



TEE OFF

RUTHERFORDS HOUSE MADE SOUP OR CHILI WITH AGED CHEDDAR Cup 5/ Bowl 7
Made Fresh Daily

PANÉED JUMBO LUMP CRAB CAKE 9
Fresh Florida Jumbo Lump Crab Seasoned and Pan-Fried Served with Creole Eggplant and Lemon Pecan Butter Sauce

DRAGON SHRIMP 7
Large Gulf Shrimp in a Light Tempura Batter. Served with a Sweet Chili Red Pepper Sauce Over Sesame Asian Slaw

PANINI PRESSED TORTILLA 7
Flour Tortilla Wrapped, Rolled, Pressed and Filled with Spicy Chicken, Avocado, Tomato, Red Onion, Sliced Black Olives and Queso Blanco Cheese. Then Pressed Till Hot Served Over Romaine Hearts with Chipotle Pepper Cream Dressing

“ON THE GREEN” SALADS

SALAD 465 7
Spring Greens, Feta Cheese, Kalamata Olives, Tomato, Artichoke Hearts and Our House Balsamic Vinaigrette or your Choice of Chunky Bleu Cheese, Honey Mustard, 1000 Island, Caesar Dressing, Sesame Ginger Dressing or Parmesan Peppercorn Ranch

RUTHERFORDS CLASSIC CAESAR SALAD 7
Romaine Lettuce, Shredded Parmesan Cheese, House Made Caesar Dressing, Croutons

SPINACH SALAD 8
Spinach Salad Tossed with Raspberry Vinaigrette Accompanied by Sliced Red Onion, Toasted Almonds, Feta Cheese, Tomato, Brie Cheese and Fresh Raspberries

ADD TO ANY OF THE ABOVE SALADS:

Sautéed Tenderloins of Chicken Marinated in Extra Virgin Olive Oil with Basil **Plus 5**
Grilled Jumbo Shrimp **Plus 6**
Searched Tuna Filet **Plus 7**

ALL WHITE TUNA SALAD 9
Served on a Bed of Sliced Tomatoes with Spring Greens Tossed with Sliced Artichoke Bottoms, Kalamata Olives and Our House Balsamic Vinaigrette. Served with Flat Bread

THE “WHOLE IN ONE” FRIED CHICKEN SALAD 10
A Tender and Juicy Boneless Fried Chicken Breast on a bed of Spring Greens and Sautéed Onions, topped with Gorgonzola Cheese Crumbles and a Honey Mustard Vinaigrette

WINES BY THE GLASS

WHITE WINE

Coastal Vines Chardonnay \$6.00
Kunde Chardonnay \$6.50
Trincherio Sauvignon Blanc, Napa \$6.50
Coastal Vines Pinot Grigio, Italy \$6.50

RED WINE

Trincherio, Cabernet Sauvignon, Lake County \$6.50
Solaris Merlot, Napa \$6.50
Trincherio Family Merlot, Monterey \$6.00

BLUSH WINE

Leaping Horse White Zinfandel, California \$4.25

FAIRWAY FEATURES

Fairway Features are Served with American Fries and Habanero Mango Ketchup for Dipping or you may Substitute our Chef's Choice of the Day. Just Ask Your Server.

BURGER RUTHERFORD-465	7
<i>Grilled Half Pound Fresh Black Angus Beef, Served on a Toasted Portuguese Roll with Lettuce, Tomato, Onion and a Kosher Dill Spear</i>	
<i>Add Double Emmental Swiss, Aged Cheddar, Provolone or Bleu Cheese</i>	Plus 1
<i>Add Crispy Apple Wood Smoked Bacon</i>	Plus 1
CHILI CHEESEBURGER	8
<i>Served with Aged Cheddar Cheese</i>	
CORDON BLEU BURGER	8
<i>Grilled Burger with Honey Baked Ham, Emmental Swiss Cheese and a Dijon Mayonnaise</i>	
GRILLED CHICKEN PHILLY	9
<i>Grilled Chicken Breast with Onions, Peppers and Mushrooms. Served on an Ciabatta Roll with Queso Blanco Cheese</i>	
GRILLED CIABATTA CLUB	9
<i>Toasted Ciabatta Bread Filled with, Maple Turkey Breast, Virginia Ham, Emmental Swiss, Smoked Bacon, Mayonnaise then Grilled with Extra Virgin Olive Oil. Lettuce, Tomato and a Kosher Dill Pickle are Served on the Side</i>	
GOLF COAST FRESH FISH OR SHRIMP	Fish 9/Shrimp 10
<i>Local Catch of the Day, Gulf Shrimp Fried, Blackened, or Grilled on a Toasted Portuguese Roll with Lettuce, Tomato, Red Onion, Dill Pickle and Tartar Sauce</i>	
<i>Add any Cheese to Either Sandwich</i>	Plus 1
FRENCH DIP	9
<i>Thinly Sliced Roast Beef in a Warm Au Jus with Melted Provolone Cheese. Served on a Toasted Pretzel Bread</i>	
HOT PASTRAMI OR CORNED BEEF	9
<i>Sliced Marble Rye Bread Piled High with Steamed Pastrami or Corned Beef, Emmental Swiss Cheese and French Dijon Mustard then Grilled, and served with a Dill Pickle</i>	
<i>Add Sauerkraut, 1000 Island Dressing to Either Sandwich</i>	Plus 1

PAR EXCELLENCE

TRIGGER DEL SOL	14
<i>Fresh Local Trigger Fish-Pan-Fried in a Sunflower Seed Crust and served with Rice Pilaf, Fresh Vegetable, Grilled Pineapple, Blackened Jumbo Shrimp and Golden Pineapple Butter Sauce</i>	
GRILLED FILET MIGNON	17
<i>Grilled Filet Mignon Topped with Sautéed Mushrooms, and Burgundy Wine Sauce. Served with Fresh Vegetables of the Day and Shoe String Fries</i>	
STIR FRY DEEP WATER TUNA	15
<i>Coriander Crusted Tuna on Sesame Shrimp Fried Rice. Served with Green Onions and Asian Dipping Sauce</i>	
PANKO GULF SHRIMP	15
<i>Jumbo Gulf Shrimp Golden Fried with Fresh Vegetables of the Day, Savory Rice Pilaf and Red Chili Sauce</i>	

“THE FINAL HOLE”

CARROT CAKE	5
<i>Served with Sweet Cream Cheese Frosting</i>	
ICE CREAM OR SORBETS	4
<i>Ask your Server for Selections</i>	
CARAMEL PECAN FUDGE CAKE	5
<i>Served with Caramel Sauce</i>	

** Eggs, Steak and Hamburger May Be Cooked to Order. However, the Consumption of Raw or Uncooked Food Such as Meat, Chicken and Eggs May Contain Harmful Bacteria, May Cause Serious Illness or Death, Especially if You Have Certain Medical Conditions*