



SOUPS

Chef's Soup Du Jour 4 | 6

Made fresh daily, using the finest ingredients

House-Made Chili 5 | 7

Topped with jack cheddar cheese and red onions

STARTERS

Mozzarella Sticks | 7.50

Deep fried, served with marinara or ranch for dipping

Coconut Shrimp | 10.99

Five shrimp lightly coated with shredded coconut, served with a sweet chili sauce

Chips and Salsa | 5.99

Fresh tortilla chips with Chef's tasty salsa

Chicken Wings | 10.50

Buffalo | Sweet Chili | BBQ

Eight wings tossed in your choice of sauce, served with celery and carrot sticks, with ranch or blue cheese for dipping

Gator Bites | 12.99

Served with sauce for dipping

Macho Nachos | 11.50

Seasoned ground beef over tortilla chips, topped with tomatoes, onions, black olives, jalapeños and shredded cheddar cheese, served with a side of sour cream and fire-roasted tomato salsa | *Extra Sour Cream: \$.50*

Putter Balls | 7.50

Fried dough tossed in garlic, Romano butter or a vanilla glaze

Potato Skins | 7.99

Topped with cheddar cheese, bacon bits and green onion, served with a side of sour cream

Southwest Chicken Eggroll | 10.99

Served with a side of salsa and sour cream

Onion Rings | 5

Served with ranch

Artichoke Dip | 12.50

Served with tortilla chips

GREENS

Chicken Cobb Salad | 10.99

Seared chicken breast, mixed greens, blue cheese crumbles, hard-boiled egg, diced tomato and bacon bits with choice of dressing

Quad Salad | 10.99

Chicken salad, tuna salad and shrimp salad over a house salad, served with pita chips

Spinach Salad | 9.99

Fresh spinach topped with feta cheese, Mandarin oranges, strawberries, hard-boiled egg, red onion, banana peppers and bacon bits, served with a warm bacon dressing

Classic Caesar 6 | 8

Crisp romaine lettuce hearts, aged Pecorino Romano and house-made croutons, served with creamy Caesar dressing

Add: Tuna Salad \$3 | Chicken Salad \$3 | Grilled Chicken \$5 | Grilled Shrimp \$7 | Grilled Mahi Mahi \$7 | Grilled Grouper \$8

Dressings: Balsamic Vinaigrette | Blue Cheese | Caesar | Greek | French | Ranch | Thousand Island

VEGAN + GLUTEN FREE



Salmon Filet | 15.99

Grilled, blackened or tandoori-style, served with Chef's vegetables



Black Bean Veggie Burger | 10.50

Seared veggie burger, topped with lettuce, tomato and pickle, served on a toasted bun with your choice of side



Grilled Mahi Mahi | 14.95

Served over a bed of sautéed vegetables



Vegan Tacos | 10.99

Three corn tortillas with refried beans, sweet chili coleslaw and avocado



Thai Salad | 9.50

Romaine lettuce, cabbage, carrots, cucumber and Mandarin oranges with a Thai peanut dressing



Mexican Burrito Platter | 12.99

Flour tortilla with Mexican rice, black beans, lettuce, tomato, onions and cheddar cheese, served with guacamole and sour cream

## HANDHELDS

All items served with your choice of side:

House Fries, Sweet Potato Fries, Fruit, Coleslaw or Chips

LUNCH



Grouper Sandwich | 12.99

Fried, blackened or sautéed, served on a kaiser bun with lettuce, tomato, remoulade and lemon

Tilapia Sandwich | 11

Lightly fried or grilled tilapia on a kaiser bun, served with tartar sauce

Rusty Putter Burger | 10.99

Served on a kaiser bun with lettuce, tomato, onion and your choice of American, blue, cheddar or Swiss cheese

Marsala Burger | 9.95

Grilled and topped with Swiss cheese, grilled mushrooms, onions and Marsala sauce

Lumberjack Burger | 11.99

Burger mixed with onions, bacon and jalapeños, grilled to perfection and topped with BBQ sauce and cheddar cheese

*Burger Additions: Bacon \$1 | Smoked Ham \$1 | Avocado \$1 | Grilled Onions \$.50 | Sautéed Mushrooms \$.50 | Jalapeños \$.50*

Blackened Shrimp Tacos | 13.50

Served with sweet chili garlic slaw and avocado

Pastrami Reuben | 10

Grilled pastrami, sauerkraut, Russian dressing and gruyère cheese, served on marble rye

Whole Deli Sandwich | 8

Your choice of turkey breast, smoked ham, pastrami, chicken salad, tuna salad or BLT, served on your choice of bread with lettuce and tomato

Choose Two | 8

Half deli sandwich with cup of soup du jour, chili or half salad

Gyro | 9.99

Sliced lamb or seared chicken breast, red onion, tomato, romaine lettuce and tzatziki sauce, served on a grilled pita

Turkey Brie Sandwich | 9.99

Roasted turkey, sliced brie cheese, pecan smoked bacon, spinach and cranberry mayo, served on whole wheat bread

Grilled Chicken Sandwich | 10

Grilled chicken breast with smoked ham, bacon, Swiss cheese and honey mustard on a kaiser roll

BBQ Pork Biscuit | 8.95

Slow roasted pork served on a warm biscuit, topped with coleslaw and served with your choice of side

Quarter Pound Hot Dog | 8.50

Choose any three toppings: Onion | Tomato | Sauerkraut | Pickle | House-Made Relish | Jalapeños | Cheese

*Each additional topping \$.25 | Add Chili for an additional \$2*

Salmon Basket | 12.50

Lightly dusted strips of salmon, fried in blackening spice and served with bourbon sauce

French Dip | 12.50

Slow roasted prime rib shaved thin, topped with Swiss cheese, served on a hoagie with au jus

Chicken Capri | 13.99

Grilled chicken breast, provolone cheese, lettuce, tomato, artichoke hearts, and parmesan spread on a hoagie

## ENTRÉES

Slow Roasted Pork | 13.99

Served with garlic mashed potatoes, Chef's vegetables and savory gravy

Seafood Pasta | 25.99

Six large shrimp, two large scallops, crab, and lobster served in a cream sauce over fettuccine pasta

Pan Seared Scallops | 25.99

Six large scallops pan seared with Spanish rice and Chef's vegetables

Sizzling Fajitas | 17.99

Steak, chicken or shrimp mixed with peppers and onions, served with lettuce, tomato, cheese, sour cream, salsa, three flour tortillas and Mexican Rice

Wild Mushroom Chicken Pasta | 14.99

Shiitake, oyster, crimini and portobello mushrooms tossed in creamy alfredo sauce with grilled chicken over fettuccine

Ranchero Steak | 18.99

Grilled flank steak, sauteed bell peppers, onions and tomatoes, served over Mexican rice

10% discount for all DWN Residents. All items are subject to a 20% gratuity and 7% sales tax.

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.*