

## *Teeing Off*

### *Crab Cakes*

lump crab with our chef's special seasoning and stone ground mustard sauce \$11.50

### *Firecracker Chicken Quesadilla*

stuffed with grilled chicken, onions, tomatoes and Monterey Jack cheese, served with a spicy salsa and sour cream \$9.95

### *Spring Mix Salad*

tender greens with your choice of raspberry vinaigrette, bleu cheese, ranch or thousand island \$4.95

### *Seared Ahi Tuna*

thinly sliced and served rare on a crispy wonton with pickled ginger, seaweed salad and wasabi aioli \$10.95

### *Spicy Calamari*

lightly curried calamari fried golden brown, served with sweet & sour Szechuan sauce \$9.95

### *Blue Iceberg*

a wedge of iceberg lettuce with crumbled bleu cheese, bacon and bleu cheese dressing \$7.95

### *Today's Soup*

\$4.95

## *On the Green*

### *Doral Cobb*

grilled chicken, smoked bacon, tomato, avocado, diced egg and crumbled bleu cheese tossed with crisp iceberg lettuce and bleu cheese dressing \$10.95

### *Asian Chicken Salad*

shredded Napa cabbage, marinated chicken, bean sprouts, cashews, carrots, celery and fresh cilantro tossed with a ginger soy vinaigrette with crispy wonton straws \$10.95

### *Southwest Salad*

grilled New York steak with black beans, roasted corn, shaved onion, tomato, avocado, roasted red and yellow peppers atop romaine lettuce and finished with a lime chipotle vinaigrette \$14.95

### *Caesar Salad*

hearts of romaine with garlic croutons \$7.95  
with grilled chicken \$10.95  
with grilled shrimp \$13.95

### *Palm Springs Salad*

mixed greens tossed with grilled chicken, avocado, sliced green apple, raisins, dates and mandarin oranges, drizzled with raspberry vinaigrette \$10.95

## *Between Two Slices*

*served with your choice of seasonal fresh fruit, potato salad, homemade potato chips or fries*

### *The Doral*

Sautéed shrimp, crisp pancetta, lettuce and tomato, served on focaccia bread with chipotle aioli \$11.95

### *Wild Portobello Tarta*

marinated, grilled portobello mushroom with grilled onion, tomato, roasted peppers and pesto aioli on a whole wheat bun \$10.95

### *The Clubhouse Stack*

classic triple decker stuffed with smoked turkey, bacon, tomato, avocado, lettuce, cheddar and Jack cheeses \$10.95

### *KoBe Beef Burger*

one-half pound KoBe beef burger on a whole wheat bun with your two choices: cheddar, Swiss, Jack, bleu cheese, bacon, avocado, grilled onions or mushrooms \$14.95

### *New York Steak Po'Boy*

grilled New York steak served on a French roll with tobacco onions and creamy horseradish \$14.95

## *Hole In One*

### *Capellini with Garlic Shrimp*

sautéed shrimp tossed in a garlic, tomato, fresh basil and butter sauce \$17.50

### *Three Citrus Chicken*

chicken breast marinated in three citrus juices, garlic and fresh herbs, served with basmati rice and seasonal vegetables \$15.50

### *Roasted Eggplant Ravioli*

pillows of pasta stuffed with roasted eggplant, peppers and mozzarella cheese, topped with roasted pepper coulis \$13.50

### *Achiote Grilled Salmon*

fresh salmon fillet rubbed with achiote, served with basmati rice and seasonal vegetables \$15.95

## *Desserts*

### *Walnut Fudge Brownie*

Served with vanilla Häagen-Dazs \$6.50

### *Turtle Cheesecake*

Drizzled with caramel sauce \$6.50

### *Fried Banana Split*

A trio delight of chocolate, vanilla & strawberry Häagen-Dazs \$6.50

### *Old Fashioned Bread Pudding*

Baked with raisins and cinnamon \$6.50

### *Starbucks Crème Brulee* \$6.50