

# 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