

# 19TH HOLE

## DINNER MENU

### TEEING OFF

#### FIRECRACKER | 9.00

*choice of shrimp or chicken, fried, tossed in a sweet chili sauce, topped with green onion, black sesame seeds, chow mein noodles*

#### CHEESE CURDS | 8.00

*on a bed of mixed greens, topped with grated parmesan, with a side of vodka marinara*

#### GROUPEY FINGERS | 9.00

*fried grouper fingers, served with malt aioli*

#### LOADED FRIES OR CHIPS | 7.00

*bacon, cheddar, green onion*

#### SPINACH ARTICHOKE DIP | 8.00

*served with pita chips*

#### THE MASTER'S PIMENTO CHEESE | 7.00

*served with butter baked saltines*

### ON THE ROUGHS

*Dressings: ranch, bleu cheese, house, balsamic vinaigrette, honey mustard, thousand island*

#### CAESAR | 8.00

*romaine, parmesan, croutons, caesar dressing  
add chicken or shrimp 3.00*

#### COBB | 8.00

*romaine, bacon, boiled egg, tomato, red onion, avocado  
add chicken or shrimp 3.00*

#### CHEF | 9.00

*romaine, boiled egg, tomato, cheddar cheese, ham & turkey*

### BIRDIES

#### WINGS | 10.00

*10 wings, celery and your choice of ranch or bleu cheese dressing  
\*Choose one sauce: buffalo, firecracker, cajun teriyaki, garlic parmesan, mango habanero*

#### CHICKEN TENDERS | 8.00

*5 handbreaded chicken tenders, garlic bread, house sauce, choice of one side.*

### SANDWEDGES

*served with one side*

#### PINEAPPLE MARINATED PORK TACO 9.00

*2 soft shell flour tortillas, pineapple marinated pork, crunch slaw, cilantro cream*

#### MILE HIGH CLUB | 9.00

*honey ham, smoked turkey, american, swiss, cherrywood bacon, lettuce, tomato, garlic aioli, texas toast*

#### BACON CHEESEBURGER | 10.00

*8oz ground chuck cooked to your liking, brioche bun, lettuce, tomato, onion, pickle, cherrywood bacon and your choice of cheese: american, swiss or pimento*

#### BUFFALO CHICKEN WRAP | 9.00

*ranch, cheese, tomato, bacon, romaine*

#### CHICKEN SANDWICH | 9.00

*grilled or fried chicken breast, brioche bun, lettuce, tomato, onion, pickle*

#### THE MASTER'S GRILLED CHEESE | 7.00

*grilled pimento cheese sandwich, on texas toast with bacon*

#### CAROLINA PULLED PORK SANDWICH | 9.00

*house smoked pulled pork, pimento cheese, slaw, brioche bun.*

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## DINNER MENU

### ENTREES

served with a steakhouse salad

#### 12OZ RIBEYE | 21.00

12OZ handcut black angus ribeye, grilled to your liking with choice of side

#### HAMBURGER STEAK | 14.00

12oz ground chuck, caramelized sweet onions, sauteed mushrooms, brown gravy, with choice of side

#### FRIED SHRIMP | 16.00

handbreaded Argentinean red shrimp, served with a red pepper remoulade and choice of side

#### CHICKEN MARSALA | 15.00

sauteed chicken breast, mushroom, onion and a sweet wine sauce, with choice of side

#### SOUTH GA CARBONARA | 18.00

choice of blackened chicken or shrimp, atop penne pasta, tossed in a bacon and parmesan yolk sauce

#### FRIED CHOPS | 15.00

2 fried center cut chops drizzled with white gravy, with choice of side

### FISH OF THE DAY

ask your server what the Chef has caught this week

### SIDES

3.00

waffle sweet potato fries

french fries

onion rings

roasted garlic mashed potatoes

seasonal vegetable

broccoli

cajun home chips

side salad add \$1

### BEVERAGES

2.50

tea (sweet or unsweet)

coke, diet coke, sprite

coffee (regular or decaf)

lemonade

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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## WINES

### WHITES

OXFORD LANDING CHARDONNAY | 6.00

*Australia*

• MATCHBOOK CHARDONNAY | 8.00

*California*

WILLIAM HILL CHARDONNAY | 8.00

*Napa Valley*

STELLA PINOT GRIGIO | 8.00

*Italy*

PONGA SAUVIGNON BLANC | 8.00

*New Zealand*

CASTEGGIO MOSCATO | 8.00

*Italy*

LOUIS PERDRIER BRUT | 8.00

### REDS

OXFORD LANDING MERLOT | 6.00

*Australia*

DARK HORSE MERLOT | 7.00

*California*

OXFORD LANDING CABERNET | 6.00

*Australia*

MCMANIS CABERNET | 8.00

*California*

CARTILIDGE & BROWN CABERNET | 9.00

*Sonoma Coast*

ANGELINE PINOT NOIR | 8.00

*California*

MONTE VELHO RED BLEND | 9.00

*Portugal*

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## COCKTAILS

RUBY RED | 7.00

*kettle grapefruit, lime juice, grapefruit juice,  
simple syrup, cranberry juice*

HEY HUNNY | 8.00

*kentucky bourbon, mint, honey, orange, soda,  
served on cube*

HARVEST MULE | 7.00

*absolut, ginger beer, apple cider, lime*

OLD FASHIONED | 10.00

*kentucky bourbon, sugar, orange, cherry,  
bitters, served on cube*

POMEGRANATE MARTINI | 8.00

*absolute, lemon, cointreau, pomegranate juice*

19TH HOLE BLOODY MARY | 8.00

*peppar vodka, tomato juice, lemon, tabasco,  
worcestershire, horseradish, celery, cherry  
tomato, salt, pepper, green olives, served tall*

BEES KNEES | 9.00

*gin, honey, lemon*

CHAMPAGNE CIDER | 9.00

*champagne, apple cider, cinamon*

DOMESTIC | 3.00

*bud light, budweiser, michelob ultra,  
yeungling, miller lite, coors light*

IMPORT | 4.00

*stella, corona, heinekin*