

# DOUBLEGATE LUNCH MENU

## STARTERS

### SOUP DU JOUR

Culinary Team's Creation

\* CUP 4 BOWL 6 \*

### CHICKEN & CHEESE QUESADILLA ... 9

Mozzarella and Cheddar Cheese,  
Sweet Peppers, Onions,

### TRADITIONAL WINGS

Hand Tossed in your Favorite  
seasoning Or Sauce. Served with  
Celery Sticks and Blue Cheese or  
Ranch Dressing.

\* 6 / \$8.00 12 / \$15.00 \*

*DCC Signature Chicken Wings*  
*2 per Wing*

*Dry Ranch, Hot, Mild, Teriyaki & Lemon Pepper*

## ALL TIME MEMBER FAVORITES

### DCC CHICKEN SALAD PLATE ... 12

House Chicken Salad over  
Romaine Lettuce, served and  
Fresh Seasonal Fruit with a  
Yogurt Dipping sauce

*Served with Muffin of the Day*

### CRISPY CHICKEN TENDERS ... 10

House-made Fries and  
Honey Mustard



### FRENCH DIP ... 12

Thinly Shaved, 6oz prime rib,  
Caramelized Onions,  
Swiss Cheese, Served on a Hoagie Roll

*Horseradish  
Mayo and Au Jus*

## FROM THE GREENS

### CLUB SAMPLER ... 12

Doublegate Chicken Salad,  
Shrimp Salad, and Egg Salad  
Served with Grape Tomatoes &  
English Cucumber

### THE OYSTER SALAD ... 12

Cornmeal Fried Oysters, Over  
Chopped Romaine, Bacon, Diced  
Tomatoes, Hard-boiled Egg, and  
Sugared Pecans

### DCC WEDGE SALAD ... 8

Traditional Crisp Iceberg Wedge,  
Heirloom Tomatoes, Red Onion, Bacon,  
Blue Cheese Dressing

\* Chicken-5 Shrimp-7 Salmon-8 or Burger-6 \*

### CARB BUSTER SALAD ... 13

Seared Chicken Breast, Fank Steak, toasted Pine Nuts,  
Hard cooked Egg, Bleu Cheese Crumbles, &  
chopped Romaine Hearts

*Buttermilk Ranch dressing*

### AUTUMN PEAR & AVOCADO SALAD ... 12

Spring Greens and Spinach blend, Sweet juicy Pears, Crunchy Candied Walnuts, Cranberies, Parmesan and a  
Tangy Balsamic Vinaigrette

### HOUSE CURED TURKEY COBB SALAD ... 13

House Cured Turkey, Iceberg & Romaine Lettuce, Bleu Cheese Crumbles, Plum Tomatoes, Egg, Bacon, Avocado

\* Herb Buttermilk Dressing \*

*House-made Dressing Choices  
Pomegranate Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Blueberry Vinaigrette, Balsamic Vinaigrette,  
House Favorite Herb Buttermilk*

 Denotes Gluten-Free Items



## THE BACK NINE

### THE EXEMPLAR REUBEN ... 12

Served on Marble Rye Bread, Grilled Corn Beef,  
Sauerkraut, Thousand Island Dressing & Swiss Cheese

### DCC BURGER ... 13

8 oz Hand pattied Black Angus  
Burger, Char-Grilled to your  
desired temperature on a Toasted  
Brioche Roll

### CHICKEN OR SHAVED STEAK FAJITA ... 12

Onions, Peppers, Monterey Jack  
Cheese, with a Southwestern  
Mayo on Ciabatta Roll

### CHEF'S WRAP ... 11

Turkey, Ham, Swiss, American,  
Tomato, lettuce,  
Banana Peppers & Buttermilk ranch  
Rolled in an herb tortilla

### ATLANTIC GROUPE SANDWICH ... 13

Lightly Battered & Fried served with  
Lettuce, Tomato and dressed  
with a Aioli Sauce, atop a Brioche

*Choice to Grill Grouper*

### TURKEY BURGER ... 12

Grilled Ground Turkey Patty,  
Avocado, Provolone and Cajun Mayo

### CHIPOTLE CHICKEN WRAP ... 11

Seared Chicken Breast with Lettuce,  
Tomato, & Provolone cheese  
Wrapped in a warm Flour Tortilla

*Finished with a Chipolte Mayonnaise*



### SHRIMP PO BOY ... 12

Fried Shrimp served atop an Soft Hoagie,  
Shredded Lettuce & Tomato

*Lemon Mayo tartar*



## HEART HEALTHY CORNER

### DELI SANDWICHES ... 8

With lettuce & tomato Oven Roasted Turkey, Honey Ham, Egg, chicken, or shrimp salad

### SOUP DU JOUR & HALF SANDWICHES ... 8

From the Deli Board A la carte sides available for this item only

### CHOICE OF BREAD AND WRAPS

Tortilla or Spinach wrap, Whole Grain Wheat, White, Sourdough, Marble Rye

#### *Burger Enhancements*

*Applewood Bacon 1.50, Caramelized Onions, Sautéed Mushrooms,  
Jalapenos 0.50 each*

#### *Club Sides*

*French Fries, Sweet Potato Waffle Fries,  
House-Slaw, Fresh Fruit, House-Made Seasoned Chips*

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

*Please be sure to confirm with your server(s) about any food allergies since some ingredients are not always listed on the menu*



*Denotes Gluten-Free Items*