

# Appetizers

<b>Chips and Salsa /GF</b> Add queso (+\$5) or guacamole (+\$6)	12
<b>Grilled Chicken Quesadilla</b> Oaxaca cheese, grilled sweet pepper & onions, cilantro, roasted tomato salsa, sour cream	21
<b>Crudités &amp; Classic Spreads /V</b> Garden vegetables, white bean hummus, baba ghanoush, olive tapenade, tzatziki, grilled pita bread	19
<b>Tropical Fruit Plate /GF   V</b> Chef's selection of seasonal tropical fruits, melon, berries, yogurt, granola	17
<b>Chicken Wings /GF   DF</b> Celery & carrot crudités Honey chipotle, BBQ or classic buffalo	19
<b>House-Made Coconut Shrimp /DF</b> Mango chili sauce	19
<b>Ceviche /GF   DF</b> Gulf fish, bay scallops, shrimp, crispy capers, cilantro, shallot, sweet peppers, avocado, aji amarillo, lemon oil, corn tortilla chips	24
<b>Mojo Pork Nachos /GF</b> Tortilla chips, queso, smoked jalapeño crema, pico de gallo	21

# Salads

<b>Caesar Salad*</b> Romaine, candied bacon, house-made croutons, shaved parmesan	18
<b>Cobb Salad /GF</b> Romaine, grilled chicken, egg, cucumber, candied bacon, blue cheese, cherry tomatoes, green goddess dressing	25
<b>Marinated Tuna Poke Bowl* /DF</b> Jasmine rice, tuna, edamame, pickled cucumber, wakame salad, avocado, crispy wontons	31
<b>Avocado &amp; Quinoa /GF   V</b> Artisan greens, avocado, cucumber, heirloom tomato, shaved red onion, sweet peppers, organic quinoa, oregano vinaigrette, feta cheese	21

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN

# Hand-Helds

Served with Kettle chips   fries or fruit +5	
<u>enhance your entrée :</u> sautéed onions, smoked bacon, or avocado +6 each	
<b>Kosher All-Beef Hot Dog</b> Grilled, sauerkraut upon request	17
<b>Chicken Tenders</b> Served with honey mustard or BBQ sauce	17
<b>Chicken Sourdough Melt</b> Grilled chicken breast, heirloom tomato, basil pesto, arugula, provolone cheese, sundried tomato aioli	24
<b>Black Angus Burger*</b> Choice of cheese, lettuce, tomato, onion, pickle, brioche bun	25
<b>Falafel Gyro /V</b> Artisan greens, feta cheese, cherry tomatoes, sumac onions, tzatziki, sliced cucumbers, warm pita	22
<b>Blackened Fish Tacos* /DF</b> Gulf fish, red cabbage & charred pineapple slaw, avocado mousse, spicy roasted tomato salsa	26
<b>Crispy Fish Sandwich*</b> Beer-battered Mahi Mahi, mango & red cabbage slaw, avocado spread, chipotle aioli, brioche bun	26

## ~Enhancements~

Grilled Chicken	15
Grilled Shrimp	19
Grilled or Blackened Mahi	20
Grilled or Blackened Salmon*	20

## ~Sweet Treats~

Fruit Popsicle /GF   V	7
Ice Cream Sandwich	7
Açai Bowl /GF   DF   V	17
House made granola, seasonal berries, banana, toasted coconut, chia seeds, local honey	

An 18% gratuity will be added to any check left unsigned, and a 20% gratuity will be applied to parties of six or more.

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



THE RITZ-CARLTON  
MEMBERS CLUB

SARASOTA

## Wines

~ by the glass or bottle ~

La Marca Prosecco	15   58
Chandon Spritz	15
Laurent Perrier Brut split	30
La Marca Prosecco Rosé split	15
Veuve Clicquot Yellow Label	145
Whitehaven Sauvignon Blanc	14   54
Maso Canali Pinot Grigio	14   54
La Porte Blanche Sancerre	18   70
Talbott Kali Hart Chardonnay	17   67
The Beach Rose	14   54
Miraval Rosé	18   70
Hahn Pinot Noir	14   54
Smith & Hook Cabernet	16   62

## Beers

### Domestic 8 | Bucket 44

Budweiser, Bud Light, Coors Light, Michelob Ultra,  
Miller Lite, Yuengling, Shock Top

### Import 9 | Bucket 48

Stella Artois, Corona Extra,  
Corona Light, Guinness, Heineken,  
Modelo Especial, Heineken 0.0

### Craft & Local 10 | Bucket 54

Athletic (N/A) IPA, Jai Alai IPA,  
Mango Cart Wheat Ale  
Pulp Friction Grapefruit IPA  
Siesta Beach Light

### High Noon Hard Seltzer

#### 8 Can | 44 Bucket

Black Cherry, Grapefruit, Peach,  
Mango & Pineapple

## Signature

## Frozen Drinks

~ add a dark rum float +4 ~

Strawberry Daiquiri	18
Piña Colada	18
Miami Vice	19
layered piña colada & strawberry daiquiri	
Lime D'Coconut	17
coconut rum, lime juice, coco lopez	

## Crafted Cocktails

La Copla Organic Sangria	14
Choice of Red or White, served with fruit	
"Lion's Share" Margarita	24
El Tesoro Blanco tequila, Cointreau, fresh lime, Grand Marnier floater	
Coconut Margarita	18
1800 coconut tequila, triple sec, fresh lime	
The Sparrow	17
coconut rum, pineapple rum, blue curaçao, pineapple juice, sour mix	
Skinny Piña Colada	17
coconut rum, pineapple rum, pineapple juice, coconut water	
Rum Runner	19
light rum, banana liqueur, blackberry liqueur, OJ, pineapple juice, dark rum float	
Shoreline	17
raspberry vodka, Cointreau, mint-syrup, lemon, muddled blueberry	
Mj-Oh Mai Tai!	18
gold rum, light rum, amaretto, lime, pineapple, dark rum float	
Golden Flash	17
Skyy vodka, passionfruit puree, lime juice, topped with ginger beer	
Sunshine Cooler	20
Tanqueray gin, Aperol, St. Germain, lemon juice, lychee puree, topped with club soda	