Menu

DINNER

PINE ISLAND COUNTRY CLUB

Shareables

10 WINGS 12
choice of sauce or dry rub seasoning: buffalo, BBQ, sweet chili, Carolina gold, garlic parmesan, lemon pepper, choice of ranch or bleu cheese dressing

GRILLED CHICKEN NACHOS 14
corn tortilla chips, grilled chicken, cheese sauce, cheddar-jack cheese, diced tomatoes, jalapeños, black olives, green onions, avocado lime crema

SIGNATURE CHICKEN TENDERS 13
five crispy signature chicken strips, honey mustard dipping sauce, and house chips
Fried | Blackened (GF) | Grilled (GF)

CHICKEN QUESADILLA 15
toasted flour tortilla, seasoned grilled chicken, cheddar-jack cheese, sautéed onions, green and red peppers, sour cream, salsa.
Add Corn and Black Beans 1

MEAT AND CHEESE BOARD 18
chef selection of cured meat and cheese. Served with toasted bread and house made jam

Handheld

SERVED WITH HOUSE CHIPS & PICKLE

SMASH BURGER* 16
American cheese, sauteed onions, toasted Hawaiian bun

PINE ISLAND BURGER 16
8 oz short rib blend served on toasted rye with caramelized onions, applewood smoked bacon and American cheese

ALL AMERICAN BURGER 16
8 oz short rib blend served on toasted Hawaiian bun with lettuce, tomato, red onion and American cheese. Add Bacon $1.00

FRENCH DIP 18
thinly sliced prime rib served on a toasted hoagle roll topped with caramelized onions and provolone cheese, black garlic aioli, served with au jus

BUFFALO CHICKEN WRAP 15
fried chicken tenders served on a toasted tortilla with lettuce, tomato, cheese, ranch, and buffalo sauce. Blackened or Grilled

Flatbreads

CAULIFLOWER CRUST (GF) ADD 2

PEPPERONI 14
house-made tomato sauce, cheddar-jack cheese

MARGHERITA 14
olive oil, tomato, basil, mozzarella, garlic confit, balsamic glaze

BBQ CHICKEN 15
grilled chicken, bacon, pickled red onion, cheddar-jack cheese, ranch dressing, barbecue sauce drizzle

Tax and gratuity added to all menu items | (GF) Gluten Free

*This item may be served raw or undercooked | Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase the risk of foodborne illness, especially if you have a medical condition

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PINE ISLAND COUNTRY CLUB

Salad

CLASSIC CAESAR 12
chopped romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons

GARDEN SALAD (GF) 10
assorted garden greens, sliced cucumbers, heirloom cherry tomatoes, chopped bacon, garlic croutons, cheddar-jack cheese, choice of dressing (GF - no croutons)

BRUSSELS SPROUT SALAD (GF) 15
shaved Brussels sprouts tossed in a black garlic vinaigrette topped with Parmesan cheese, applewood smoked bacon and pomegranate

ADD PROTEIN TO ANY SALAD
CHICKEN 7 | SALMON * 9 | SHRIMP 8 | STEAK* 9

DRESSING CHOICES
BLEU CHEESE | BALSAMIC | HONEY MUSTARD
BLACK GARLIC BALSAMIC | RANCH | HOUSE

Dessert

Beignets (3)	5
Layered Chocolate Cake	9

Entrées

SHRIMP AND GRITS 25
large blackened shrimp served over smoked gouda cheese grits topped with creamy applewood smoked bacon and mushroom sauce

CAJUN CHICKEN PASTA 28
sautéed chicken with onions, mushrooms, tomatoes, served over penne pasta in a creamy Cajun sauce, served with grilled Gambino bread

GRILLED RIBEYE * (GF) 34
14-ounce grilled ribeye, Brussels sprouts, garlic mashed potatoes

BLACKENED REDFISH (GF) 26
Blackened redfish served over corn maque

HONEY BOURBON SALMON * (GF) 26
grilled salmon, honey bourbon glaze, rice pilaf, oven-roasted lemon broccoli

Sides

Fresh Fruit	4
House Salad	6
Fries	4
Sweet Potato Fries	5
Tater Tots	4
Onion Rings	4
Crispy Brussels Sprouts	6
Soup of the Day	5/8
Fried Cheese Curds	8

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