



# GRAND LAGOON YACHT CLUB STARTERS

## GLYC Blue Chips \$9

*House fried potato chips topped with blue cheese béchamel, bacon bits, green onion & balsamic reduction*

## Pretzel \$12

*Served with beer cheese, creole mustard & topped with pretzel salt*

## Jumbo Chicken Wings \$15

*10 wings with choice of sauce: blackened, garlic parmesan, Asian sesame or buffalo*

## Spicy Tuna \$14

*Crispy dashi sushi rice topped with spicy yellowfin tuna, scallion aioli, and ginger soy*

## Bruschetta \$9

*Toasted crostini topped with diced tomato, red onion, fresh basil, drizzled balsamic reduction & basil salt*

## Nachos half \$10 \$14

*Choice of chicken or seasoned ground beef with cheese sauce, pickled jalapeño, salsa, sour cream, and black olives on top of fresh fried corn chips*

## Truffle Tots \$10

*Crispy tots drizzled with truffle oil and topped with parmesan cheese & parsley, served with our red wine ketchup*

## Captain's Bangin' Shrimp \$15

*8 shrimp cooked your way: fried, blackened, or grilled on top of our house slaw & topped with house banger sauce*

## Quesadilla \$14

*Choice chicken, steak or shrimp with melted cheddar & jack cheese, served with chipotle crema & salsa*

## SALAD

Add Steak \$10 Add Chicken \$6 Add Shrimp \$8

Ranch - Honey Mustard - Raspberry Vinaigrette - Blue Cheese - Italian - Oil & Vinegar

## Feature Salad \$15

*Ask your server about our current feature*

## Chicken Bacon Ranch \$12 half \$8

*Choice of grilled, fried or blackened chicken on top of chopped romaine lettuce, bacon bits & croutons tossed in ranch dressing*

## Chopped Caesar \$10 half \$6

*Chopped romaine lettuce, crouton & shaved parmesan cheese tossed in Caesar dressing*

## The Greek \$14 half \$10

*Chopped romaine lettuce, kalamata olive, pepperoncini, red onion, cucumber, feta cheese & cherry tomato tossed in Greek vinaigrette dressing*

## Black & Blue \$16 half \$10

*Tender sliced steak, heart of romaine, blue cheese crumbles, bacon bits & blue cheese dressing with a balsamic reduction drizzle*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

IF YOU HAVE A FOOD ALLERGY PLEASE NOTIFY YOUR SERVER.



# GRAND LAGOON

## YACHT CLUB

### HANDHELDs

#### Wraps

Chicken Caeser wrap	\$10
Bacon chicken wrap	\$10
Grouper Wrap	\$14

Reuben	\$15	half \$9
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*Sliced corned beef, sauerkraut, Swiss cheese & house sauce on toasted marble rye*

Cuban	\$15	half \$9
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*Roast pork, sliced ham, Swiss cheese, pickles, mustard & mayo on pressed Cuban bread*

Po' Boy	\$14	half \$9
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Shrimp	\$14	half \$9
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Grouper	\$14	half \$9
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Chicken	\$12	half \$7
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Tacos	\$14	
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<i>On flour or corn tortillas, served with chips &amp; salsa</i>	
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• Fish with slaw, chipotle crema & shredded cheese	
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• Chicken or Ground Beef with lettuce, tomatoes, cilantro lime crema & shredded cheese	
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### BURGERS

<i>Add a Patty for</i>	\$5
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Lagoon Classic Burger	\$14
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<i>All beef patty cooked to your liking topped with burger sauce lettuce, tomato, onion and pickles</i>	
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Chicken Burger	\$14
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<i>Grilled ground chicken patty with lettuce, tomato, onion, pickles, scallion aioli &amp; choice of cheese</i>	
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### BASKETS

*Choice of one side*

Grouper, Shrimp or Tenders	\$15
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*Fried, Blackened or Grilled:*

- 6 large tail-on shrimp
- Grouper filet or bites
- 3 large fried chicken tenders

### ENTREES

6oz Fillet Mignon <b>GF</b>	\$35
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*Topped with demi-glace, served with seasonal vegetables & choice of roasted red potatoes or baked potato*

Shrimp & Grits	\$20
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*6 crispy shrimp, sauteed peppers, onions & mushrooms & cheese grits topped with Cajun butter*

Chicken Parmesan	\$20
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*Crispy chicken cutlet, provolone cheese & house marinara sauce over linguini pasta*

Pork Chop <b>GF</b>	\$21
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*Served with seasonal vegetables & choice of roasted red potatoes or baked potato*

Asian Beef Noodle <b>GF</b>	\$25
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*Shaved filet mignon, roasted peppers, sauteed onions, fresh shredded carrots & glass noodles tossed in house Gochujang sauce*

Country Fried Steak	\$16
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*Topped with brown gravy, served with seasonal vegetables & choice of roasted red potatoes or baked potato*

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## YACHT CLUB

### SIDES

Cup of Soup	\$4	Bowl of Soup	\$6
House Salad	\$5	Slaw	\$4
Loaded Baked Pot	\$4	Fries	\$4
Mac & Cheese	\$4	Onion Rings	\$5
Butter Noodle	\$5	Tots	\$4
Seasonal Veggie	\$4	Sweet Potato Fries	\$5
Cup of Salsa	\$2	Corn Chips	\$4
Sliced Tomatoes	\$2	Potato Chips	\$4
Extra sauce	\$.50	Extra dressing	\$.50

### DRINKS

Coke	Orange Juice	Sweet Tea
Diet Coke	Grapefruit Juice	Unsweetened Tea
Coke Zero	Ginger Ale	Hot Tea
Sprite - Sprite Zero	Tonic - Soda Water	Coffee
Cranberry Juice	Lemonade	Espresso - Cappuccino

### BEER

Draft - Miller Light

Domestic		Imports		Premium
Blue Moon	Michelobe Ultra	Amstel Light	Pacifico	<i>Pensacola Bay Brewery</i>
Budweiser (can)	Miller Light	Modelo Especial	Red Stripe	Li'l Napolean IPA
Bud Light (bottle - can)	Yuengling	Modelo Negro	Guinness (can)	Rip Tide Amber Ale
Coors Light	Yuengling Blk&Tan	Corona (extra - light - premier)	Heineken	Jai Alai IPA
			Stella Artois - Stella N.A.	

### WINE

Sparkling	Rosé	White	Red
André Spumante	Chateau Ste. Michelle	Woodbridge Chardonnay	Woodbridge Cabernet Sauvignon
LaMarca Prosecco		La Crema Chardonnay	Woodbridge Pinot Noir
Freixenet Cava		Woodbridge Sauvignon Blanc	Woodbridge Merlot
		Kim Crawford Sauvignon Blanc	Gato Negro Malbec
		King Estates Pinot Gris	Josh Cabernet Sauvignon
		Woodbridge Pinot Grigio	La Crema Pinot Noir
		La Crema Pinot Gris	Banfi Chianti Classico
		St. Michelle Riesling	
		Cupcake Moscato	

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