



STARTERS

Chicken Tenders \$9

Golden Brown Tenderloins. Served With Honey Mustard Or Guava Bbq

Chicken Wings \$12

One Pound Marinated Wings Tossed In Your Choice of Hot, Sweet Teriyaki, Or Parmesan Garlic Sauce. Served With Blue Cheese Dressing And Celery Sticks

Jamaican Jerk Quesadilla \$10

Savory Jerk Chicken, Cheddar Jack Cheese, Cilantro, Green Onions, Filled In A Flour Tortilla. Served With Sweet Pineapple Salsa

Coconut Shrimp \$12

Water Prawn Shrimp Dusted In Natural Shredded Coconut And Golden Fried. Served With Creole Marmalade

Mozzarella Cheese Sticks \$10

Golden Brown Mozzarella Served With Bloody Mary Pomodoro Sauce

Thai Spring Rolls \$9

Golden Brown Vegetarian Rolls Served With Asian Slaw And Srirachi Ginger Soy

Nachos Supreme \$12

Tri-Color Tortillas Covered In Cheddar Cheese Sauce, Mexican Shredded Chicken And Topped With House Made Pico, Sour Cream, Fresh Guacamole, Lettuce, Jalapeños

Guacamole, Chips and Salsa \$8

Housemade Tri-color Tortilla Chips Served With Pico De Gallo And Guacamole

SOUPS AND SALADS

Add Chicken, Tuna or Egg Salad \$4 • Add Steak \$6 • Add Shrimp \$5 • Add Catch of the Day \$5 • Add Chicken \$4

Chopped Salad \$10

Blend Of Iceberg & Hearts Of Romaine, Cucumber, Tomato, Roasted Red Peppers, Maple Cured Bacon, Shredded Jack And Cheddar Cheese With Your Choice Of Dressing

Island Greens \$11

Spring Mix blend Of Baby Lettuce With Candied Pecans, Maple Cured Bacon, Florida Orange, Bermuda Onions, Feta Cheese, Tossed In A Raspberry Lime Vinaigrette

Caesar Salad \$9

Crispy Hearts Of Romaine Tossed With Our House Dressing, Traditional Croutons And Toasted Shredded Parmesan

Smaller Options available On Request

Oriental Chicken Salad \$13

Grilled Thai Boneless Chicken, Napa Cabbage, Bamboo Shoots, Candied Pecans, Julienne Seasonal Vegetable, Orange Segments And Tossed In A Sesame Ginger Dressing

Bebé Spinaca Salad \$11

Baby Spinach, Shaved Onions, Avocado, Mango, Tomato, Candied Pecans, Maple Cured Bacon, Hard Broiled Egg And Raspberry Lime Vinaigrette

Self Served Soup Buffet \$6

(Offered Monday-Friday 11am - 1pm) Featuring Chef's Signature Crab Bisque

Soup And Half Sandwich \$11

Soup And Half Deli Sandwich Du Jour

OFF THE GRILLE

Baja Chicken \$13

Marinated Grilled Boneless Chicken, Served On Our Brioche Bun Topped With Fresh Guacamole, Provolone Cheese, Maple Cured Bacon, Lettuce, And Sundries Tomato Aioli

Classic Club BLT \$9

Crispy Maple Cured Bacon, Lettuce, Local Tomato, Light Mayo On A Thick White Toast

Dunes Cheeseburger \$12

Certified Black Angus Quarter Pound Beef Char Grilled, Your Choice Of Cheese, Lettuce, Tomato And Onion And Served On A Potato Roll

Tuna Melt \$12

Our Housemade Tuna Salad, Seasoned Tomato And Swiss Cheese On Grilled Wheatberry Bread

The Official Dunes Grilled Cheese \$9

Traditionally Done On Wheatberry Bread With Grilled Tomato, American Cheese & Maple Cured Bacon

Quarter Pound Hot Dog \$8

All Beef Grilled Hot Dog, Served On A Freshly Baked Bun, With Chopped Onions And Our House Made Relish

Chipotle Bean Burger \$10

A Combination Of Beans, Vegetable, And Herb, Char Grilled To Perfection, Served On A Potato Roll And Finished With Chipotle Sundried Tomato Relish

CHEF'S SPECIALTIES

Dunes Steak Sandwich \$14

Char Grilled Angus Ribeye Served On A Potato Roll, Finished With Caramelized Onions And Gorgonzola Cheese Fondue

Domestic Red Grouper \$15

Grouper Your Way: Grilled, Blackened, Or Fried Filet Only, Sandwich Or Chef's Signature Reuben Style

Grilled Chicken Salad Pita \$11

Grilled Chicken Breast, Sundried Tomato, Baby Spinach, Fresh Herbs & Tomato Concasse Tossed In A light Mayonnaise On Wheatberry Bread

Chef's Daily Special

Fresh Catch of the Day \$13

Pan Seared With Lightly Cajun, Served On A Brioche Bun, And Topped With Mango And Avocado Salsa

Crab Cake Sliders \$12

A Mélange Of Crab and Herb Combination, Served On A Mini Potato Roll And Finished With Spinach, Plum Tomato And Bohemian Remoulade

Island Fish Tacos \$14

Catch Of The Day Prepared Your Way, Grilled, Blackened, Or Crunchy With Napa Cabbage, House Made Pico, Cheese, Placed In Mini Tortilla Bowls And Topped With Mango Aioli



SIDE FAVORITES

Sidewinder Beer Battered Fries, House Made Potato Chips, Black Bean And Corn Salsa, Fresh Sliced Fruit And Island Coleslaw \$4

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



REFRESHING TEAS AND DRINKS

Fresh Brewed Iced Teas

Chilled Island Tea- Unsweetened And House Brewed To Perfection \$2.50

Add A Hint Of Island Fruit Flavor \$1.00

Blackberry Peach

Strawberry Mango

Coca-Cola Products \$2.50

Selection of Gatorade \$3.00 ♦ Bottled Water \$2.50 ♦ Coconut Water \$3.00

CLUB SPIRITS

SIGNATURE COCKTAILS

Island Ting - Atlantico Rum, Fresh Lime Muddled With Agave Nectar Finished Over Ice With Grapefruit Juice And Sprite

Royal Flush - Crown Royal, Peachtree, Cranberry Juice

Bloody Mary - Dwight's Signature Recipe

Moscow Mule-Classic - Vodka, ½ Lime Squeezed, In A Copper Cup Finished With Ginger Beer

Dark n Stormy - Goslings Rum And Ginger Beer

Periwinkle Punch - Blackberry Brandy, Banana Liqueur, Light Rum, Pineapple Juice, Orange Juice, Fresh Orange Wedges, Grenadine Meyers Floater

Lime in the Coconut - Coconut Rum, Fresh Squeezed Lime, Coconut Water

Classic Mojios - Light Rum Muddle Mint/ Lime/Cane Syrup Topped With Club Soda

MARTINIS

Handmade - Tito's Handmade Vodka With Hand Stuffed Bleu Cheese Olives

Sanibel Causemo - Tito's Vodka, Coconut Rum, Fresh Lime, And Cranberry Juice. Served Up Or On Rocks. Lemon Twist For Garnish

Lemondrop - Stoli Citrus, Cane Syrup, Sugared Rim With Lemon Twist.

MARGARITAS

Classic - Sauza, Triple Sec, Sour Mix, Orange Juice

Fresh - Squeezed Lemon/Lime/Orange Juices, Agave Nectar, 100% Agave Tequila, Cointreau

Cucumber - Muddled Lime And Fresh Cucumber, Sour, 100% Agave Tequila, Cointreau

Blue Moon Margarita - Patron Silver Blue Curacao Pineapple Juice And Sour

DESSERT MARTINIS

Pineapple Upside Down Cake - Vanilla Vodka, Pineapple Juice, Grenadine

Keylime Pie - Vanilla Vodka, KeKe Beach, Graham Cracker Rim

Chocolate Cake - Stoli Citrus, Frangelico, Sugar Rim

CLUB HOPS

On Tap

Miller Lite • Budlight • Yuengling • Local Brew

\$4.00 Beer Selection

Budweiser • Budlight • Miller Lite • Coors Light • Michelob Ultra • Yuengling

\$5.00 Beer Selection

Corona • Corona Light • Heineken • Amstel Light • Sierra Nevada • Angry Orchard • Landshark

Stella Artois \$6.00

CLUB GRAPES

WHITES

Pinot Grgio	Glass	Bottle
House	6	20
Barone Fini, Italy	8	28

Sauvignon Blanc	Glass	Bottle
House	6	20
Ferrari-Carano, Fume Blanc	9	33

Chardonnay	Glass	Bottle
House	6	20
Hidden Crush	8	28
Landmark	9	26
Rodney Strong, "Chalk Hill", Sonoma	10	33
Grgich Hills	15	45

Other Whites	Glass	Bottle
House White Zinfandel	6	20
Selbach, "Incline", Riesling, Germany	8	29
Seven Daughters Moscato, Italy	8	29

REDS

Pinot Noir	Glass	Bottle
House	6	20
Parducci, "Small Lots", California	8	28
Paul Mas Estate, France	9	30
Cherry Tart, by Cherry Pie, Sonoma	11	41

Merlot	Glass	Bottle
House	6	20
Hogue, Genesis, Washington	10	37

Cabernet Sauvignon	Glass	Bottle
House	6	20
Cellar No 8, California	7	25
1865, Single Vineyard, Chile	11	41
Franciscan, Napa		49
Stag's Leap Artemis		50

Other Reds

XYZIN, California	Glass	Bottle
	7	25
Jacobs Creek, "Reserve", Shiraz	8	29
Rocca Delle Macie,		
Chianti Classico, Italy	10	37
Dona Paula, "Estate"		
Malbec, Argentina	10	37

BUBBLES	Glass	Bottle
Freixenet Mini Splits	6	
Gerard Bertrand, Cremant, France	7	39
Dom Perignon		249

ON TAP	Glass
Simi Cabernet Sauvignon	10
Franciscan Charonnay	10

