# STARTERS AND SHAREABLES

# QUARTER-POUND JUMBO LUMP CRAB CAKE

maryland-style with mango-avocado salsa, mango aioli, and sriracha mayo drizzle. \$19 — each additional \$15

### SMOKED SALMON AVOCADO TOAST

with fresh avocado smash, cold-smoked Norwegian salmon, pickled red onions, crisp cucumber, lemon aioli and balsamic drizzle on grilled ciabatta. \$21

# WAGYU BURGER SLIDERS

two wagyu beef sliders with white cheddar, lettuce, tomato, house burger sauce on toasted brioche buns. Served with pickles and kettle chips. \$14

## BOOM BOOM SHRIMP

8 lightly fried large shrimp tossed in boom boom sauce over wakame seaweed salad, pickled onion and diced mango. \$19

# QUESADILLA

grilled chicken, blended cheeses, roasted peppers, caramelized onions, pressed in a flour tortilla with cilantro-lime crema, fire-roasted salsa. \$18—or <u>tenderloin steak \$21.</u>

# 🖄 <u>CHICKEN WINGS</u>

8 jumbo chicken wings, available in chili-lime rub, traditional buffalo, bbq, honey sriracha, garlic parmesan, nashville hot or hot honey chili, with celery & carrots, ranch or blue cheese. \$19

## HOT HONEY CHICKEN FLATBREAD

grilled chicken, bacon, evoo, garlic, artisan blended cheeses, scallions with a hot honey chili drizzle. \$14

### HONEY SRIRACHA MAHI MAHI BITES

over wakame salad, diced mango, scallions, pickled onion, and toasted sesame seeds. \$19

# SALADS

# CHICKEN CAESAR

blackened or grilled chicken breast, romaine, shaved parmesan, ciabatta croutons, creamy caesar dressing. \$17

# <u>GREEK</u>

romaine, cucumber, tomato, kalamata olives, red onion, peppers, feta cheese with greek dressing. \$17

### ROASTED BEET & GOAT CHEESE

romaine, arugula, roasted beets, goat cheese, scallions, sunflower seeds and dijon vinaigrette. \$17

## THAI PEANUT CHICKEN

crispy fried chicken breast, shredded lettuce, cabbage, carrots, red peppers, scallions, cucumber, toasted peanuts with thai peanut dressing. \$18

# TART APPLE, PECAN & BLEU CHEESE

romaine, arugula, tart apple, candied pecans, craisins, red onion, bleu cheese crumbles and herb balsamic vinaigrette. \$17

### MANGO MANDARIN SHRIMP

tempura fried shrimp, chopped lettuce, cabbage, diced mango, mandarin oranges, cucumber, scallions, red peppers, toasted sesame seeds with asian honey ginger dressing. \$21

#### ADD PROTEINS TO ANY SALAD:

Grilled, Blackened or Fried Chicken \$6 / Mahi Mahi \$12 / Shrimp \$8 / Gulf Grouper \$MKT

# SANDWICHES & WRAPS

#### SERVED WITH KETTLE CHIPS OR COLESLAW

### **GRILLED CHICKEN CLUB**

grilled chicken breast, bacon, swiss cheese, lettuce, tomato and chipotle mayo on a pretzel bun. \$18

## <u>SHRIMP TACOS</u>

grilled or blackened shrimp, mango salsa, avocado crema, cotija cheese, & micro cilantro served with tortilla chips and fire-roasted salsa. \$19

# TENDERLOIN TACOS

tenderloin tips, pico de gallo, avocado crema, cotija cheese, & micro cilantro served with tortilla chips and fire-roasted salsa. \$21

## BURGER BY THE BAY

white cheddar, lettuce, tomato, caramelized onion, pickles, house burger sauce on brioche bun. \$20

## NASHVILLE HOT CRISPY CHICKEN SANDWICH

fried chicken breast tossed in Nashville hot sauce with pickles and house slaw on a pretzel bun. \$17

### MARYLAND CRAB CAKE SANDWICH

jumbo lump crab cake, cheddar, lettuce, tomato and lemon aioli on grilled brioche bun. \$19

### CAJUN SHRIMP PO BOY

blackened gulf shrimp, lettuce, tomato, pickles and lemon aioli on toasted hoagie roll. \$19

### NATHAN'S QUARTER-POUND HOT DOG

served on a grilled brioche roll. \$12—add sauerkraut \$1

### PASTRAMI REUBEN

wagyu pastrami, swiss cheese, sauerkraut, thousand island on marble rye. \$19—or make it a rachael with turkey. \$17

### FRESH CATCH FISH SANDWICH

choice of blackened or grilled mahi mahi with mango aioli, lettuce, tomato, red onion, on grilled brioche bun. \$19 gulf grouper available seasonally \$MKT, beer battered haddock \$18

### CHICKEN CAESAR WRAP

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

### **BUFFALO CHICKEN WRAP**

grilled or fried chicken breast, medium buffalo sauce, blue cheese crumbles, lettuce, tomato and ranch dressing in a flour tortilla. \$18

### MANDARIN CHICKEN SALAD WRAP

chicken salad, cheddar cheese, lettuce, cabbage, mandarin oranges, red peppers, and asian honey ginger dressing in a flour tortilla. \$17



- SHOESTRING FRIES \$3
- SWEET POTATO FRIES \$4
- PANKO BREADED ONION RINGS \$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 <sup>\$</sup>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