

OFF THE TEE

LOADED NACHOS

house chili, jalapenos, tomatoes, green onion, cheese sauce, lime crema 16
add guacamole 4
add salsa 2

HOUSE GUACAMOLE

tortilla chips 12
add salsa 2

JUMBO WINGS

Sweet or Korean BBQ Sauce
Carrots and celery
Choice of blue cheese or ranch 21

ARTISAN PRETZEL BITES

jalapeno cheese sauce 9

PEEL AND EAT MAYPORT SHRIMP

lemon wedge, cocktail sauce 16

PIMENTO CHEESE, PICKLES AND EVERYTHING FLATS 14

ON THE GREEN

SEASONAL SOUP BOWL 8

(Changes Weekly)

SOUTHERN FARMER'S SALAD

seasonal tossed greens, tomato, cucumber, carrots, hard-boiled egg, pickled onions, croutons, blue cheese crumbles, buttermilk ranch 13

CAESAR SALAD

romaine, parmesan cheese, croutons, Caesar dressing 11

FIRST COAST

butter lettuce, arugula, grilled shrimp, avocado, cherry tomato, fresh mozzarella, citrus vinaigrette 19

ENHANCEMENTS

Chicken 6 | Fresh Catch 10 | Chilled Shrimp 8

TACOS

Served with Chips

BRAISED CHICKEN THIGH TACOS

street corn salad, scallions, lime crema 16

FIRST COAST FISH TACOS

sawgrass spiced, guacamole, cabbage slaw, lime crema 18

An 18% gratuity, which is distributed to your server in its entirety, will be added to checks of 6 or more people; applicable state tax will be added to your check.

**Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness*

**Please inform your server of any food allergies you may have*

**Menu prices are subject to change with varying market supply/demand*

SAND-WEDGES

Served with Chips

TURKEY AVOCADO BLT

turkey, tomato, guacamole, bacon, butter lettuce, smoky aioli on multigrain toast 17

SAWGRASS BURGER*

angus beef, cheddar cheese, bacon, lettuce, tomato, on brioche bun 18

IMPOSSIBLE BURGER

Impossible meat, vegan aioli, lettuce, tomato, on vegan bun 20

BBQ PULLED PORK SLIDERS

bbq pulled pork, pickled onions, butter pickle, brioche slider buns, cheddar dipping sauce 16

LULU'S REUBEN

corned beef, thousand island dressing, sauerkraut, Swiss cheese on marble rye 17

JERK CHICKEN SANDWICH

pineapple glaze chicken breast, grilled pineapple and red onions, lettuce on brioche bun 16

KNIFE & FORK

Available after 5pm

GRILLED 10OZ NY STRIP

salt & pepper mashed potatoes, seasonal vegetables 28

FRESH CATCH (CHANGES WEEKLY)

southern yellow rice, salsa fresca 26

A LA CARTE 5

Chips | House Salad | Caesar Salad | Coleslaw

Available after 5pm

Seasonal Vegetables | Salt & Pepper Mashed | Southern Yellow Rice

SWEET SPOT

KEY LIME CHEESECAKE 9

BOURBON PECAN PIE 9

VELVET MOUSSE CAKE 9



Paul ("Pete") Dye, (1925-2020) was a legend in golf course design and construction, having designed over 100 courses along with his wife, former amateur champion golfer, Alice Holliday O'Neal Dye (1927-2019). Hailed as the father of modern golf course architecture, Pete was inspired by the great Scottish courses, and utilized small, sloping

greens, pot bunkers, strategically located water hazards, undulating fairways, and wooden bulkheads in his designs, famously saying, "Golf is not a fair game, so why build a course fair?"

Alongside Alice, Pete is responsible for some of the most iconic courses in the world including THE PLAYERS Stadium Course at TPC Sawgrass, and home of THE PLAYERS Championship since 1982; Harbour Town Golf Links on Hilton Head Island, South Carolina, and home to an annual PGA TOUR event since 1969; The Straits at Whistling Straits in Kohler, Wisconsin, a three-time PGA Championship site; and more. In 2005, Pete was awarded the Lifetime Achievement Award from the PGA TOUR, and in 2008, Alice and Pete were honored by the World Golf Hall of Fame with the lifetime achievement award, making Pete the fifth architect to be inducted into the Hall.

SIGNATURE COCKTAILS

Sawgrass Splash

Absolut Mandarin, lemonade, orange juice, fresh squeezed lime juice, simple syrup 14

Florida Mule

St. Augustine vodka, fresh lime juice, ginger beer 12

Strawberry Lemonade

Hendrick's gin, strawberry puree, & fresh squeezed lemon juice 13

Classic Mojito

Bacardi Limon, fresh mint, fresh lime and dash of simple syrup 14

Classic Old Fashioned

Old Granddad bourbon, Filthy black cherries, fresh orange, Angostura bitters, simple syrup 14

Southern Lemonade

Manifest bourbon, fresh squeezed lemon juice, triple sec, splash of sierra mist 15

Elevated Paloma

Casamigos Silver tequila, white grapefruit juice, club soda 15

Heat Relief

Malibu rum, captain morgan rum, blue curacao, pineapple juice, fresh lime 13

SCOTCH SELECTION

Balvenie 15yr. • Dewars • Glenlivet 12 yr. • Glenlivet 14
Glennfiddich 18 yr • Glenmorangie 12 yr • Johnnie
Walker Blue • Johnnie Walker Black • Lagavulin 16 yr.
• Macallan 12 • Macallan 18

SELECT WINES

Sparkling

Kenwood Yulupa Sparkling, California 11 42

White

Chateau Ste. Michelle, Riesling, WA 9 36

Meiomi, Chardonnay, CA 13 48

Sonoma Cutrer, Chardonnay, CA 16 64

Kim Crawford, Sauvignon Blanc, NZ 10 38

Provenance, Sauvignon Blanc, CA 13 48

Brancott, Sauvignon Blanc, NZ 9 36

Rose

Fleurs de Prairie Rose, France 12 44

Meiomi, Rose, CA 12 44

Ferrari Carano Rose, CA 16 64

Red

H3 Columbia Crest, Cabernet, CA 10 38

Baby Blue, Red Blend, CA 20 80

Black Stallion, Cabernet, CA 16 64

Magnolia Grove, Merlot, CA 9 36

J Lohr Los Osos, Merlot, CA 10 38

Line 39, Pinot Noir 9 36

Meiomi, Pinot Noir, CA 13 48

Chalk Hill Pinot Noir, CA 16 64

Alamos, Malbec, Argentina 10 38

BEER

Domestic 6

Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller light, Yuengling

Craft/Import 7

Bold City Duke's Brown Ale Can, Bold City Killer Whale
Cream Ale Can, Corona, Corona Light, Heineken 0.0,
Modelo, Peroni, Stella

Premium 7.50

Angry Orchard, Blue Moon, White Claw

Draft Beer

Guinness, Duke's Brown Ale, Intuition I-10 IPA,
Karate in the Garage, Michelob Ultra, Stella, Yuengling

WHISKEY LIST

Blanton's (Sawgrass Barrel) • Booker's • Gentleman
Jack • Jameson Black • Hudson • Knob Creek
Makers 46 • Manifest • Michter's • Michters Rye
Makers Mark • Woodford Reserve • Woodford Rye