**Lunch Starters**

**Mini Bama Burger Slider**

*bacon, Pimento cheese, pepper jelly 8*

**Breaded Fish Sticks**

*with tartar sauce 12*

**Pulled Pork Nachos**

*Pico de Gallo, sour cream, Queso cheese sauce, pickled jalapenos 12*

**Buffalo Fried Chicken Wings**

*Three wings with apple blue cheese salad 10*

**Soups/Salads**

**Salad Protein Add-Ons**

*Shrimp 8 Chicken 6*

**Caesar Salad**

*crisp romaine, grated parmesan, Caesar dressing, garlic croutons 5/9*

**Baby Iceberg Wedge**

*smoked bacon, crumbled bleu cheese, hard-boiled egg, tomato, red onion, buttermilk* *ranch dressing 5/9*

**Steelwood House Salad**

*Spring mix, balsamic dressing, feta, red onion, kalamata olives, cucumber, grape tomatoes 5/9*

**Strawberry/blue berry Balsamic Pecan Salad**

*candied spiced pecans, spring mix, feta, red onions, balsamic syrup 14*

**Chicken Salad or Tuna Salad**

*served on a bed of lettuce with tomatoes and sliced cucumbers or make it a wrap or Sandwich 12*

**Soup of the Day**

*Cup* 4 | *Bowl* 6

**Chicken and Andouille Gumbo**

*Cup* 4 | *Bowl* 6

**Steelwood Burger**

*choice of cheese, topped with lettuce, tomato, onion, pickles & choice of one side 15*

*Extra Toppings – bacon, sautéed onions and mushrooms, jalapenos* 3

**Quesadilla**

**Grilled Shrimp or Chicken**

*sautéed peppers and onions, pepper jack cheese, salsa, sour cream & choice of one side 14*

**Half Clubhouse Sandwich**

*ham, oven-roasted turkey, smoked bacon, Swiss and American cheese, lettuce, tomato, mayonnaise & choice of one side 16*

**French Dip**

*thin sliced roast beef, provolone, sautéed onions and mushrooms on a hoagie roll, served with au jus & choice of one side 16*

**Fried Shrimp Po’ Boy**

*lettuce, tomato, red onion, pickle & tartar sauce on the side & choice of one side item 16*

**Lunch Specialties**

**Italian Panini**

*ham, salami, olive salad, provolone, creole mustard 14*

**Lemon Pepper Tuna Wrap**

*seared ahi tuna, arugula, cucumber, tomato, feta, hummus, tzatziki, choice of one side 14*

**Chicken Parmesan**

*breaded Chicken topped with Marinara, fresh mozzarella served over capellini with garlic bread 16*

**- Sides -**

French Fries, Onion Rings, Sweet Potato Fries, Coleslaw, Sauteed Green Beans, Marinated Tomatoes and Fresh Fruit

**- For The Little Ones –**

|  |  |  |
| --- | --- | --- |
| Cheeseburger 8 | Chicken Tenders 8 | Grilled Cheese 7 |
|  | PB & J 6 | Cheese Quesadilla 7 |

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions\**

*\*All drinks contain 1 ½ ounces of alcohol unless special ordered\**

**Appetizers**

**Fried Calamari**

With tartar & cocktail sauces $16

**Mussels & Parmesan Pommes Frites**

Mussels steamed in garlic, wine & butter served with House made French Fries with parmesan $12

**Buffalo Fried Chicken Wings**

Three fried wings with blue cheese apple salad $10

**Mini Bama Burger Slider**

Bacon, pimento cheese, pepper jelly $8

**Fried Oysters**

cocktail & horseradish sauce

½ Dozen $18 – Dozen $32

**Soups**

**Soup** **du Jour**

cup $4 | bowl $6 (Ask Server)

**Chicken and Andouille Gumbo**

cup $4 | bowl $6

**Salads**

**Apple Pecan & Blue Cheese Salad**

Apples, candied pecans, spring mix, tomatoes, red onions, celery, blue cheese dressing $12

**Caesar Salad**

chopped romaine, garlic croutons, parmesan cheese & traditional Caesar dressing

half $5 | full $9

**Iceberg Wedge Salad**

bacon, egg, tomatoes, bleu cheese crumbles, onions & buttermilk ranch dressing

half $5 | full $9

**Steelwood Side Salad**

Spring mix, balsamic dressing, feta, red onion, kalamata olives, cucumber & grape tomatoes

half $5 | full $9

**Steaks & Gulf Fish**

**Come with grilled asparagus & ranch mashed potatoes**

**choice of sauces - Demi- glace, lemon butter, béarnaise or steak butter**

**8oz Filet Mignon $58**

**12oz Ribeye $55**

**10oz Wagyu NY Strip $60**

**Fresh Catch of the Day $44**

grilled, blackened, baked or fried

**Add On Items**

**Crab Oscar $16 - Fried Oysters $18 - Sautéed Shrimp $10**

**Sautéed Mushrooms $4 – Sautéed Onions $4**

**Specialty Entree’s**

**This Weeks Dinner Special**

**Ask your server**

**Potato Wrapped Gulf Fish**

wilted arugula & lemon caper butter sauce $44

**Bacon Wrapped Pork Tenderloin**

With ranch mashed potatoes, Grilled asparagus & creamy demi-glace $26

**Ham & Swiss Stuffed Chicken Breast**

Arugula basmati & Mornay sauce $26

**Seafood Cioppino Pasta**

Shrimp sauteed in garlic, Mussels, Fish simmered with tomatoes in chardonnay & fresh herbs topped with parmesan $24

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