



# VINOY CLUB GRILL



## ALL DAY MENU

### WARM - UP

<b>SEASONAL SOUP</b>	12
<b>ROASTED RED PEPPER HUMMUS</b> naan   crudité	14
<b>VEGETABLE QUESADILLA</b> flour tortilla   oxaca   onion   sweet pepper   wild mushroom   pico de gallo   guacamole   sour cream	22
<b>ROASTED ARTICHOKE &amp; SPINACH DIP  GF </b> queso fresco   queso oxaca   sundried tomato   blue corn tortilla chips	19
<b>CLASSIC WINGS</b> <i>choice of buffalo, honey buffalo, sweet chili, or lemon pepper</i>	19
<b>HONEY BUFFALO SHRIMP</b> lightly battered   house ranch <i>choice of buffalo, honey buffalo, sweet chili, or lemon pepper</i>	24
<b>LAUGHNER LOBSTER COCKTAIL   GF</b> hass avocado   pico de gallo   maine lobster   micro celery   blue tortilla chips	34

### ON THE GREEN

<b>VINTAGE CAESAR</b> romaine   parmesan cheese   herb croutons	14
<b>SNELL ISLE   GF</b> spinach   brick st. greens   blueberry   persian cucumber   chives   queso fresco   pistachio   guava vinaigrette	16
<b>SESAME SEARED AHI TUNA</b> jasmine rice   alfalfa sprouts   fresh jalapeno   asian slaw   crispy wonton   avocado   chives   ginger soy	42
<b>SESAME GINGER SALAD</b> brick street greens   purple cabbage   sweet peppers   citrus segments   carrots   wontons   chives   celery   macadamia nuts   carrot & ginger vinaigrette	18
<b>SANTA FE BOWL  GF </b> jasmine rice   romaine lettuce   black bean salsa   queso fresco   chipotle crema   blue corn tortilla   lime	18

PROTEINS | GF | : CHICKEN - 9, FLORIDA  
SHRIMP - 12, SALMON - 14, GROUPER - MP

### HANDHELDS

ENJOY CHOICE OF  
SWEET POTATO FRIES | FRENCH FRIES | SIDE SALAD |  
SEASONAL FRUIT | OR CUP OF SOUP  
*\*make it a wrap \$5*

<b>SIR WALTER'S TACOS</b> blackened grouper   grilled pineapple salsa   asian slaw   chipotle crema   lime	30
<b>GROUPER SANDWICH</b> grilled or blackened   asian slaw   remoulade	MP
<b>1925 DOUBLE SMASH BURGER</b> sautéed onions   secret sauce   bibb lettuce   tomato   american cheese	21
<b>CONNECTICUT LOBSTER ROLL</b> split brioche   warm herbed butter poached lobster	28
<b>HONEY BUFFALO CHICKEN SANDWICH</b> lettuce   tomato   onion   swiss cheese	19

### FORK & KNIFE

\*AVAILABLE AFTER 4PM  
ENJOY CHOICE OF CUP OF SOUP OR SIDE SALAD

<b>*CHEF'S RECOMMENDATION</b>	MP
<b>*CEDAR PLANK SALMON</b> japanese sweet potato   garlic wilted spinach   wild mushroom   ginger soy	42
<b>GARLIC CREAM &amp; PESTO ANGEL HAIR</b> sun dried tomato   macadamia nut & kale pesto <i>Choice of Citrus Grilled (4) Tiger Shrimp or Rosemary Grilled Chicken</i>	38
<b>*RED WINE BRAISED SHORT RIB</b> pomme puree   roasted carrot   crispy onion	52
<b>CHURRASCO</b> potato medley   brussel sprouts   chimichurri   skirt steak	42

### SIDES

SWEET POTATO FRIES	10
SHOESTRING FRIES	10
SIDE SALAD	10
CUP OF SOUP	10
SEASONAL VEGETABLES	12
SMASHED FINGERLINGS	12
BRUSSELS SPROUTS	15

### SWEETS

<b>FRED'S BROWNIE SUNDAE</b> vanilla ice cream   cherry   chocolate sauce	14
<b>LOTTIE'S CARROT CAKE</b> cream cheese mousse   candied pecans   vanilla poached carrots	14
<b>SEASONAL BREAD PUDDING ALA MODE</b> powdered sugar   caramel	16

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE HAS BEEN ADDED FOR VINOY CLUB MEMBERS AND PARTIES LARGER THAN 6.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU  
HAVE CERTAIN MEDICAL CONDITIONS. IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER BEFORE ORDERING.



# VINOY CLUB GRILL



## BEVERAGE MENU

### vintage cocktails

HAGEN	22
bulleit rye   blanc verjus   cassis   velvet falernum   cardamom	
LAUGHNER	20
coconut cartel blanco   soju   citrus   lemongrass   bitters	
1925	22
fords london dry   campari   sweet vermouth   crème de noyaux	
GRAND DAME	20
hendricks grand cabaret   italicus   citrus   mediterranean tonic	
POLYWOG PALOMA	20
southbound blanco   ancho reyes verde   grapefruit   guava cordial	
THE PERRY	22
ketel one   blanc vermouth   manzanilla sherry	

### white wine

ALBARIÑO MORGADÍO RIAS BAIXAS 2022	20   85
VERMENTINO ANTINORI GUADO TASSO 2023	18   75
SAUVIGNON BLANC FRANCOIS CHIDAINE TOURAINNE FRANCE 2023	18   75
CHARDONNAY HENRI PERRUSSET MACON VILLAGES FRANCE 2022	18   75
CHARDONNAY ROMBAUER CARNEROS 2022	20   85

### red wine

PINOT NOIR THE CALLING RUSSIAN RIVER VALLEY 2022	16   65
PINOT NOIR THE FOUR GRACES WILLAMETTE VALLEY 2021	18   75
TINTA DE TORO NUMANTHIA "NUMANTHIA" SPAIN 2017	20   85
SUPER TUSCAN LE VOLTE DELL' ORNELLAIA ITALY 2021	18   75
CABERNET SAUVIGNON "JOSH" JOSH CELLARS CALIFORNIA	16   75
CABERNET SAUVIGNON "JUSTIN" PASO ROBLES, CALIFORNIA 2022	20   85
CABERNET SAUVIGNON MY FAVORITE NEIGHBOR PASO ROBLES, CALIFORNIA 2021	23   95

### bottle

CORKAGE FEE \$35  
FOR ANY WINE WE DO NOT OFFER IN HOUSE

SANCERRE DOMAINE BAILLY REVERDY LOIRE, FRANCE 2023	90
BURGUNDY MOILLARD MAISON FRANCE 2022	90
CHABLIS LOUIS MOREAU FRANCE 2023	86
RED BLEND ORIN SWIFT "8 YEARS IN THE DESSERT" CALIFORNIA 2021	90
CABERNET SAUVIGNON SHAFER "TD-9" NAPA VALLEY, CALIFORNIA 2021	110
CABERNET SAUVIGNON CADE NAPA VALLEY, CALIFORNIA 2022	250

### rosé & sparkling

COTES DE PROVENCE CHATEAU D'ESCLANS "ROCK ANGEL" FRANCE 2022	18   72
PROSECCO BRUT MASCHIO ITALY NV	18   72
BRUT CHAMPAGNE MOET AND CHANDON FRANCE NV	25   100
VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE FRANCE NV	32   160

### night cap

PINEAU PARK DESSERT WINE	15
TAYLOR FLADGATE 10YR TAWNY	20
ESPRESSO MARTINI	22
ketel one   crème de cacao   borghetti   cardamom   espresso	
CARAJILLO	22
del maguey vida   borghetti   licor 43   espresso   lemon	

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