

## WINE MENU

**Candoni Moscato 7 Split**  
*Italy*

**EOS, Pinot Grigio 7 | 34**  
*Paso Robles, CA*

**King Estate, Pino Gris 11 | 42**  
*Willamette Valley, CA*

**EOS, Sauvignon Blanc 7 | 34**  
*Paso Robles, CA*

**Chloe, Suvignon Blanc 9 | 36**  
*Malborough, New Zealand*

**EOS, Chardonnay 7 | 34**  
*Paso Robles, CA*

**Portlandia Rosé 9 | 36**  
*Rich, Smooth, Vanilla*

**Firestone Riesling 7 | 34**  
*Santa Barbara, CA*

**EOS, Pinot Noir 7 | 34**  
*Paso Robles, CA*

**The Prisoner "Banisher," Red Blend 8 | 35**  
*Australia*

**EOS, Cabernet Sauvignon 7 | 34**  
*Paso Robles, CA*



## KID'S MENU

*Available for our younger guests up to age 10. All kid's entrees are served with a beverage and cookie.*

Chicken Fingers  
*Served with Fries 8.00*

Cheese Burger  
*Cheddar Cheese and Served with Fries 9.00*

Grilled Mahi  
*Served with Grits 8.00*

Grilled Cheese  
*Served with Fries 7.00*



**ALL DAY**  
11am-8pm Tuesday-Saturday

**LUNCH**  
11am-3pm Sunday & Monday  
Bar Open Until 6pm

*St. Johns Golf and Country Club  
205 St Johns Golf Drive  
St Augustine, FL 32092  
904.940.3200*



## APPETIZERS

### Conch Fritters

Crispy Fried Conch, Corn and Cheddar Cheese Fritters with Tabasco Sour Cream 7.00

### Fried Green Tomatoes

Panko Breaded, Deep Fried Tomatoes with Pimento Buttermilk Dressing 8.00

### Datil Pepper Hot Wings

6 Bone-in Wings with Celery and Blue Cheese 9.00

### St. Johns Fish Dip (gf)

Pecan Smoked Mackerel, Trout and Tuna Blended with Sour Cream, Chives, Garlic and Roasted Red Peppers, Served with Creole Melba Toast 8.00

### Stuffed Potatoes (gf)

Broiled Red Bliss Potatoes Stuffed with Sour Cream, Chives, Applewood Smoked Bacon and Sharp Cheddar Cheese 7.00

### St. Augustine Minorca Chowder (gf)

Local Chowder of Conch, Clams, Tomatoes and Datil Peppers 6.00

### Cup of Soup and Small Garden Salad

St. Augustine Minorca Chowder, Mixed Greens, Tomato, Cucumber, Croutons with Your Choice of Ranch, Bleu Cheese, Golden Italian, Balsamic Vinaigrette, or Raspberry Vinaigrette 7.00

### Cup of Soup and 1/2 Green Tomato BLT

St. Augustine Minorca Chowder with Fried Green Tomato, Applewood Bacon and Crisp Lettuce with Smoked Paprika Aioli on Texas Toast 8.00

## MAINS

### Fish Tacos

Grilled Pacific Mahi-Mahi in Flour Tortillas, Salsa Roja, Teardrop Pepper Pico de Gallo and Served with Black Beans and Cilantro Rice 15.00  
\*add Avocado 2.00

### Shrimp and Grits (gf)

Blackened White Gulf Shrimp and Smoked Andouille Sausage with Pepper Jack Cheese Stone Ground Grits 15.00

### Flat Iron Steak (gf)

Pepper Crusted and Grilled Black Angus Beef with Loaded Red Bliss Mashed Potatoes and Cabernet Bordelaise 16.00

## THE BRIDGE BURGER

Fire Grilled Black Angus Beef with Baby Iceberg Lettuce, Tomato, Red Onion, Cheddar Cheese on a Toasted Ancient Grain Roll 13.00  
\*\*Can Substitute Grilled Chicken

Served with your choice of Fries, Slaw or Kettle Chips.  
Substitute Garden Salad 2.00  
Add Bacon 1.00, Avocado 2.00, or Fried Green Tomato 2.00

## SIDES

4.00

Small garden salad | Slaw | Fries | Stone Ground Grits

\*(GF) Prepared Gluten Free

\*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\*\* **Department of Health**

## SANDWICHES

Served with your choice of Fries, Slaw or Kettle Chips  
Substitute Garden Salad 2.00

### Po-Boy

Blackened Shrimp, Butter Lettuce, Sliced Plum Tomatoes, Red Onion and Datil Remoulade on Soft Toasted Baguette Bread 14.00

### Green Tomato BLT

Fried Green Tomatoes, Applewood Bacon and Crisp Lettuce with Smoked Paprika Aioli on Texas Toast 9.00

### Andouille Sausage

Caramelized Onions, Stone Ground Mustard on a Beer Pub Bun 10.00

## SALADS

### Grilled Chicken Baby Iceberg Wedge

Sliced Fire-Grilled Chicken, Iceberg Lettuce, Sliced Roma Tomatoes, English Cucumbers, Red Onion, Crumbled Bleu Cheese, Bacon Bits and Herbed Croutons with Your Choice of Ranch, Bleu Cheese, Golden Italian, Balsamic Vinaigrette, or Raspberry Vinaigrette 14.00

### Golden Beet Salad

Tender Butter Lettuce with Sugar Grilled Golden Beets, Crumbled Feta Cheese, Sliced Granny Smith Apples, Candied Pecans and Citrus Vinaigrette 8.00  
\*add grilled shrimp or chicken 5.00

### Blackened Shrimp Caesar

Cajun Sautéed Gulf White Shrimp with Hearts of Romaine Wedge, Herb Croutons, Parmesan Crisps add Roasted Garlic Dressing 14.00

### St. Johns Smoked Tuna Niçoise (gf)

Smoked Yellow Fin Tuna with Lettuce, Capers, Tomatoes, Red Potatoes, Sliced Eggs, Niçoise Olives add Petit Green Beans Tossed in Dijon Herb Vinaigrette 14.00