

Spanish Wells
GOLF AND COUNTRY CLUB

February Crows Nest

Hours

Saturday - Thursday
11 am - 8 pm

Friday
11 am - 9pm

Member Happy Hour
3pm - 5 pm Daily

Kitchen Hours

Saturday - Thursday: 11am - 7pm

Friday 11am - 8pm

spanishwellscountryclub.com

Menu

Soup & Starters

Place To-Go Orders:
239-992-5100
x217 Crow's Nest

Extra Sauce/Dressing: \$2.00

Soup du Jour 8

Ask your server about Chef's Soup of the day.

Chips & Dip 8

Flash Fried in house Kettle Chips served with a side of French Onion Dip.

Classic Caprese Stack 12

Classic Caprese stack with sliced Tomatoes, sliced fresh Mozzarella Cheese, Balsamic reduction and fresh Basil Pesto.

Crudité Plate 12

Sharable Crudité plate includes Celery, Carrots, Naan Bread dippers and House made Roasted Red Pepper Hummus.

Popcorn Chicken 14

Buttermilk-marinated chicken, dredged in our Chicken flour, and flash-fried. Served with a side of Ranch.

Wings 18

(10) Marinated Fresh Chicken Wings, Flash Fried and tossed in your choice of sauce. Served with Celery. Choice of Bleu Cheese or Ranch Dressing.

Sauce: Buffalo, Buffalo Hot, BBQ, Sweet Chili, and Teriyaki.

Chili Crock 10

House-made chili with a ground beef blend of Chuck & Brisket, Kidney Beans, Onions, Bell Peppers, and Spices. Sour Cream, Chopped Onion and Cheese on side.

Classic Quesadilla 18

12 Inch Flour Tortilla filled with Cheddar Jack Cheese, and sauteed Peppers & Onions. Your Choice of: Chicken, Shrimp or Vegetable. Served with Mild Salsa & Sour Cream

Blackened Fish Tacos 18

(3) grilled Corn Tortillas filled with Blackened Cod, House Made Corn and Poblano Slaw, Avocado Creama, and garnished with crispy Tortilla Strips.

Crispy Cauliflower Bites 12

Dusted with Cornstarch then flash fried in a light crispy Tempura batter. Served alongside of Lemon Garlic Aioli.

Sesame Crusted Ahi Tuna 18

Sushi Grade Ahi Tuna thinly sliced and lightly seared, crusted with a blend of Black and White Sesame Seeds placed on top of a Seaweed Salad. Served with Soy Sauce, Pickled Ginger and Wasabi.

Salads

Extra Dressing: \$2.00

Split Plate: \$4.00

House Salad 12

Mixed Greens, tossed with Grape Tomatoes, julienne Red Onions and Carrots, sliced English Cucumbers. Served with Choice of Dressing.

Classic Caesar 12

Chopped Romaine, Parmesan Cheese, House Made Croutons, tossed in a Creamy Caesar Dressing. **Add Anchovies \$2.00**

Cobb Salad 20

Chopped Romaine, Grape Tomatoes, chopped Bacon, Red Onions, and Blue Cheese crumbles, Avocado, Hard Boiled Eggs, Grilled Chicken and Bleu Cheese Dressing on the side.

Thai Chicken Lettuce Wraps 14

Boston Bibb Lettuce stuffed with Rice Noodles, Marinated Chicken, Crumbled Peanuts and Shredded Carrots. Served with a side of Fresh Fruit. (No Substitutions).

Mandarin Orange Salad 16

Baby Spinach, Mandarin Orange segments, shaved Parmesan, Craisins, Candied Pecans, and dressed with a Poppy Seed Citrus Vinaigrette dressing.

Southwest Chicken Salad 18

Chopped Romaine, Grape Tomatoes, Black Beans, Roasted Corn, Avocado, Red Onion, and fried Chicken Breast. Drizzled with a Chipotle Ranch.

Choice of: Fried or Grilled Chicken

Protein Enhancements: Chicken or Tuna Salad \$5, Chicken Breast \$6, Shrimp \$8, Salmon \$10, Mahi-Mahi \$12

Prices do not include Tax or Service Charge
Consuming Raw or undercooked meats, seafood, poultry, shellfish or eggs
may increase your risk of foodborne illness.

Hand Helds

Place To-Go Orders:
239-992-5100
x217 Crow's Nest

All Handhelds served with a Choice of Sides

Split Plate: \$4.00

Classic Burger 16

Beef Brisket/Chuck blend patty, grilled to your liking, with Lettuce, Tomato, Onion on a Butter toasted bun. Served with a Pickle Spear.

Add Cheese \$1 Add Bacon \$2

Add Caramelized Onions or Mushrooms \$1

Smash Burger 18

2 Smashed Beef patties topped with American Cheese, House-made Smash Sauce, shredded Lettuce, and sliced Tomato. Served on a Butter toasted bun.

No temperatures taken.

Cheeseburger Smash Sliders 20

(3) Smash Style sliders topped with American Cheese, caramelized Onions, and Smash Sauce on slider rolls.

Brisket Sandwich 18

House smoked Beef Brisket topped with Carolina Gold BBQ Sauce and pickled Red Onions. Served on a Butter toasted bun.

Classic All Beef Hot Dog 10

Grilled All Beef Hot Dog served on a Brioche Hot Dog roll.

Lemon-Herb Grilled Chicken Sandwich 16

Marinated Chicken Breast grilled to perfection Served on a Butter toasted bun with Lemon Garlic Aioli, Arugula, and sliced Tomatoes.

Jr. Classic California Club Sandwich 18

House Roasted Turkey Breast, Swiss Cheese, Bacon, Bibb Lettuce, sliced Tomatoes, Avocado and Garlic Herb Aioli on toasted Wheat bread.

Grilled Portobello Sandwich 16

Balsamic Marinated Portobello Mushroom Caps, grilled to perfection and topped with Swiss Cheese and roasted Red Pepper Aioli. Served on a Brioche bun with Bibb Lettuce and sliced Tomatoes.

Mahi Fish Sandwich MP

Fresh Mahi Filet cooked your way, Grilled, Blackened, Bronzed or Flash Fried topped with Mango and Pineapple Salsa. Served on a Butter toasted bun with Bibb Lettuce.

Build Your Own Sandwich: 16

Choice of: BLT, Chicken Salad, Tuna Salad, House roasted Turkey breast or Black Forest Ham. Served with Lettuce, Tomato and Garlic Herb Aioli. **Bread Choice:** Sourdough, Wheat, or Rye. Or, as a wrap on a Flour Tortilla.

Add Avocado \$2

Sides

Extra Sides: \$6

- French Fries
- Sweet Potato Waffle Fries
- Coleslaw
- Onion Rings
- Kettle Chips
- Fruit
- Side Salad

Pizza

12" Pizzas

All Pies are Thin Crust

Traditional Cheese 14

Mozzarella and Parmesan Cheese blend. House-made Sauce. Garnished with Fresh Basil.

Margherita Pizza 16

Roma Tomatoes, and Mozzarella, House-made Sauce. Garnished with Fresh Basil and Balsamic Reduction.

Pepperoni Pizza 16

Sliced Pepperoni, Mozzarella and Parmesan Cheese blend. House-made Sauce. Garnished with Fresh Basil.

Meat Lovers Pie 18

Sliced Pepperoni, Italian Sausage, chopped Bacon, Mozzarella Cheese and House-made Sauce.

Available Toppings:

\$2.00 Extra per Toppings

NO HALF TOPPINGS

Pepperoni - Italian Sausage - Chopped Bacon - Onions - Bell Pepper Mix - Roma Tomatoes - Anchovies - Black Olives

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Menu Pricing Subject to Change



Weekend

BREAKFAST MENU

Served Saturday & Sunday
11 am - 2:00 pm

Custom Omelet

\$14

3 Egg Omelet stuffed with your favorite toppings and served with breakfast potatoes and Choice of Toast: Wheat, White, or Rye. **Pick (3) toppings:** Bacon, Sausage, Onions, Peppers, Tomatoes, Mushrooms, Spinach, Cheddar Jack Cheese, Goat Cheese or Feta Cheese. **Additional Toppings: \$.50 Each**

Spanish Wells Breakfast Burrito

\$16

Flour tortilla stuffed with Cheesy Scrambled Eggs, Hashbrowns, Sausage, Bacon and a little Salsa. Served with Breakfast Potatoes.

Classic French Toast

\$12

Thick sliced Challah bread dipped in our house made Custard mix and seared on the griddle until golden brown. Dusted with Powdered Sugar, and served with a side of Butter and Maple Syrup.

Sides

- Applewood Smoked Bacon \$3
- Breakfast Sausage Patties \$3

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