### DOUBLEGATE LUNCH MENU

## STARTERS:

#### **SOUP DU JOUR**

Culinary Team's Creation
\*CUP4 BOWL6\*

# CHICKEN & CHEESE QUESADILLA ... 9

Mozzarella and Cheddar Cheese, Sweet Peppers, Onions,

#### **G**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

### AUL 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



#### **G** FRENCH DIP ... 12

Thinly Shaved, 60z prime rib, Caramelized Onions, Swiss Cheese, Served on a Hoagie Roll

> Horseradish Mayo and Au Jus

#### **CLUB SAMPLER ... 12**

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

### FROM THE GREENS

#### 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

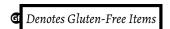
### 👽 AUTUMN PEAR & AVOCADO SALAD ... 12

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

#### **THE 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









### THE BACKNINE

#### 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, Monteray 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 GROUPER 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

