

Players

The Starters

Burrata and Tenderloin Crostini
portabello mushroom duxelles on a
toasted baguette | 15

Charred Shrimp
with a creamy chipotle dressing over
polenta cake | 16

Pierogi
homemade potato and cheddar dumpling with
bacon infused brown butter and sour cream | 13

Asian Style Buffalo Cauliflower
crispy cauliflower with a sweet and
spicy sauce over a bed of mixed greens | 13

Angels on Horseback GF
bacon wrapped oysters with lemon butter | 15



The Greens

Asian Salad
mandarin oranges, snow peas, peppers,
carrots, cashews, wontons, ginger soy sauce | 6/9

Caesar Salad GF
romaine, parmesan, croutons | 6/9

House Salad GF
mixed greens, cucumbers, carrots, croutons | 6/9

Avocado Strawberry
spinach, toasted almonds, feta cheese and
champagne vinaigrette | 12

Roasted Beet Salad
apple, arugula, toasted walnuts and balsamic dressing | 12

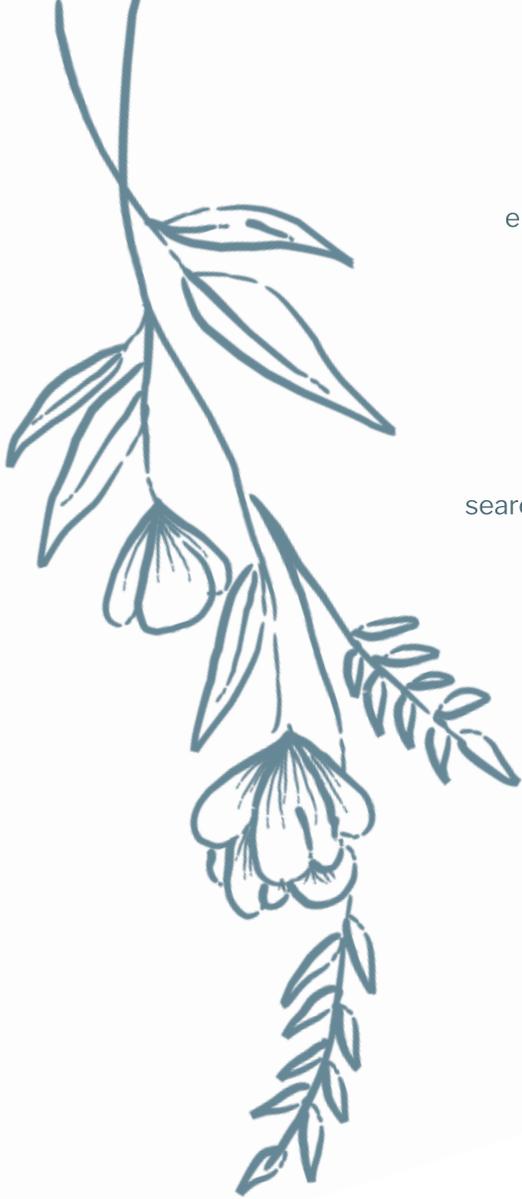
Tuscan Kale Caesar Salad GF vegan
sourdough croutons, crispy chickpeas, romaine lettuce
and housemade chickpea vegan caesar dressing | 12

Add: Chicken 7 | Salmon 11 | Shrimp 9

Dressing Choices: Balsamic, Honey Mustard, Low Calorie
Herb Vinaigrette, Italian, Ginger Soy Vinaigrette,
Homemade Chickpea Vegan Caesar, Thousand Island,
Raspberry Vinaigrette, Ranch and Blue Cheese

*Consumer advisory: items that are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions





The Main Course

Pan Seared Salmon ^{GF}

english peas and chorizo over mashed potatoes and citrus beurre blanc | 32

Pepper Steak Beef Tenderloin ^{GF}

cognac sauce, crisp batonnet potatoes and sauteed spinach | 39

Veal Braciola

tender veal cutlet rolled up with prosciutto and cheese while braised in tomato sauce and served over angel hair pomodoro | 33

Trucha al Ajillo ^{GF}

seared rainbow trout with creamy garlic sauce, risotto timbale and spinach | 32

Honey Pepper Coconut Shrimp

basmati rice, arugula and honey-sesame ponzu sauce | 30

Creamy Lemon Parmesan Chicken

sauteed asparagus, caramelized onions and parmesan risotto | 29

Bone in Pork Chop ^{GF}

grilled pork chop with mashed potatoes, roasted carrots and lime salsa verde | 28

Braised Short Rib

mashed potatoes and spinach ravioli | 34

Vegetarian Pulao ^{GF}

rice dish made with seasonal vegetables and indian spices | 20
Add: Chicken 7 | Salmon 11 | Shrimp 9

Cocktails

Southport Shandy

this light and refreshing spring cocktail combines fresh lemon juice and mint with a kick of Bacardi Limon | 12

Player's Paloma

a warm weather classic crafted with Tres Agaves Resposado, agave nectar, fresh lime and grapefruit juice | 14

Midnight Lemonade

succulently sweet and delightfully fresh. This adult only lemonade is crafted with Absolut Citron bodes flavors of lemon, orange and blackberry | 12

May Flowers

April showers bring May flowers, and this floral cocktail arrangement is sure to spike your senses. Made with End of Day's Luna Bloom Gin, elderflower liqueur and fresh rosemary. Spring is in the air! | 14

Cherry Lime Mojito

a flavorful classic with a fruity spin. This mojito is made with Bacardi Superior, fresh mint, lime juice and a splash of cherry | 12