

Pub Lunch Favorites

Salads

Greek Salad

Romaine Lettuce, Local Tomatoes, Peppers, Cucumbers, Banana Peppers, Red Onion, Olives, Feta Cheese and Raspberry Wine Vinaigrette
\$9.95

Local Stuffed Tomato

Ripe Barefoot Farms Tomato Stuffed with Local Shrimp Salad, Served Over Assorted Greens, Balsamic Drizzle and Fresh Fruit
\$7.95

Tender Steak Over Baby Spinach Salad

Served with Feta Cheese, Olives, Cherry Tomatoes, Red Onions, Peppadew, Assorted Peppers, with an Orange Vinaigrette Dressing
\$12.95

Dataw Island House Salad

Crisp California Field Greens, Sliced Barefoot Farms Local Tomatoes, Hearts of Palm, Asparagus, Alfalfa Sprouts, Gorgonzola Cheese and Candied Pecans with Creamy Balsamic Dressing
King **\$5.95** Queen **\$4.95**

Carolina Cobb Salad

Crisp Hearts of Romaine topped with Oven-Roasted Turkey, Maple Ham, Avocado, Boiled Egg, Chopped Bacon, Tomato and Blue Cheese Crumble
Your choice of Grilled, Fried or Blackened Chicken
King **\$10.95** Queen **\$9.95**

Classic Caesar

Crisp Hearts of Romaine tossed with Seasoned Croutons, Parmesan Cheese and Classic Caesar Dressing
King **\$5.95** Queen **\$4.95**

Dataw Island Club Salad Sampler

Albacore Tuna, Country Chicken and Shrimp Salads, Cherry Tomatoes, Toasted Walnuts, Cucumbers and Grapes Served with Your Choice of Dressing
\$9.95

Salad Nicoise

Seared Tuna Over Mixed Greens, Green Beans, Artichoke, Tomato, Eggs, Olives, Served with Your Choice of Dressing
\$10.50

Salad Additions

Grilled, Fried or Blackened Chicken **\$4.00**
Grilled, Fried or Blackened Shrimp **\$5.00**
Fried Oysters, Crab Cakes or Fish of the Day **\$5.00**

Choice of Dressings

Parmesan Peppercorn, Traditional Caesar, Balsamic, Buttermilk Ranch, Chunky Blue Cheese, Italian, Raspberry Vinaigrette, Thousand Island, and Honey Mustard

House Wines

\$5.00

White

Sycamore Lane Chardonnay
Sycamore Lane Pinot Grigio
Rayun Sauvignon Blanc
Beringer White Zinfandel

Red

Canyon Road Cabernet Sauvignon
Tisdale Shiraz
Blackstone Merlot
Camelot Pinot Noir

By the Glass

White

A by Acacia Chardonnay **\$8.00**
Marco Polo Pinot Grigio **\$6.00**
Sterling Sauvignon Blanc **\$7.00**
Dr. Loosen Riesling **\$8.00**

Red

The Crusher Cabernet Sauvignon **\$7.25**
William Hill Cabernet Sauvignon **\$7.00**
Thomas Henry Merlot **\$6.75**
Maipé Malbec **\$7.50**
Sean Minor 4B Pinot Noir **\$8.50**
Thomas Henry Zinfandel **\$6.75**

Cold Sandwiches

Dataw Triple Wrap

Oven-Roasted Turkey, Maple Ham, Apple-Smoked Bacon, Vermont Cheddar, Vine-Ripe Tomato, Lettuce and Mayonnaise Wrapped in a Flour Tortilla

\$7.95

Deli Sandwich Board

Choose from Oven-Roasted Turkey, Maple-Cured Ham, Roast Beef, Albacore Tuna or Country Chicken Salad Served with Your Choice of Cheese on Deli Bread with Lettuce and Tomato

Full Sandwich \$7.95 Half Sandwich \$5.95

Santa Fe Chicken Wrap

Grilled Chicken Breast, Tomato, Peppers, Onion, Mozzarella Cheese and an Aioli Dressing Wrapped in a Flour Tortilla

\$7.95

The Croissant

A Large Toasted Croissant Served with One of the Following:

Shrimp Salad • Pecan Chicken Cranberry Salad • Tuna Salad with Melted Cheddar

\$8.95

Hot Sandwiches

Salmon Cake Sandwich

Homemade Salmon Cake, Lettuce, Tomato and Cajun Remoulade Served on a Kaiser Roll

\$7.95

Chicken Liver Sandwich

Fried Liver, Sauteed Onion and Mushrooms, Served with Lettuce and Tomato on a Hoagie Roll

\$7.95

All American Burger

Char-Grilled 8 oz. Angus Burger served with Bacon, Lettuce, Vine-Ripe Tomatoes and Your Choice of Cheese on a Soft Kaiser Roll

\$8.95

Chicken & Asparagus Crepes

Red Pepper Cream Sauce, Baby Spinach, Fresh Fruit and Your Choice of Dressing

\$8.50

Corned Beef Reuben

Thinly sliced Corned Beef Brisket Served on Grilled Rye Bread, Sauerkraut, Swiss Cheese, and Thousand Island Dressing

\$8.95

Garlic Pepper Turkey Club

Sliced Smoked Turkey, Bacon, Lettuce, Tomato, Swiss Cheese and Garlic Pepper Mayo on a Kaiser Roll

\$8.25

Quesadilla

Pan-Roasted Zucchini, Squash, Tomato, Spinach, Mushroom, Green Onion, Black Olives, Shredded Smoked Gouda Cheese in a Spinach Tortilla served with Sour Cream, Fresh Salsa and Guacamole

\$7.95

With: Grilled or Blackened Chicken \$9.95

Grilled or Blackened Shrimp \$10.95