

KEARNEY-OSCEOLA GRILLE



STARTERS

COLOSSAL CRAB CAKE

sweet corn maque choux / key lime chipotle aioli | 18

HOUSE CURED BRISKET EN CROUTE

caramelized onion / citrus bbq glaze | 10

SHRIMP CEVICHE "COCKTAIL"

marinated shrimp horseradish & jalapeno infused clamato juice pico de gallo | 17

CRISPY FRIED GULF OYSTER

horseradish & lime infused cocktail sauce / lime zest / micro greens | 13

CHARCUTERIE & CHEESE

chef selection cured meat / cheese / seasonal accouterments | 20

♥ This Menu is for One Time Use
Don't forget about our Meal Kits and To Go
850.644.8528

SOUPS

SHE CRAB BISQUE lump crab, cream, sherry | 7

SOUP OF THE DAY Chef's daily selection of seasonal soup | 5

SALADS

GOAT CHEESE & PICKLED BEETS

red and gold pickled beets / baby arugula / toasted pine nuts / champagne vinaigrette | 11

HEIRLOOM & BURRATA SALAD

fresh genovese basil / pickled red onion / burrata cheese / balsamic glaze | 10

ENTREES

PAN SEARED FLORIDA GROUPE

sweet corn and potato maque choux / mango pico de gallo | 31

COASTAL SEAFOOD BOUILLABAISSSE

saute of local fish, shrimp, crab, mussels & clams / fennel vegetable broth / focaccia crouton | 34

GRILLED SCOTTISH SALMON

white corn grit cake / roasted asparagus / tomato caper relish | 26

VEGETABLE CALAMARATA PASTA

sauteed brussels sprouts / asparagus / broccolini / lemon garlic | 16

CHICKEN PAILLARD

shaved house-cured bacon, sweet potato mash / broccolini / madiera wine tarragon demi | 20

BUTCHERS BLOCK

CENTER CUT FILET MIGNON

8 oz | 38

FLAT IRON

10 oz | 28

NEW YORK STRIP

14 oz | 34

ADD ON FEATURES

Cajun Bourbon Butter | 3

Black Garlic Butter | 3

Truffle Herb Butter | 6

Sauteed Lump Crab | 15

Sauteed Shrimp | 16

Sauteed Lobster | 13

SIDES

Bradley's White Corn Grit Cake | 6

Lobster Macaroni & Cheese | 9

Roasted Asparagus | 5

Steamed Broccolini | 5

Maple Bacon Brussels Sprouts | 6

Caesar or House Salad | 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 SS