

October Burgee Bar Menu

Available Thursday - Saturday from 11:00am until 7:00pm Dine-In and Take-Out

Salads

Caprese Salad

Fresh Mozzarella, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction \$13

MIYC Cobb Salad

Spring Mix, Smoked Bacon, Cucumber, Cherry Tomatoes, Onion, Boiled Egg, Gorgonzola Crumbles, Avocado, Choice of Dressing \$15 - **GF**

Caesar Salad

Chopped Romaine, Parmesan Cheese, and Croutons, Tossed in a Creamy Caesar Dressing \$13 -Vegetarian

Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Red Onion, Bacon, Creamy Blue Cheese, Grilled Crostini \$13

Dressing Choices- House Dressing, Blue Cheese, Ranch, Balsamic Vinaigrette, Oil and Vinegar, Honey Lime Vinaigrette, Caesar **Add-** Grilled Chicken \$6, Grilled Shrimp \$9, Grouper \$16

Handhelds

All Handhelds Come with One Side-French Fries, Sweet Potato Fries, Onion Rings, or a Fruit Cup

Wagyu Burger

Wagyu Beef, Lettuce, Tomatoes, Red Onion, Pickle, on a Toasted Brioche Bun Choice of Cheese - American, Swiss, or Cheddar \$20

Add- Bacon, Caramelized Onions, Fried Egg, or Caramelized Mushrooms \$2 each

The Big Grouper

Grilled, Blackened, or Fried, Lettuce Tomatoes, Red Onion, Lime Aioli, Brioche Bun \$28

Fried Green Tomato Sliders

Pimento Cheese, Red Pepper Jam, on a Pretzel Roll

Cali Grilled Chicken Club

Bacon, Swiss Cheese, Avocado, Fried Egg, Lettuce, Tomato, Mayo, Brioche Bun \$18

Ceasar Wrap

Chopped Romaine Lettuce, Croutons, Parmesan Cheese, Creamy Ceasar Dressing, Flour Wrap \$12 -Vegetarian

Add- Grilled Chicken \$6, Grilled Shrimp \$9, Grouper \$16

Wood Fire 12- Inch Pizza

Gluten Free Dough Option Available

The Carrie

Plain-Old Jane, Just Cheese, and House-Made Red Pizza Sauce \$13

Add Toppings- 2.50\$ each

The Marla

Boursin Herb Cheese Cream Sauce, Crab, Shrimp, Fresh Italian Parsley \$20

The Chef

Fig Jam, Olive Oil, Crispy Prosciutto, Fontina Cheese, Fresh Arugula \$15

The Dockmaster Missy

House-Made Red Pizza Sauce, Crispy Eggplant, Fresh Mozzarella, Fresh Basil, Balsamic Glaze \$15

The Overload

House-Made Pizza Sauce, Mozzarella Cheese, Pepperoni, Mushrooms, Peppers, Onions, Italian Sausage \$23

The Brooklyn Bronx

Olive Oil, Garlic, Ricotta Cheese, Roasted Red Peppers, Artichokes, Italian Sausage \$18

The Big-Bird-Que

BBQ Sauce, Grilled Chicken, Bacon, Caramelized Onions, Fresh Cilantro \$18

The New York Buffalo

Buffalo Sauce, Grilled Chicken, Candied Bacon, Caramelized Onions, Gorgonzola Cheese Crumbles, Chopped Celery

\$18

\$2.50 Per Topping- Pepperoni, Italian Sausage, Peppers, Onions, Spinach, Artichokes, Black Olives, Roasted Red Peppers, Mushrooms, Bacon, Garlic, Ricotta Cheese, Feta Cheese, Anchovies

***All Prices are subject to Tax and Gratuity ***
There is a \$6.00 plate charge for all shared entrees

The Consumption of raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of food-borne illness

Menu subject to change daily

The "house charge" on your check helps the Club cover the enhanced wage rate we are paying our servers

An "additional tip" space is provided as a way for members to reward servers for exceptional service