



SOUP OF THE DAY

CUP 3.5

BOWL 4.75



ST. JOHNS
GOLF & COUNTRY CLUB

LUNCH
11am-3pm Monday-Sunday

DINNER
5-9pm Thursday & Friday

HAPPY HOUR
3-6pm Thursday-Sunday

APPETIZERS

SUNDRIED TOMATO-KALAMATA OLIVE HUMMUS, TOASTED PITA AND FRESH VEGETABLES 9

JUMBO BUFFALO WINGS 9.75

CHICKEN TENDERS 8.75

CHEESE STICKS 8.75

BUFFALO CHICKEN SLIDERS 8

CHICKEN QUESADILLA 8

DESSERTS 7

CHOCOLATE MOUSSE TORTE

CREME BRULEE

KEY LIME PIE

WINES

Glass | Bottle

Cavaliere d'Oro, Pinot Grigio 6 | 24
Vibrant, Fresh, Citrus

The Hess, Sauvignon Blanc 6.5 | 24
Refreshing, Grapefruit, Fig

Uppercut, Sauvignon Blanc - | 28
Zesty, Citrus

The Crusher, Chardonnay 6.5 | 24
Unoaked, Buttery, Creamy

Custard Cellar, Chardonnay - | 30
Silky, Light Butter and Oak

Portlandia, Rose 8 | 28
Succulent, Festive, Orange

Line 39, Pinot Noir 6.5 | 24
Rich, Ripe Fruit, Crisp

Lyric Etude, Pinot Noir - | 30
Elegant, Sweet Spice, Red Fruit

Cycles Gladiator, Merlot 6.5 | 24
Aromatic, Cherry, Plum

19 Crimes, Red Blend 6.5 | 24
Rich, Smooth, Vanilla

Sledgehammer, Cabernet 6.5 | 24
Full Bodied, Currants, Spice

Dynamite Vineyards, Cabernet - | 28
Robust, Dark Fruit, Vanilla

La Marca, Prosecco 6 | -
Juicy, Bubbly, Sweet

**ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.

***AVAILABLE FOR TAKE-OUT ONLY BY CALLING 904.940.3200 #4.

PLEASE CALL AT LEAST 30 MINUTES PRIOR TO PICKUP TO PLACE YOUR ORDER.

SALADS

GRILLED CHICKEN CAESAR 11.25
White Anchovies, Parmesan Crisp, Artichoke Croûtons

CHICKEN "CAPRESE" 11.25
Grilled Chicken on Artisan Greens, Fresh Mozzarella, Basil, Tomato, Balsamic Glaze and Italian Dressing

GARDEN SALAD 8.5
Artisan Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Parmesan, Italian Vinaigrette

Add Ons

Grilled or Blackened Fish 6.5

Grilled or Blackened Chicken 4.5

ALL DAY Featuring Boars Head Deli Meats

Served with your choice of fries, kettle chips, cole slaw, onion rings, sweet potato fries, caesar or house salad

CHICKEN SANDWICH 10.25
Grilled or Blackened Served on a Brioche Bun

FISH SANDWICH 15
6 oz Locally Source Grilled or Blackened, Brioche Bun, Jalapeno Tarter Sauce

CHICKEN BLT WRAP 11
Grilled or Fried Chicken, Bacon, Lettuce, Tomato, Pepper Jack Cheese, Ranch Dressing, Spinach Tortilla

GOURMET BACON & TOMATO GRILLED CHEESE 8.75
Swiss, Provolone and Cheddar, Grilled Tomato and Bacon on Texas Toast Bread

KING OF CLUB "TRIPLE DECKER" 10.25
Ham, Turkey, Swiss Cheese, Bacon, Mayonnaise, Lettuce, Tomato on White Bread

SAILOR SANDWICH 11
Grilled Pastrami and Kielbasa on Rye, Red Cabbage Slaw, Swiss, 1000 Island

SMOKED TURKEY 11
Grain Bread, Bacon, Pesto Mayo, Vermont White Cheddar, Arugula, Tomato

***CLASSIC CHEESE BURGER 13**
8 oz Brisket, Shortrib and Chuck Blend, Brioche Bun, and Choice of Cheese

BAJA SEAFOOD TACOS 13.25
Flour Tortillas, Blackened Fish, Fried Shrimp, Slaw, Smoked Chile Crema, Pico De Gallo and Pickled Jalapenos on the side

***THE ST. JOHNS BURGER 13.5**
8 oz Brisket, Shortrib & Chuck Blend, Brioche Bun, Bacon, Cheddar, Fried Pickles, Secret Sauce

BUILD YOUR OWN BOARS HEAD "DAGWOOD" SANDWICH 9/5.50
Bread - White, Wheat, Multi-Grain
Meat - Black Forest Ham, Smoked Turkey, Pastrami
Cheese - Swiss, Cheddar, Provolone, Pepper Jack, American
Sauce - Mustard, Mayo

COCKTAILS

LOCAL MULE 9
St. Augustine Vodka, Mule Mix, Lime

GIMLET 8
Fords Gin, Lime, Simple Syrup

PALMOA 8
El Jimador, Grapefruit Soda, Lime

DAIQUIRI 8
Flor de Cana, Lime, Simple Syrup

OLD FASHIONED 8
Old Forester, Bitters, Simple Syrup

SIDE ITEMS

Cole Slaw 2.5

Side Salad 3.5

Kettle Chips 4.25

Crispy Onion Rings Side 3.5 / Basket 5.5

House Fries Side 3.5 / Basket 5.5

Sweet Potato Waffle Fries Side 3.5 / Basket 5.5