

Cocktails

Vesper Martini

vodka, gin, lillet blonde, lemon twist

Irish Maid

Jameson irish whiskey, St. Germain, lemon juice
simple syrup, cucumbers

The Frenchman's Creek Cosmo

citron vodka, triple sec, fresh lime juice
white cranberry juice, lime wedge garnish

Bee's Knees Cocktail

gin, honey syrup, lemon juice

Brown Derby Cocktail

bourbon, grapefruit juice, honey syrup

Blood Orange Gin and Tonic

gin, fresh blood orange juice, orange bitters, tonic
water

Apple Pie Cocktail

caramel vodka, apple pie liquor, apple juice, cinnamon

Strawberry Pomegranate Martini

pomegranate vodka, fresh strawberries, lemon juice
pomegranate juice, simple syrup

Kentucky Buck

bourbon, ginger beer, lemon juice and strawberries

Ginger Rogers Cocktail

vodka, crème de fraise, orange juice, strawberries
ginger beer

Whiskey Smash

bourbon, lemon juice, mint, simple syrup

The Hemingway Daiquiri

light rum, fresh lime juice, grapefruit juice
maraschino cherry juice

Cucumber Lemonade with Basil

crop cucumber organic vodka, St. Germain, lemon
juice soda water

Boston Cocktail

London dry gin, apricot brandy, grenadine
juice of half a lemon

Bobby Jones Cocktail

brandy, crème de cacao dark, grenadine, lemon juice

John Daly Cocktail

vodka and Arnold Palmer

Key Lime Martini

vanilla vodka, lime juice, coconut milk, pineapple juice
half and half, graham cracker crumbs

Caipirinha Cocktail

cachaça, limes, lime juice, brown sugar, crushed ice

Side Car

brandy, lemon juice, triple sec, simple syrup

Brandy Alexander

brandy, crème de cacao, cream, grated nutmeg

Small Plates

Kale Salad

oranges, sundried cranberries, toasted almonds
honey mustard vinaigrette

Israeli Chopped Vegetable Salad

eggplant, hummus

Burrata Cheese

heirloom tomatoes, basil pesto, pine nuts

Atlantic Salmon Skewer

quinoa salad and micro greens

Chicken Wings 6 ea.

BBQ or buffalo style or sweet chili, celery

Blackened Fish Tacos

tomato relish, guacamole, slaw and lime sour cream

Homemade Potato Chips

ranch dipping sauce

Goat Cheese Flatbread

arugula, caramelized onions, balsamic reduction

Raw Bar Specials

Half Dozen of Today's Featured Oyster

on the half shell

Oyster Martini

three freshly shucked oyster, cocktail sauce
splash of vodka

Jumbo Shrimp Cocktail

served with cocktail sauce, fresh lemon

Tuna and Salmon Sashimi

sliced, seaweed salad, aioli, chutney

Sushi Roll of the Day

wasabi, pickled ginger and soy sauce

Large Plates

Grilled Prime Burger

brioche bun, lettuce, tomato, onion, fries
and choice of: cheddar, American, Swiss and blue
cheese

Paillard

grilled - marinated organic chicken breast, arugula
heirlooms, red onions, parmesan

BBQ Pulled Brisket Sandwich

coleslaw, brioche roll, side of fries

Quesadilla

choice of steak, chicken or vegetables quesadilla
cheddar cheese, pico de gallo, guacamole
and sour cream

Open Faced Turkey Meatloaf Sandwich

honey mustard, caramelized onions, sweet fries

Tandoori Salmon

zucchini fritter, avocado-basil tzatziki
tomato-cucumber salad

Breaded Grouper Sandwich "Rachel"

fried grouper topped with coleslaw, lettuce
tomato and American cheese served on a toasted
brioche bun, French fries

Pizza

marinara sauce
shrimp, meat lovers, pepperoni, vegetarian

Grilled Cheese and Fries

cheddar, American and Jack cheeses with tomato
on whole wheat toast

Sports Bar Weekly Buffet Schedule

Mondays

Pizza Pasta and Chianti

Escarole white bean soup

Pasta station: Rigatoni, spaghetti and penne

Pomodoro, pesto, marinara

Meatballs, bolognese

Pizza: All Toppings

Steamed mussels, white clam sauce

Chicken parmigiana

Tuesdays

Texas Night

BBQ beef brisket and Texas style pork ribs

Luger's steak sauce, tomato and onion salad, coleslaw

Fried chicken, mac and cheese, garlic mashed potatoes

Wednesdays

Comfort Food and Chianti

Minestrone vegetable soup

Sizzling gyros, Italian sausage and peppers

Quesadilla station with loaded chicken and steak

Chicken pot pie, French fries

Thursdays

Deli Night

Matzo ball soup

Corned beef, pastrami, turkey, meatloaf

Mustard, pickles, pickled tomatoes

Knockwurst with sauerkraut

Stuffed cabbage, mashers, kasha, rye bread

Fridays

Prime Rib Night

Old fashion chicken noodle soup

Slow roasted prime rib au jus

Cedar plank salmon, rotisserie chicken

Corn on the cob, fried onion rings

Baked potato bar with chives, sour cream, broccoli,

bacon

Saturdays

Themed Buffets

from the Main Dining Room

Sundays

BBQ

Frenchman's Creek Sunday BBQ in Main Dining Room

Consumer Advisory Guidance

"consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"

There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have an immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.