ASTOR CREEK *All-Day Menu*

STARTERS

Soup du Jour | Cup 5 | Bowl 7

Chips & Salsa | 6
House-made tortilla chips served with fire-roasted tomato salsa. Add guacamole +4

Margherita Flatbread | 15
Fresh burrata mozzarella, vine-ripe tomatoes and basil on a crispy flatbread.

BBQ Chicken Flatbread | 18
Grilled chicken, shaved red onion, mozzarella, cilantro and tangy Eastern BBQ sauce.

Chicken Wings (10) | 19
Tossed in your choice of Buffalo, lemon pepper or tangy Eastern BBQ, served with ranch or blue cheese dressing.

Astor Creek Crab Cakes | 24
Jumbo lump blue crab, charred lemon and chive aioli and micro green salad.

Spicy Tuna Tartare* | 26
Hand-cut ahi tuna, spicy mayo, avocado, scallion and crispy papadam.

SALADS & BOWLS

Proteins: Chicken +6, Shrimp +9, Fresh Catch +14, Tuna +20

Iceberg Wedge Salad | 14
Iceberg, heirloom tomatoes, chopped bacon, shaved red onion, blue cheese crumbles and buttermilk dressing.

Caesar Salad | 13
Chopped romaine, classic Caesar dressing, shredded Parmesan and garlic croutons.

Crusted Ahi Tuna Salad* | 29
Napa cabbage, shredded carrots, cucumber, avocado, chili crunch, scallions and seasame ginger dressing.

Mixed Berry Açai Bowl | 14
Sambazon açaí topped with strawberry, blueberry, banana, granola and a drizzle of honey.

Traditional Cobb Salad | 18
Romaine and Iceberg, heirloom tomatoes, hard-cooked egg, chopped bacon, blue cheese crumbles, chicken breast, avocado and cobb dressing.

Astor Creek Salad | 13
Mixed greens, cucumber, grape tomatoes, shredded carrots, crumbled goat cheese, candied pecans and champagne vinaigrette.

Mediterranean Power Bowl | 14
Tri-color quinoa, spiced garbanzo, grape tomatoes, red onion, cucumber, kalamata olives, crumbled feta and lemon oregano dressing.

HANDHELDS

Served with your choice of one side

Astor Creek Classic Club | 17
Turkey, Black Forest Ham, Swiss cheese, vine-ripe tomato, crispy bacon, lettuce and mayo on your choice of bread.

St. Lucie Hot Chicken Sandwich | 16
Breaded and fried chicken breast tossed in Nashville-style hot sauce, with dill pickle and creamy slaw on a toasted brioche bun.

Greek-Style Turkey Wrap | 15
Sliced turkey, garlic hummus, romaine, tomato, cucumber, kalamata olives, feta cheese and Greek vinaigrette wrapped in a flour tortilla.

Astor Creek Classic Burger | 18
Angus beef patty with cheddar cheese, lettuce, tomato, onion and pickle on a brioche bun.

Ultimate Grilled Cheese | 16
Cheddar, Swiss and American cheese, with tomato and applewood-smoked bacon on sourdough bread.

California Veggie Burger | 15
Dr. Praeger veggie burger with sliced avocado, pesto aioli, lettuce and tomato on a toasted brioche bun.

Blackened Fresh Catch Sandwich | 24
Blackened fresh catch with lettuce, tomato, caper dill tartar sauce on a toasted bun.

Traditional Tuna Salad Sandwich | 14
Flaky tuna combined with celery, diced onions and a tangy mayo blend, served with lettuce and tomato on your choice of bread.

Tuna Croissant Melt | 18
Albacore tuna salad, tomato and cheddar cheese, baked on a buttered croissant.

Chicken Salad Lettuce Cups | 16
Tender chunks of roasted chicken, blended with citrus mayo, celery, onions and juicy grapes, wrapped in baby lettuce.

DESSERT

Key Lime Pie | 10
Thick graham cracker crust with a Key lime filling, topped with whipped cream and lime.

Assorted Ice Cream & Sorbet | 8

Chocolate Lava Cake | 12
Chocolate cake with a molten center, served with vanilla ice cream and raspberries.

SIDES | 6 EACH

Fried Brussels Sprouts | Sweet Plantains | French Fries | Sweet Potato Fries
Fruit Cup | Side Caesar Salad | Side House Salad | House Chips

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FEATURED COCKTAILS

Passion Fruit Margarita | 15
Casamigos Blanco, Chinola Passionfruit liqueur, a touch of Ancho Reyes, fresh lime and agave — tropical, spicy and vibrant.

Back Nine Paloma | 14
Casamigos Reposado, Pamplemousse and lime, topped with grapefruit soda — bright, citrusy, and smooth with a gentle kick.

Clubhouse Kick | 13
A bold espresso martini with Absolut Vanilla, Kahlúa, Mr Black Cold Brew and fresh espresso — strong, silky, and perfectly balanced.

Founder's Old Fashioned | 16
High West Double Rye, demerara sugar, Angostura bitters and orange zest — timeless, refined and spirit-forward.

Florida Garden | 14
Ketel One Grapefruit & Rose, rosemary syrup, lemon and grapefruit soda — herbal, floral and refreshing, a true Florida signature.

19th Spritz | 14
A sparkling blend of Prosecco, Italicus Bergamot liqueur, pear and lemon — light, floral and endlessly refreshing.

Fairway Splash | 15
Ketel One Vodka, fresh watermelon, lemon and soda — crisp, light and refreshing. Perfect for the course.

Astor 'Tini | 16
Belvedere Vodka, orgeat and sour apple — smooth, crisp, and perfectly balanced with a modern edge.

Break Point Julep | 17
Knob Creek Bourbon, Campari liqueur and Trincheri Vermouth Rosso — a bold, bittersweet riff on the southern classic.

Citrus District | 15
Malibu Coconut Rum, Appleton Estate Gold, orgeat, orange, pineapple and lime — a citrus-forward cocktail that celebrates the groves that once covered this land.

BEER

DRAFTS
Michelob Ultra | 5
Michelob Amberbock | 6
Bud Light | 6
Shock Top | 6
Sailfish Sunrise IPA | 8
Hop Life Seasonal | 8
Stella Artois | 7
Modelo | 7

DOMESTIC | 5
Budweiser | Bud Light
Blue Moon | Coors Light
Miller Lite | Yuengling

IMPORTED | 6
Corona | Corona Light
Guinness | Heineken
Modelo Especial

SELTZERS | 7
High Noon
Pineapple, Watermelon, Black Cherry
White Claw
Mango, Grapefruit, Black Cherry

CANS | 6
Yuengling | Miller Lite
Heineken | Heineken 0.0

WINE

WHITE	Glass	Bottle
Whispering Angel Rosé	9	41
La Crema Sonoma Chardonnay	8	37
Sanford Chardonnay	16	60
Kim Crawford Sauvignon Blanc	10	35
Fournier Sancerre Sauvignon Blanc	14	70
Chateau Ste. Michelle Riesling	8	37
Livio Felluga Pinot Grigio	11	52

BUBBLES	Glass	Bottle
Riondo Prosecco	9	25
Moet & Chandon (187ml)	-	30

RED	Glass	Bottle
Wente Pinot Noir "Riva Ranch"	10	38
My Favorite Neighbor Cabernet	12	57
Prisoner Red Blend	15	78

BEVERAGES | 3

Pepsi | Pepsi Zero | Starry Lemon | Mountain Dew | Ginger Ale | Mug Root Beer
Dr. Pepper | Lemonade | Unsweet Tea | Fresh Brewed Coffee

Astor Creek Restaurant Hours
All-Day Menu: 11AM - 4PM | Starters & Happy Hour Menu: 4PM - 6PM

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness. All prices are pre-tax and gratuity. 20% gratuity added to all transactions.*