

# STARTERS

## JUMBO LUMP CRAB CAKE

maryland-style with mango-avocado salsa, pickled onion, marinated watercress, sriracha mayo drizzle. \$17 — each additional \$14

## CHICKEN MARSALA MEATBALLS

with crimini mushroom marsala sauce, aged parmesan, and grilled pita. \$17

## AHI TUNA WITH MANGO SALSA

lightly seared ahi tuna marinated in mango ponzu fusion sauce, topped with asian micro greens. \$20

## MINI MAINE LOBSTER ROLLS

maine lobster lightly dressed with mayo on a grilled brioche roll. \$14/each

## BRUSCHETTA CAPRESE

bruschetta with evoo, garlic, heirloom tomatoes, burrata, basil and balsamic drizzle. \$13

## GRASS-FED BURGER SLIDERS

grass-fed beef, white cheddar, lettuce, tomato, house burger sauce on sesame seed brioche buns. \$6/each

## MAINE LOBSTER BISQUE

maine lobster with chives. half cup \$8 —full cup \$14

# SHAREABLES

## CHILI-LIME CHICKEN WINGS

jumbo chicken wings, fresh lime, cotija cheese, carrots, avocado ranch dressing. \$19

## HONEY SRIRACHA SALMON BITES

arugula, diced mango, scallions, pickled onion, and toasted sesame seeds. \$19

## CHICKEN QUESADILLA

grilled chicken, blended cheeses, roasted peppers, caramelized onions, pressed in a flour tortilla with cilantro-lime crema, fire-roasted salsa. \$17

## SPINACH & ARTICHOKE DIP

with grilled pita bread. \$15

## POKE PLATTER

marinated ahi tuna, sushi rice, edamame, cucumber, carrot, avocado, jalapeno, red cabbage, cucumber wasabi and sriracha aioli drizzle. \$21

## CHEESE BOARD OF THE DAY

imported and domestic cheeses, fresh fruit and crackers. \$22

# SIDES

- SHOESTRING FRIES \$3
- SWEET POTATO FRIES \$4
- PANKO BREADED ONION RINGS \$5
- GUACAMOLE \$5
- CAESAR SALAD \$6
- GARDEN SALAD \$6



Saltleaf Golf Preserve is a CASHLESS facility.  
We are unable to split checks of parties of 8 or more.  
For your convenience, a 20% gratuity will be added to your check.  
Split plate charge \$3

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please notify a server of any food allergies**

# SALADS

## WHOLE LEAF CAESAR

whole hearts of romaine, shaved parmesan, focaccia croutons, anchovies, creamy caesar dressing. \$13

## BEET AND BURRATA

arugula, burrata, roasted beets, tomatoes, fresh basil, lemon zest, toasted pine nuts, evoo, balsamic drizzle. \$18

## CITRUS AND AVOCADO

artisan greens, tomatoes, florida citrus, pickled red onion, cucumbers, avocado, marcona almonds and lemon herb vinaigrette. \$19

## MIXED COBB

organic grilled chicken, chopped romaine, tomatoes, hard-boiled egg, avocado, cherrywood smoked bacon, danish blue cheese, red onions, with dijon vinaigrette cobb dressing. \$23

## PEAR, WALNUT & GOAT CHEESE

artisan greens, arugula, anjou pears, toasted walnuts, scallions, drunken goat cheese and tart cherry vinaigrette. \$19

### **ADD PROTEINS TO ANY SALAD:**

Organic Grilled or Blackened Chicken \$8 / Atlantic Salmon \$15 / Shrimp \$10 /  
Grouper \$MKT / Maine Lobster \$MKT / Tuna or Chicken Salad \$7

# SANDWICHES & WRAPS

**SERVED WITH KETTLE CHIPS OR COLESLAW**

## ALBACORE TUNA WRAP

albacore tuna salad, sprouts, tomato, swiss cheese, pickled red onion in a whole wheat tortilla. \$17

## GULF GROUPEL SANDWICH

grilled or blackened gulf grouper, mango aioli, avocado, lettuce, tomato, red onion on grilled brioche bun. \$MKT

## CHICKEN CLUB SANDWICH

grilled chicken breast, cherrywood smoked bacon, swiss cheese, lettuce, tomato, roasted red pepper mayo on a brioche bun. \$19

## CHICKEN CAESAR WRAP

fried or grilled chicken breast, romaine lettuce, shaved parmesan, croutons and creamy caesar dressing in a garlic & herb wrap. \$18

## BURGER BY THE BAY

grass fed beef patty, white cheddar, lettuce, tomato, red onion, pickles, house burger sauce on brioche bun. \$20

## GRILLED VEGGIE SANDWICH

basil pesto, zucchini, squash, tomato, mushroom, onion, arugula, burrata, pressed in focaccia bread. \$18

## BRASSTOWN'S GRASS-FED ALL-BEEF HOT DOG

### or CHEDDAR JALAPENO SAUSAGE

grass-fed all-beef hot dog or cheddar jalapeno sausage served on a grilled brioche bun. \$14

## TURKEY REUBEN

roast turkey, swiss cheese, house coleslaw, thousand island on marble rye. \$17

## FRESH CATCH FISH TACOS

choice of blackened or grilled gulf grouper or atlantic salmon, mango & avocado salsa, pickled red onion, cotija cheese, cilantro-lime crema and fire-roasted tomato salsa. \$23