BURNT PINE

GOLF CLUB AT SANDESTIN® LUNCH

STARTERS QUESADILLA \$10 roasted poblano chilis, corn, shiitake, chipotle cream cheese, ack cheese, mango & avocado guacamole Shrimp: \$6 Chicken: \$4 Steak: \$8	MAINS (SIDE INCLUDED) GROUPER TACOS Florida grouper, shaved cabbage, avocado, pickled red onion, tomato, salsa verde	\$18	GOLF MENU (BAG OF CHIPS INCLUDED, CHOICE OF WHITE OR WHEAT BREAD) TUNA SALAD tuna, mayo, onion, cilantro, squeeze of lemon juice	\$8
BUFFALO CHICKEN SLIDERS \$12 patter fried chicken tossed in buffalo sauce, b&b pickles, nerb buttermilk dipping sauce	3 cut ground beef patty, shiitake duxelles, crispy onion strings,	\$18 \$2	CHICKEN SALAD chicken, mayo, parsley, celery, grapes, yogurt	\$8
SMOKED MAHI-MAHI DIP \$13 50% b pickles, candied jalapenos, seasoned fried saltines BOWL OF RED \$8	CHEESEBURGER 3 cut ground beef patty, caramelized onions, American cheese,	\$15	NY STYLE HOT DOG caramelized onions, sauerkraut, pickled relish	\$8
all day simmered beef & bean chili, shredded cheeses, sour cream, chili spiced tortilla strips	GRILLED CHICKEN SANDWICH grilled marinated chicken breast, prosciutto, fontina cheese,	\$15	CHILI CHEESE DOG chili, cheddar cheese, diced red onions	\$8
SALADS Add chicken (\$4), steak (\$8), shrimp (\$10),or grouper (\$10) to any salad CAESAR \$10	BLACKENED GROUPER SANDWICH blackened grouper, red onion, lettuce, tomato, house tartar, brioche bun	\$18	ABLT avocado, bacon, lettuce, tomato, garlic aioli SIDES	\$8
chopped Romain lettuce, garlic parmesan croutons, traditional Caesar dressing, shaved Parmigiano Reggiano STEAK SALAD \$18	GRILLED VEGETABLE SANDWICH grilled green squash, & sweet onions, roasted mushrooms, wilted spinach, tomato jam, fontina, ciabatta	\$14 I	POTATO SALAD FRENCH FRIES SWEET POTATO FRIES \$3 HOUSE SALAD \$4 HOUSE MADE CHIL	Dς
grilled filet tips, iceberg lettuce, baby spinach, tomatoes, red onions, cucumber, corn, avocado, blue cheese dressing or roasted shallot balsamic vinaigrette	GROUPER BASKET batter fried grouper fingers, hush puppies, coleslaw, house tartar	\$20	DESSERTS	, 3
COASTAL COBB \$17 warm grilled shrimp, chopped mixed lettuces, hard cooked egg, tomato, grilled corn, crispy bacon, avocado dressing, spiced pine nuts	STEAK SANDWICH grilled spiced filet tips, caramelized onions, roasted mushrooms, chimichurri, sharp cheddar, Talera roll	\$16	VANILLA BEAN CRÈME BRULÉ fresh fruit, pecan sandie	

**GLUTEN FREE BUN AVAILABLE UPON REQUEST \$1

(PLEASE GIVE 15 MINUETS AS IT IS BAKED TO ORDER)