



JACKSONVILLE COUNTRY CLUB

SOUPS

Soup du Jour Cup \$5 Bowl \$6

Our featured soups change regularly.

French Onion

Soup Gratine Cup \$5 Bowl \$6

Caramelized onions, beef stock, rye croutons, and Swiss cheese.

STARTERS

Mozzarella Sticks \$9

Ten pieces lightly breaded in Italian bread crumbs, fried and presented with marinara.

Onion Rings \$7 / \$10

A club favorite. Jumbo onions, specially breaded and fried crisp.

Fried Pickles with Spicy Mayo \$8

Specially breaded and fried pickle spears.

Deviled Ham Cream Puffs \$12

A trio of in house made cream puffs stuffed with our own deviled ham.

Szechuan (Bang Bang) Shrimp \$13

A generous portion of crispy fried shrimp tossed in the popular sweet and spicy sauce.

Crab Cakes with Horseradish Cream \$18

A trio of lump crab cakes are grilled and served with horseradish cream.

SALADS

Sm/Lg

Brittany Salad  \$8 / \$11

Mixed greens, cauliflower, bacon, peas, sweet bacon dressing, and Parmesan cheese.

Caesar Salad \$8 / \$11

Romaine, homemade croutons, and our signature dressing are garnished with shredded Parmesan cheese.

California Chicken Salad \$10 / \$13

Our house chicken salad teams up with mayonnaise, seedless red grapes, and toasted almonds. Presented with fresh fruit and a danish.

Spring Cobb Salad  \$10 / \$13

Mixed greens, turkey, bacon, egg, radish, asparagus, green onion, candied almonds, and honey mustard dressing.

Chef Salad \$10 / \$13

Mixed greens with ham, turkey, bacon, cheddar, mozzarella, Parmesan, eggs, and tomato.

Southern Fried Chicken Salad \$11 / \$14

Mixed greens teams up with cheddar, mozzarella, bacon bits, Parmesan peppercorn dressing, and a fried chicken breast.

SANDWICHES

Chicken Bacon Ranch Wrap	\$11
Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.	
Pork Tenderloin	\$11
Our over-sized pork tenderloin is breaded, deep fried, and topped with lettuce, tomato, onion, and pickle.	
Chipshot	\$11
Shaved ham piled high with Swiss cheese on grilled white bread.	
Catfish Sandwich	\$13
Fried crisp and presented on a bun with tartar sauce, bacon, and tomato.	
Tuna Melt	\$11
Grilled marble rye with Swiss cheese and chilled tuna salad.	
Jr's Egg Sandwich	\$11
Grilled ham, American cheese, two fried eggs, and mustard on wheat.	
Louisville Hot Brown Sandwich	\$11
White toast, grilled turkey, sliced tomato, bacon, and mornay sauce are baked for this classic open faced sandwich.	
Shrimp Po Boy	\$11
Fried shrimp, lettuce, pickles, onion, and sriracha sauce on a toasted hoagie roll.	
Turkey Frisco Melt	\$11
Grilled white with Swiss, tomato, bacon, and deli turkey.	

BUILD - A - SANDWICH

1. Choose your Protein:

1/2 lb. Angus Burger, Grilled or Breaded Chicken breast fillet, Boca Burger

2. Choose your Bread:

Bun, Grilled White Bread, Grilled Wheat Bread

3. Choose your Cheese:

American, Swiss, Shredded Cheddar, Shredded Mozzarella, Bleu Cheese

4. Choose your Vegetable:

Sautéed Mushrooms, Sautéed Onions, Jalapeños

Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce

Presented with fries, lettuce, tomato, pickle, and onion.

\$12

PETITE PLATES

Creamy Lemon Chicken Piccata	\$14
A dusted and sautéed breast with capers, garlic, lemon, cream, and stock presented on risotto with a vegetable.	
Honey Garlic Salmon	\$15
Baked salmon with a glaze of honey, garlic, soy, sriracha, and lemon perched atop fried rice with a vegetable.	
Tuscan Shrimp	\$15
A trio of sautéed shrimp with garlic, tomatoes, spinach, cream, and lemon presented over whipped potatoes and a vegetable.	
Vodka Steak	\$20
A quarter pound medallion of beef tenderloin on whipped potatoes with vodka cream sauce, tomato, bell peppers, onions, and mushrooms.	

CHEF'S SELECTIONS

Sizzling Steak & Shrimp	\$24
An eight ounce coulette steak accompanied by three grilled shrimp with sautéed peppers, onions, and mozzarella cheese.	
Garlic Shrimp & Shells	\$17
Small bay shrimp, medium pasta shells, and garlic Alfredo sauce topped with shredded Parmesan cheese.	
Cashew Chicken Stir Fry	\$15
Boneless chicken, onions, bell peppers, cashews, garlic, and our own stir fry sauce presented over fried rice.	
Chicken Tenders	\$15
Six ounces of boneless breast meat is breaded and deep fried.	
Chicken Fried Chicken	\$15
Deep fried chicken cutlet, mashed potatoes, pan gravy, and a vegetable.	
Catfish Fillets	\$15/\$18
Fresh half pound fillets broiled, blackened, fried, or fried as fritters.	
Jack Daniel's Salmon	\$20
Grilled to perfection and presented with our tangy Jack Daniel's glaze.	

STEAKS

Filet Mignon

In house cut and trimmed. Bacon wrapped and broiled to your choice of doneness. Also available peppered and presented with garlic butter.

6 oz \$30

8 oz \$35

Ribeye

Twelve ounces of in-house cut and trimmed beef cooked to your choice of doneness.

\$32

Steak Sandwich

Four ounces of beef tenderloin is cooked to your choice of doneness. Served open-faced on white toast.

\$24



DESSERTS

Italian Lemon Cream Cake \$6

Cream cake filled with refreshing lemon cream and topped with vanilla cake crumbs.

Big Brulée Cheesecake \$6

The marriage of two great classics—crème brulée layered and a-mingle with the lightest of cheesecakes. Hand-fired sugar top.

Molten Chocolate Cake \$8

Deeply chocolate, en-robbed in chocolate and filled with a dark chocolate truffle. Served warm, unleashing a rush of molten chocolate. Served with a scoop of vanilla ice cream.

Caramel Apple Granny Pie \$6

Buttery caramel and toffee-stuffed custard blended with fresh Granny Smith apples piled high in a shortbread crust.

Carrot Cake \$6

An old traditional recipe—cream cheese frosting flecked with bright orange carrots and finished with a contrasting white chocolate drizzle.

Ice Cream \$4/6

One or two scoops with chocolate sauce, caramel sauce, whipped cream, and chopped nuts. Choice of vanilla, chocolate, peppermint, strawberry, and spumoni.

