

CROSS CREEK COUNTRY CLUB

DINNER MENU

Curated by Executive Chef Yurima Nunez

"A celebration of elevated club classics, fresh coastal ingredients & bold contemporary flavors crafted to complement your time at the club. Bon Appétit."



APPETIZERS & STARTERS

THE FAIRWAY CALAMARI **\$13.95**

Lightly dusted in fine semolina, fried to a golden crisp, with house-made garlic aioli & zesty marinara.

19TH HOLE STEAK BITES **\$14.95**

Tender medallions of premium beef tenderloin seared at high heat, finished with garlic herb butter.

CLUBHOUSE CHAMPIONS WINGS **\$12.95**

Crispy jumbo wings tossed in your choice of Buffalo, sweet chili glaze, or garlic parmesan.

TEE-OFF CHICKEN TACOS **\$10.95**

Grilled chicken breast in warm corn tortillas, topped with pineapple pico de gallo & micro cilantro.



DINNER SALADS

THE CLUBHOUSE WEDGE SALAD **\$10.95**

A chilled wedge of iceberg, house-made blue cheese dressing, smoky bacon, heirloom cherry tomatoes & red onions.

CHEF'S SIGNATURE CAESAR SALAD **\$9.95**

Crisp romaine hearts in creamy house caesar, shaved aged parmesan & herb croutons with fresh lemon zest.

THE CROSS CREEK HOUSE SALAD **\$8.95**

Fresh heritage garden greens, heirloom cherry tomatoes, English cucumbers & shredded carrots, with Chef's signature dressings.

ENHANCE YOUR DISH — ADD A PROTEIN TO ANY SALAD
OR PASTA

Grilled Chicken **+4.95** · Pan-Seared Shrimp **+6.95** · Grilled Salmon
+9.95



SOUPS

SOUP OF THE DAY **\$7.95**

A daily creation showcasing fresh, seasonal ingredients and Chef's rotational inspirations.

CLASSIC CHICKEN NOODLE SOUP **\$6.95**

A comforting, rich chicken broth simmered with tender shredded chicken, garden vegetables & egg noodles.



SANDWICHES & BURGERS

Served with crispy French fries or house-made coleslaw

THE PRIME FRENCH DIP **\$18.95**

Thinly sliced tender steak piled high on a toasted baguette with melted provolone & rich au jus for dipping.

THE SOFLO SMASH BURGER **\$17.95**

Two smashed premium beef patties, melted Swiss, sweet confit onions, crispy potato sticks & our SoFlo sauce.

MIDNIGHT HAVANA **\$16.95**

Slow-roasted mojo pork, sweet tavern ham, Swiss, tangy dill pickles & yellow mustard, pressed on Cuban bread.

THE CLASSIC CLUBHOUSE BURGER **\$16.95**

A premium grilled beef patty with thick-cut candied bacon, aged cheddar, confit onions, lettuce, tomato & SoFlo sauce.

For your convenience, a 20% gratuity will be added to your check

FORT MYERS, FLORIDA · (239) 768-1474

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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CROSS CREEK COUNTRY CLUB

DINNER MENU ♦ MAINS

🍴 DINNER MAINS

THE SIGNATURE SKIRT STEAK **\$27.95**

A beautifully marbled, fire-grilled skirt steak, marinated in fresh herbs, carved to order, topped with garlicky chimichurri.

CAST-IRON HANGER STEAK **\$24.95**

A tender center-cut hanger steak seared in cast iron, with crisp roasted potatoes & slow-confit cherry tomatoes.

PAN-SEARED SALMON **\$18.95**

A crispy-skinned salmon fillet draped in a velvety French beurre blanc, with Chef's seasonal market vegetables.

MEDITERRANEAN BAKED COD **\$18.95**

A flaky Atlantic cod loin baked to perfection, topped with cherry tomatoes, capers, Kalamata olives, garlic & olive oil.

CITRUS-GLAZED CHICKEN THIGHS **\$15.95**

Juicy bone-in thighs roasted to a golden crisp, brushed with a sweet & tangy citrus glaze of orange, lemon zest & herbs.

TRADITIONAL POLPETE **\$14.95**

House-crafted Italian meatballs slow-simmered in aromatic pomodoro, finished with aged Pecorino Romano & micro-basil.

🍝 PASTA CREATIONS

LINGUINE SCAMPI **\$25.95**

Delicate linguine tossed with pan-seared shrimp in a velvety garlic & white wine butter sauce, with lemon & parsley.

PAPPARDELLE BOLOGNESE **\$23.95**

Wide ribbons of pappardelle in a slow-simmered ragù of premium beef, aromatic vegetables & red wine, with shaved parmesan.

PENNE ALLA ROSA **\$19.95**

Penne in a luxurious pink cream sauce of classic pomodoro blended with rich Pecorino Romano cream & garden herbs.

🍟 CLUBHOUSE SIDES

CRISPY PETAL ONIONS

GARLIC WHIPPED POTATOES

SAUTÉED SPINACH

CRISPY FRENCH FRIES

GLAZED CARROTS

STEAMED WHITE RICE

STEAK SAUCES & ENHANCEMENTS – COMPLIMENTARY
WITH YOUR STEAK

*House Chimichurri · Classic Béarnaise · Green Peppercorn Au Jus · Red Wine
Demi-Glace · Roasted Garlic*

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