



GOVERNORS CLUB

Cheese & Charcuterie GF half \$19 | full \$38

House pickled vegetables, fig jam, honey comb, dry fruits & nuts, pecan raisin bread

Raw Bar

Gulf Coast Seafood Tower \$MP – GF

See server for details

Oysters on the Half Shell (6) \$15 – GF

Cocktail sauce

Shrimp Cocktail (5) \$15 – GF

Grilled lemon

Smoked Fish Dip \$12 – GF

Pickled vegetables, micro greens, chili oil, grilled lemon, crostini

Starters

Oysters Casino (6) \$18

Baked with smoked bacon casino butter

Burrata, Heirloom Tomatoes & Strawberries \$15 – GF

Arugula, tomato chutney, balsamic glaze

Lobster Hushpuppies \$18

Sweet corn sauce, remoulade, herb salad

Escargot Gratin \$15 – GF

Herb butter, provolone cheese, crostini

Hand Helds *(Served with shoestring fries)*

GC Bacon Cheese Burger \$18 – GF

Ground Brisket & short-rib blend, LTOP, cheddar cheese, comeback sauce, brioche bun

Pressed Cuban Sandwich \$17

Mojo pork, ham, salami, Swiss, dill pickles, Dijonnaise

NE Style Lobster Roll \$28

Toasted Brioche, house pickle cup

Fried Grouper Rachel \$20 –

Texas toast with remoulade, pepper jack cheese & Brussel slaw

Soup & Salad

Tableside Caesar (minimum of 2 guests) \$10 – GF

Please ask your server for details

Seafood Gumbo Cup \$8 Bowl \$12

Smoked sausage, shrimp, crawfish, rice, herbs

Lobster Bisque Cup \$10 Bowl \$15

Lobster meat, sherry, herb oil

Soup Du Jour Cup \$6 Bowl \$10

Please ask your server for details

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

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

Wedge Salad – GF, V Half \$6 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

DRESSING OPTIONS

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

ADD ONS

grilled chicken breast—\$9, grilled Scottish salmon—\$14, filet 6oz—\$30, grilled shrimp—\$12

Composed Dishes

Scallop & Shrimp Risotto \$38 – GF

Diver scallops, jumbo grilled shrimp, asparagus risotto, chive oil, herb salad

Truffle Wild Mushroom Rigatoni \$24

Foraged mushrooms, parmesan cream, cracked red pepper

Grilled N.Y. Strip Steak \$43 –

Blue cheese bacon butter, truffle fries & crispy Brussels sprout

Lobster and Crab Stuffed Grouper \$42

Mashed potatoes, vegetables du jour & boursin cream sauce

Governors Club Crab Cake \$32

Jumbo lump crab cake, roasted corn succotash, Old Bay steak fries, smoked tomato aioli

Braised Short Rib \$35 – GF

Mashed potatoes, onion, mushrooms, carrot, lardons, natural jus

From the Grille (Includes Two Sides)

6/8oz Prime Filet \$38/\$49

16oz Prime Ribeye \$49

16oz Prime NY Strip \$39

Scottish Salmon \$29

A La Carte Side \$6

mashed potatoes, grilled asparagus,
seasonal vegetables, shoestring fries, onion rings
au gratin potatoes, truffle parmesan fries
maple Brussels, sweet potato fries