

Doublegate Lunch Menu

STARTERS

SOUP du JOUR

Culinary Team's Creation
/ CUP 4 BOWL 6 /

DCC Signature Chicken Wings 2 per Wing

Create Your Own Quesadilla – \$7

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 /

Flank Steak 3 / Grilled Chicken 2 / Sautéed Shrimp 5

Dry Ranch, Hot, Mild, Teriyaki & Lemon Pepper

ALL TIME MEMBER FAVORITES

Crispy Chicken Tenders – \$10

House-made Fries and
Honey Mustard



DCC Chicken Salad Plate

House Chicken Salad over Romaine Lettuce,
served and Fresh Seasonal Fruit with a Yogurt
Dipping sauce – \$12

/ Served with Muffin of the Day /



French Dip

Thinly Shaved, 6oz Prime Rib, Caramelized
Onions, Swiss Cheese, Served on a Hoagie Roll
– \$12

/ Horseradish Mayo and Au Jus /

FROM THE GREENS

Carb Buster Salad

Seared Chicken Breast, Flank Steak, toasted Pine Nuts, Hard-cooked Egg, Bleu Cheese Crumbles,
& Chopped Romaine Hearts – \$13
/ Buttermilk Ranch dressing /

Jerk Salmon Salad

Jerk seasoned Grilled Salmon atop Iceberg
Lettuce, Craisins, Coconut flakes, Candied
Pecans, Toasted Almonds, Grated Parmesan,
Sliced Avocado – \$13

/ Orange-Pineapple Vinaigrette /

Pear & Avocado Salad

Fresh Salad blend, Green Pears, Avocado,
Candied Walnuts, Cranberries, Parmesan and
a Tangy Balsamic Vinaigrette – \$11

DCC Wedge Salad

Traditional Crisp Iceberg Wedge,
Heirloom Tomatoes, Red Onion, Bacon,
Blue Cheese Dressing – \$8

/ Chicken-5 Shrimp-7 Salmon-8 or Burger-6 /

Southwest Salad

Grilled Chicken, Fire-roasted Corn & Black
Beans, Guacamole, Cheddar-jack, Tomatoes,
Mixed greens and Tortilla Chips – \$12

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*

HAND-HELDS

THE EXEMPLAR REUBEN

Served on Marble Rye Bread, Grilled Corn Beef,
Sauerkraut, Thousand Island Dressing &
Swiss Cheese
– \$12

DCC Burger

8 oz Hand pattied Black Angus Burger,
Char-Grilled to your desired temperature on a
Toasted Brioche Roll – \$13



Turkey Burger

Grilled Ground Turkey Patty,
Avocado, Provolone and Cajun Mayo – \$12

Chef's Wrap

Turkey, Ham, Swiss, American, Tomato, Lettuce, Banana Peppers & Buttermilk Ranch Rolled in an
Herb Tortilla – \$11

Chipotle Chicken Wrap

Seared Chicken Breast with Lettuce, Tomato, & Provolone Cheese Wrapped in a warm Flour
Tortilla – \$11
/ Finished with a Chipotle Mayonnaise /

Oyster or Shrimp Po Boy

Fried Shrimp served atop an Soft Hoagie,
Shredded Lettuce & Tomato – \$12
/ Choice to Grill Grouper /

Chicken or Shaved Steak Fajita

Onions, Peppers, Monterey Jack Cheese,
with a Southwestern Mayo on Ciabatta Roll – \$12



Atlantic Grouper Sandwich

Lightly Battered & Fried served with
Lettuce, Tomato and dressed
with a Aioli Sauce, atop a Brioche – \$13
/ Lemon Mayo tartar /

Heart Healthy Corner

DELI SANDWICHES

With lettuce & tomato Oven Roasted Turkey Honey Ham Egg, Chicken, or Shrimp salad – \$8

Soup du Jour & Half Sandwiches

From the Deli Board A la carte sides available for this item only – \$8

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*