

Starters

Grouper Fingers

buttermilk and herb marinated, flour and cornmeal
crusted grouper.

Served with house made tartar sauce

10

Spicy Crab Cocktail

Jumbo lump crab, sriacha, mayonnaise, cilantro and
roasted seaweed

11

General Tso Buffalo Chicken

Crispy Tabasco Wings Tossed in
an Orange Soy Buffalo Sauce

9

Shrimp Cocktail

5 Jumbo, Cocktail Sauce, Lemon.

12

Maryland Style Crab Cake

Lump Crab, Mayonnaise, Lemon, Saltine Cracker.
Served with Coleslaw and house made Tartar Sauce

11

Loaded Queso Fundido

Creamy cheese sauce with bacon, sour cream,
cilantro, green onion and tomato.

Served with fresh potato chips

7

Soups

Chef's Daily

cup 4 / 5 bowl

El Con Chill

cup 5 / 6 bowl

French Onion Gratin

6

Salads

"4350"

An IMG Signature Salad - Turkey Breast, Iceberg,
Egg, Blue Cheese, Tomato, Avocado, Bacon,
Sweet and Sour Dressing

6 / 10

Mandarin Chicken

Carrot, Cabbage, Pepper, Mandarin Orange
Five Spice Grilled Chicken, Daikon radish
Toasted Almond, Scallion, Crispy Lo Mein Noodle,
Lettuce Mix, Sesame Ginger Vinaigrette

7 / 11

Turkey Walnut

Spring mix, romaine, roasted turkey, walnut divinity,
apple, celery, dried cranberry,
Maple Cider vinaigrette

7 / 11

Cobb d' Mare

Lump crab, baby shrimp, roasted Salmon, egg,
roasted corn, avocado, champagne vinaigrette

12

Greek Shaker

Spring mix, grilled chicken, red onion, feta, cucumber,
mint, oregano, kalamata olive, tomato, pita crisp
mediterranean vinaigrette

11

IMG Trio

Chicken, Tuna, Shrimp or Egg Salad.
Choose Three with Spring mix, Tomato, Cucumber
and Pita Chips. 11

Substitute ea. scoop shrimp add \$1.00

IMG Caesar

Romaine, Parmesan, House made Caesar Dressing,
Garlic Croutons.

4 / 8

Grilled Chicken +4 / Salmon +6

The Grille at

IMG ACADEMY
GOLF CLUB
DINNER FW'18

IMG SIGNATURE ENTREES

w/ starch and vegetable du jour unless otherwise indicated

Tuscan Salmon

Pan Seared Atlantic Salmon, Basil, Parsley, Thyme,
Rosemary and Garlic, Olive Oil,
With Potatoes, Roasted Vegetables
19

Panko Shrimp

Jumbo Tiger Shrimp, Panko Breaded and Fried Crisp.
Served with Horseradish Cocktail Sauce
17

Crab Crusted Grouper

Gulf Grouper, Lump Crab, Garlic,
Panko, Butter, Lemon, White Wine, Parsley
26

USDA Choice Beef Tenderloin Filet

Garlic Butter, Crispy Onion
5 Oz. 19 10 Oz. 29

Tender Tips And Noodles

Tenderloin Pieces, Mushrooms, Scallion,
Red Wine Demi Glace, Sour Cream, Garlic and Pasta
16

IMG CLASSIC SANDWICHES

Fruit / Slaw / Homemade Chips / Fries / Sweet Potato Fries

Ca D'Zan Grilled Chicken

Marinated Breast with Swiss, Bacon, Avocado,
Mayo, Lettuce, Tomato, Toasted Ciabatta Roll
9.5

½ Lb. Ascender Burger

Choice of Cheese. Served with Lettuce, Tomato, Onion Pickle
10.5

Add Bacon \$1.00

Grouper Reuben

grilled or blackened, griddled rye,
1000 Island, swiss, sauerkraut,
15

SEASONAL ENTREES

w/ starch and vegetable du jour unless otherwise indicated

Surf & Turf Five Ways

5 oz. Beef Tenderloin Filet cooked to order
your choice of:

-  Pan seared Atlantic Salmon 24
-  Pan seared Gulf Grouper 28
-  Grilled Jumbo Shrimp (garlic butter) 26
-  Broiled 5 oz. Atlantic Lobster Tail 39
- Baked Maryland Style Crab Cake 26

All with Buerre Blanc Sauce

Scallops DeJonghe

Sea Scallops baked with
Sherry Wine Sauce and Panko Butter Crust
20

Shrimp and Scallop Pasta

pasta, olive oil, white wine, lemon, garlic, butter,
tomato and scallions
22

Low Country BOLL

(Frogmore Stew)

E-Z peel Tiger Shrimp in Old Bay spices
with country sausage, potatoes, corn
and sweet butter
19

USDA Choice Grilled Skirt Steak

white truffle garlic butter
16

USDA PRIME NY Strip

12 oz. Char Grilled, chimichurri sauce
26

Pork Porterhouse

Better Taste, Texture And Tenderness
than some beef cuts. With Apple brandy demi glaze
15

Add a house salad or cup of soup to any entrée
3

 DENOTES GLUTEN FREE. Some items can be prepared gluten free with the subtraction of ingredients. Please ask your server.
The consumption of raw or undercooked meats, poultry, eggs and shellfish may increase the risk of food borne illness.