



Soup and Salad

Maine Lobster Bisque 9
sherry essence / crème fraiche
tarragon

French Onion Soup 7
gruyere cheese / baguette / cognac

Caesar Salad 8
romaine lettuce / shaved parmesan
croutons / parmesan-garlic dressing

BLT Salad 9
grilled pork belly / crispy onion /
vine ripe tomatoes / citrus aioli /
maytag bleu cheese

Watercress 11
local florida oranges / pomegranate /
ruby grapefruit / roasted almonds /
manchego cheese / sherry vinaigrette

Chop Chop Salad 9
iceberg / tomato / cucumber / olives /
red onion / feta / garbanzo beans /
creamy horseradish mustard dressing

Sides

Creamed Zellwood Farms Corn 7
Creamed Spinach 7
5 Cheese Macaroni and Cheese 7
Roasted Seasonal Vegetable 7
Garlic Green Beans 7
Sea Salt Baked Potato 7
Buttermilk Smashed Yukon Potatoes 7

Desserts

Macallan Brownie Sundae 10
Chocolate Layer Cake 9
Old Fashioned Root Beer Float 8
Vanilla Bean Crème Brulee 8
Traditional Juniors Cheesecake 8
Chocolate Fondue for 2 15

An 18% Service Charge
Will Apply For Parties of 6 or More

Consumer Advisory:
Consuming raw or undercooked beef, eggs, fish,
lamb, pork, poultry or shellfish may cause a risk of a
food borne illness

Appetizers

Bourbon BBQ Ribs 9
smokey house bourbon bbq sauce / pickled carrot and celery salad

Tuna Tartare 12
olive / artichoke / capers / egg whites / citrus olive oil / sea salt pita

Steamed Mussels 10
effinheimer ale- garlic broth / chorizo butter / roasted tomato

Maryland Lump Crab Cake 14
green apple-jicama slaw / jalapeno mango sauce

Baked Goat Cheese Dip 8
herb tomato sauce / watercress pesto / grilled sourdough

Pretzel Bites & Miniature Puff Pastry Franks 9
smoked honey mustard / 5 cheese fondue / chipotle ketchup

Sandwiches

Served with hand cut sea salt fries or kettle chips

Champions Gate Burger 14
certified angus beef patty / braised shortrib / wild mushrooms
crispy onions / herb boursin cheese / challah bun

All American Burger 12
certified angus beef patty / griddled onions / applewood smoked
bacon / sharp wisconsin aged cheddar / house pickles / challah bun

Oven Roast Turkey Waldorf Sandwich 11
applewood smoked bacon / maytag blue cheese / bibb lettuce
green apple-walnut compote / ciabatta bread

Lobster Roll 15
maine lobster-tarragon salad / griddled new england roll

Grilled Cheese Melt 10
brie / aged cheddar / gruyere / goat cheese / crisp bacon

Entrée's

Yellowfin Ahi Tuna 28
harissa hummus / roasted red pepper relish / crispy chic peas /
romesco

Florida Black Grouper 24
gulf shrimp crusted / yukon potato rosti / swiss chard
creamy shellfish broth

Atlantic Salmon 22
lobster fingerling potato salad / frisee / garden herb oil

David's Club Signature Steaks

Our steaks are perfectly aged for 28 days. Served with choice of
baked potato or buttermilk smashed Yukon potatoes.

8 oz Prime Filet Mignon 35

16 oz Prime Bone-in Rib eye 42

14 oz Angus New York Strip 33

Short Rib Pot Pie 23
slow braised shortribs / vegetable ragout /
sea salt-herb pastry crust

Niman Ranch Double Cut Pork Chop 25
caramelized apple-bacon jam / parsnip puree / scotch jus

Rosemary Polenta Cake 19
warm wild mushroom salad / arugula / parmesan / balsamic syrup

Roast Organic Chicken 21
thyme roasted chicken / root vegetables / spaetzle / chicken nage

WINES BY THE GLASS

White and Sparkling Wines

	6oz/9oz
Kenwood Vineyards, Brut, "Yulupa Cuvee", California, NV, 187ml	8
Piper Heidsieck, Brut, NV, Champagne, France, 187ml	20
Chandon, Rose`, California, NV, 187ml	11
Chandon, Brut, California, NV, 187ml	11
J. Lohr, White Riesling, "Bay Mist", Monterey County, 2007, California	9/13
Banfi, Pinot Grigio, "Le Rime" Tuscany Italy, 2009	9/12
Kim Crawford, Sauvignon Blanc, Marlborough, 2010, New Zealand	10 / 14
Joel Gott, Sauvignon Blanc, California, 2010	10/13.5
Freemark Abbey, Viognier, Rutherford, 2006, California	12 / 16
Kendall-Jackson, Chardonnay, Vintner's Reserve, California 2010	11 /14.5
Hess Select Chardonnay, Monterey, California, 2009	10/13.5
Stonehedge, Chardonnay, California, 2009	8/12
Hogue, Chardonnay, Coulumbia Valley, Washington, 2009	7/9.5
Franciscan, Chardonnay, Napa Valley, 2008, California	12 /16

Red Wines

Bearboat, Pinot Noir, Russian River Valley, 2008, California	15 / 22
Estancia, Pinot Noir, "Pinnacles Ranches", Monterey County, 2010	10/13.5
Hogue, Merlot, Columbia Valley, Washington, 2008	7/9.5
McWilliam's, Shiraz, "Hanwood Estate", 2006, Australia	7/ 11
Hogue, Cabernet Sauvignon, Columbia Valley, Washington, 2008	7/9.5
Lapostolle, Merlot, "Casa", Rapel Valley, Central Valley, Chile, 2010	10/14
Main Street Winery, Cabernet Sauvignon, California, 2008	10/13.5
Esser Vineryards, Cabernet Sauvignon, California, 2009	8/13
Bodega Catena Zapata, Malbec, Vista Flores, Mendoza	11/14.5
Louis M. Martini, Cabernet Sauvignon, Sonoma County	10/13.5
Oberon, Cabernet Sauvignon, Sonoma County, California, 2009	14/18.5
Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley	10/15

*Vintages are subject to change

SPECIALTY COCKTAILS

David's Stuffed Martini	12
Russian Standard Vodka, Hand Stuffed Bleu Cheese Olives	
Blue Crush	12
Van Gogh Blue Vodka, Sprite, Soda and Fresh Squeezed Lemon Juice	
Water Hazard	10
Skyy Pineapple Vodka, Cointreau, White Cranberry Juice, Blue Curacao	
Bitter Sweet	12
Grey Goose Vodka, Noilly Prat Sweet Vermouth, Cranberry Juice, Muddled fresh strawberries, dash Balsamic Vinegar	
Sage Advice	10
Prairie Organic Vodka, Pineapple Juice, Muddled with Fresh Sage and Lemon Juice	
Raspberry Citrus Drop	10
Stoli Vodka, Cointreau, muddled fresh Raspberries, Lemon Juice Topped with Sprite	
Blushing Berri	11
Ketel One Vodka, muddled fresh Blueberries and Lemon	
Indian Summer	11
Hendrick's Gin, Thatcher's Organic Elderflower liqueur, Fresh Lime Juice	

PORT WINES

Dows LBV Port	10
Dows 1994 Vintage Port	30
Fonseca Bin 27	8
Cockburn's 10yr Tawny	10
Taylor Fladgate 20yr Tawny	15
Taylor Fladgate 30yr Tawny	22
Taylor Fladgate 40yr Tawny	32
Penfolds Grandfather Port	25
Sandemans Founders Reserve	10
Sandemans 10yr Tawny	12
Sandemans 20yr Tawny	15
Sandemans 30yr Tawny	30
Sandemans 40yr tawny	37

COGNACS

Courvoisier VS	10
Courvoisier VSOP	12
Courvoisier XO	30
Hennessy VS	9
Hennessy VSOP	12
Remy Martin VSOP	12
Remy Martin XO	30
Grand Marnier Rouge	10
Grand Marnier 100yr	18
Grand Marnier 150yr	36
Grand Marnier Flight	32

CIGAR SELECTION

AVO #2	19
Ashton Crystal Belicoso	22
Arturo Fuente Corona Imperial	15
Cohiba Toro	29
Macanudo Crystal	17
Romeo y Julieta Verona Court	14
Partagas Black Maximo	13
Monte Cristo White Court	22

