



Appetizers

Smoked Fish Dip \$12 – GF

House smoked fish, pickled vegetables, micro greens, chili oil, grilled lemon, crostini

Smoked Duck Cornbread \$12

Rich cornbread served warm, Brussel slaw, lardons, smoked duck breast, maple vinaigrette,

Burrata and Smoked Heirloom Tomatoes & Strawberries \$12 – GF

Strawberries, arugula, tomato chutney, balsamic glaze

Soup & Salad

Seafood Gumbo Cup \$8 | Bowl \$12

Smoked sausage, shrimp, crawfish, rice, herbs

Soup Du Jour Cup \$6 | Bowl \$12

Please ask your server for details

Lobster Bisque Cup \$10 | Bowl \$15

Sherry, herb oil

Southern Garden Salad – GF, V Half \$5 | Whole \$10

Spring mix, cherry tomatoes, cucumbers, red onions, cheddar, crispy corn bread croutons, buttermilk ranch dressing

Wedge Salad – GF, V Half \$5 | Whole \$12

Blue cheese crumbles, lardons, cherry tomatoes, crispy onions, blue cheese dressing

Classic Caesar Salad – GF, V Half \$5 | Whole \$10

Romaine, shaved parmesan, garlic croutons, anchovies, Caesar dressing

Crab Cobb Salad – \$24

Mixed greens, lump crab, bacon, boiled egg, tomatoes, cucumbers, avocado, scallions, feta cheese, lemon honey vinaigrette

BLT Salmon Salad – \$22

Grilled Atlantic salmon, bacon lardons, arugula, cherry tomatoes, balsamic vinaigrette, cilantro

DRESSING OPTIONS

Caesar, ranch, blue cheese, lemon vinaigrette, balsamic vinaigrette

ADD ONS

Grilled chicken breast \$9, grilled salmon \$12, filet 6oz \$30, grilled shrimp \$12, seared scallops(4)–\$20



Handhelds | *Served with Shoestring Fries*

Shrimp Katsu Tacos (2) \$16

Sweet chile sauce, bell peppers, arugula, crema

Grouper Sandwich \$18

Grilled or blackened, tomatoes, lettuce, Cajun remoulade, toasted brioche

“Tampa Pressed” Cuban Sandwich \$17

Mojo pork, ham, salami, Swiss cheese, dill pickle slices, Dijonnaise, Cuban bread

GC Bacon Cheddar Burger \$18

Brisket/short rib blend, lettuce, tomato, toasted brioche

Short Rib Sandwich \$18

Braised short ribs, Swiss cheese, arugula, tomato jam

New England Style Lobster Roll \$28

Butter poached lobster salad, toasted bun

Turkey & Gouda \$14

Sliced roast turkey, Gouda cheese, arugula cranberry aioli, whole grain bread

Entrees

Truffle Wild Mushroom Rigatoni \$24 – GF

Foraged mushrooms, parmesan cream, cracked red pepper, truffle

6 oz Grilled Filet Mignon \$38

Red wine sauce & steak butter, whipped potatoes, balsamic brussels sprouts

Governors Club Crab Cake \$32 – GF

Jumbo lump crab cake, roasted corn succotash, confit fingerling potatoes, smoked tomato aioli

Chef's Daily Catch \$32

Sides \$5

Scallion mashed potatoes, haricot verts, grilled asparagus, seasonal vegetables, Shoestring fries, onion rings

SUPPORT LOCAL

'The Governors Club' Herbs and vegetables are used in as many dishes as possible

'Legacy Greens' Micro greens and flowers, Tallahassee FL

'Congaree and Penn' Jacksonville FL

'Rocky Soil Farm' Tallahassee FL