



Appetizers

Grilled Chicken Quesadilla 11
Sour Cream, Salsa and Guacamole

Pulled Pork Sliders 13
Slow Roasted Pork Shoulder with Tangy Mustard BBQ Sauce

Grilled Land Shark™ Beer Brined Mayport Shrimp Skewers 13
Florida Citrus Chutney

Seared Ahi Tuna Wontons 13
Sesame Seaweed Salad, Pickled Ginger and Sweet Soy Syrup

Roasted Tomato Bisque 7

Daily Kettle Creation 7
Our Chef's Daily Selection

Salads


Caesar Salad 9
Classic Caesar Salad with Shaved Parmesan Cheese
With Grilled Chicken 16 With Ahi Tuna 20 With Grilled Shrimp 19

Asian Chicken Salad 16
*Grilled Ginger Marinated Chicken Breast, Napa Cabbage, Roasted Cashews,
Mandarin Orange and Cilantro, Spicy Sesame Dressing*


Tomato and Fresh Mozzarella Caprese 12
Sliced Tomatoes, Fresh Mozzarella, Balsamic Glaze and Truffle Oil

Chef's Fresh Garden Salad 7
*Seasonal Mixed Greens with Tomatoes, Cucumber and House Made Croutons,
Your Choice of Dressing*

Fit For You

 Grilled Atlantic Salmon (Low Cholesterol) 18
Char-Grilled Salmon Filet with Sautéed Spinach, Mandarin Orange Salsa

 Grilled Flat Iron Steak Salad (Low Card) 24
With Mixed Greens, Grape Tomatoes, Olives, Gorgonzola, Shallot Vinaigrette

 Chilled Seasonal Fruits and Berries (Low Fat) 15
Selection of Fresh Fruits and Berries with a Honey Yogurt Sauce

*These items have been selected to meet the diverse dietary needs of our guests.
Your server will be happy to answer any questions you may have.*



Sandwiches and Burgers

Served with Your Choice of French Fries or Fresh Fruit

Sawgrass Turkey Club 15

Oven Roasted Turkey Breast with Provolone Cheese, Bacon, Crisp Lettuce, Tomato and Your Choice of Bread

Cuban Panini 14

Fresh Roasted Pork Loin, Ham, Dijon Mustard, Pickle Slices on Panini Bread

Beer Battered Fish Sandwich 16

Fresh Atlantic Cod, Battered and Fried, with Malt Vinegar

Sawgrass Burger 15

Half Pound Fresh Angus Burger, Your Choice of Cheese, Sautéed Onions, Sautéed Mushrooms and Bacon

Black and Blue Burger 14

Half Pound Fresh Angus Burger, Cajun Seasoning and Crumbled Blue

Blue Crab Cake 19

Pan Seared Fresh Blue Crab, Bell Pepper and Red Onion Cake with a Citrus Remoulade

Café BLT 12

Bacon, Butter Lettuce and Tomato on Your Choice of Bread with Garlic Aioli

Mediterranean Grilled Chicken 14

Char-Grilled Marinated Chicken Breast, Provolone Cheese with Olive Tapenade

Tuna Salad Croissant 13

Fresh House Made Tuna Fish Salad, Lettuce and Tomato

Corned Beef Ruben 14

Corned Beef, Swiss Cheese, Russian Dressing and Sour Kraut on Grilled Rye

Mahi Fish Tacos 15

Grilled Mahi Mahi, Red Cabbage Slaw, Salsa, Sour Cream and Guacamole

Café Signature Items

Sawgrass Seafood Nicoise Salad 25

Tender Gulf Shrimp, Ahi Tuna, Hard Cooked Egg, Blistered Tomato, Olives and Balsamic Roasted Pearl Onions, Lemon Vinaigrette

Café Steak and Fries 26

Flat Iron Seasoned Steak, Grilled to Order, Truffled Arugula Salad

Penne Pasta 19

Penne Pasta, Shrimp, Broccoli, Sun Dried Tomatoes, Roasted Garlic and White Wine Butter Sauce

Chef Jeff Kaplan

The consumption of undercooked or raw food products may be hazardous to your health.