lemon Ginger

Sweet Spiced Orange

### SODA \$2.75

Coke, Sprite, Diet Coke

Ginger Ale, Lemonade, Iced Tea

### SODA CANS \$2.75

Coke, Diet, Sprite, Ginger Ale

### BEERS ON TAP

ULTRA, Yuengling: \$4.75

Jai Alai, Seasonal: \$5.50

### BOTTLES & CANS

Miller Lite, Coors Lite, Bud Light \$4

Corona, High Noon, Bud Seltzer \$5

Heineken, Stella, Guinness \$6

N/A Heineken ZERO \$5

### HOUSE WINE

(\$5 6oz or \$8 9oz)

Merlot, Riesling, Moscato

Pinot Grigio, Chardonnay, Prosecco

White Zinfandel, Cabernet Sauvignon

(PREMIUM WINE LIST AVAILABLE)

#### VODKA

Concierge \$6  
Stolichnaya \$7  
Absolute \$7  
Citron \$7  
Mandarin \$7  
Pinnacle \$7  
Smirnoff \$7  
Tito's \$8  
Ketel One \$9  
Grey Goose \$9

#### GIN

Concierge \$6  
Bombay \$7  
Beefeater \$7  
Tanqueray \$7  
Hendricks \$8  
Bombay  
Saphire \$8

#### BOURBON

Early Times \$6  
Wild Turkey \$7  
Makers Mark \$7  
Jim Beam \$7  
Jack Daniels \$8  
Jack Fire \$8  
Woodford  
Reserve \$9  
Gentleman  
Jack \$9

#### TEQUILA

Concierge \$6  
Jose Cuervo \$7  
Patron Silver \$9  
Milagro \$9  
Patron  
Reposado \$9  
Casa Migos  
Blanco \$9

#### WHISKEY

Old Thompson \$6  
Canadian Mist \$6  
Canadian Club \$7  
Seagram's 7 \$7  
Seagram's VO \$7  
So. Comfort \$7  
Fireball \$7  
Jameson \$8  
Crown Royal \$9

#### SCOTCH

Clan McGregor \$6  
Cutty Shark \$7  
J & B \$7  
Dewars \$7  
Johnny Walker  
Red \$7 Black \$10  
Glenfiddich \$11  
Glenmorangie \$11

#### RUM

Concierge \$6  
Bacardi \$7  
Myers \$7  
Malibu \$7  
Captain  
Morgan \$7  
Gosling \$7

Peridia Golf & Country Club 4950 Peridia Blvd E, Bradenton, FL 34203

941-758-2582

www.peridiagolf.com