

# DINNER

## STARTERS

### HOT MEXICAN SPINACH DIP

*Hot creamy spinach dip prepared with tomato, spinach, cilantro, and jack cheese served with house-made tortilla chips*

\$ 1 1

### HOUSE MADE CHEESE STICKS

*Herb and panko breaded fresh mozzarella served with marinara dipping sauce*

\$ 1 2

### PROSCIUTTO & GOAT CHEESE FLATBREAD

*Grilled naan, herb-goat cheese spread, oven dried tomato, shaved prosciutto and baby arugula*

\$ 1 4

### PIMENTO CHEESE DIP

*House-made pimento cheese topped with pepper jelly, served with pita crisps and sesame crackers, garnished with grapes & strawberries*

\$ 1 2

## SALADS

### SIGNATURE CRAISIN

*Mixed greens, dried cranberries, goat cheese & brown sugar-glazed walnuts with apple cider vinaigrette dressing and fried parmesan pita crisps*

\$ 9 . 5 0

### GOLF LADIES SPECIAL

*Mixed greens, crumbled goat cheese, red onion, chopped tomatoes, grilled asparagus, sliced avocado and cucumbers served with dressing duo of balsamic vinaigrette and ranch*

\$ 9 . 5 0

**Add Chicken +\$5.50 / (4) Gulf Shrimp +\$8**

**Atlantic Salmon +\$7.50**

### BLACK & BLEU

*Baby bibb lettuce, marinated beef tips, blue cheese crumbles, cherry tomatoes, cucumber, applewood bacon, boiled egg served with ranch dressing*

\$ 1 7

## ENTREES

### FRENCHED CHICKEN BREAST

*Pan seared chicken breast with potato gnocchi, wilted spinach and lemon butter sauce*

\$ 2 2

### GREEK SHRIMP

*Grilled jumbo gulf shrimp served over Mediterranean pearl cous cous, topped with lemon-dill sauce*

\$ 2 6

### CRAB CRUSTED SALMON

*Pan-seared Atlantic salmon with jumbo lump crab crust served with broccolini, mashed potatoes and oven-dried tomato beurre blanc*

\$ 3 1

### CRAB CAKE

*Jumbo lump crab cake, roasted baby peppers, caramelized sweet onion, smoked bacon lardons, baby arugula and lemon dill sauce*

\$ 2 4

### HAMBURGER STEAK PLATE

*10 oz. hamburger steak with sautéed onions, mushrooms & brown gravy served with house cut fries & Texas toast*

\$ 1 4

### CHICKEN PASTA SUPREME

*Penne pasta in a light cream sauce with grilled chicken, tomatoes, broccoli, onions, fresh herbs topped with grated parmesan*

\$ 1 6

### PRIME BEEF TENDERLOIN

*Grilled prime beef tenderloin topped with herb garlic-butter & veal demi-glaze, served with smashed red potatoes & sautéed spinach*

6 O Z - \$ 3 5      8 O Z - \$ 4 4

### 12 OZ RIBEYE

*Twelve-ounce certified angus ribeye topped with garlic-herb butter & veal demi-glaze, served with baked potato & asparagus*

\$ 4 2

### MUSGROVE BURGER

*8 oz seasoned beef patty, house-baked bun, with lettuce, tomato, onions and pickles served with french fries*

\$ 1 2

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*