

1924 menu

SALADS

HOUSE SALAD

baby iceberg, romaine, carrot, tomato, onion, croutons \$10/\$12

HIDDEN SALAD

romaine, radicchio, phulka, mango, blackberries, fried goat cheese, cilantro oil, key lime vinaigrette* \$16

1924 SALAD

baby iceberg, romaine, roasted heirloom grape tomatoes, manchego, hearts of palm, macadamia nuts, tamari, lime vinaigrette* \$12

FLORIBBEAN CAESAR

romaine, grilled radicchio, red onion, heirloom tomato, roasted chickpeas, spanish oregano, manchego, croutons, creamy caesar \$12

CUBAN SALAD

baby iceberg, romaine, tomato, radish, cucumber, onion escabeche, avocado, red onion, orange vinaigrette* \$12

ADD GROUPER, CHICKEN, FILET, RIBEYE OR SHRIMP TO ANY SALAD \$8

HOUSE MADE DRESSINGS

ranch, mojo, orange vinaigrette, lime vinaigrette, blue cheese
**dressings for salads are highly suggested, to match the flavor profile*

AMUSET

SEAFOOD TOWER

raw oysters, shrimp, lobster tail, tobiko, lump crab, crackers, cholula
small \$42/large \$69

GRILLED TEQUILA OYSTERS

house chorizo, cilantro, lime, tequila
half dozen \$24/dozen \$48

BLACK & BLUE WAGYU

wagyu filet, crostinis, roth kase blue cheese, pico de gallo \$19

TUSCAN PORK BITES

pork, sundried tomato, basil pesto, manchego \$17

ARTICHOKE TEMPURA

long stem artichokes, lime aioli \$18

FLORIBBEAN TUNA

sushi grade tuna, wakame seaweed, sesame seed, cucumber escabeche, fried wontons \$20



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CHEF'S TABLE

FRITO LA CRUZANO

(fried fish vera cruz)

yellowtail snapper, tomato, capers olives, garlic and onion, saffron risotto
\$35

TOMATO BASIL BRICK CHICKEN

free range chicken, basil and roasted tomato, sauteed spinach,
grilled manchego polenta cakes \$32

ARROZ DE PATO

chorizo rice, melba sauce, grilled duck breast, spring onions \$33

CHULETA KAN-KAN

cheshire pork chop, coconut cilantro rice, mojo sauce, fried corn \$38

GRILLED CURRIED LAMB CHOPS

double bone lamb chops, chorizo infused sweet potato, lamb demi,
grilled cippolini onions \$42

ENTRÉES

PASTA

GULF COAST PASTA

fettuccini, shrimp, scallops, lobster, crab,
marinara sauce, asiago \$34

LOBSTER RAVIOLI

lobster tail, squid ink pasta,
butter garlic sauce \$32

LAND

WAGYU NEW YORK STRIP

12oz, wine demi, grilled cippolini onions \$50

WAGYU FILET MIGNON

8 oz \$44

SEA

FLORIBBEAN BBQ GROUPER

verlasso grouper, tarocco bbq sauce \$38

FISH & CHIPS

tempura battered hake, british chips \$22

VEGAN

SPAGHETTI SQUASH NAPOLEAN

spaghetti squash, spinach, cauliflower,
marinara sauce \$18

CUBAN VEGAN ROPA VIEJA

oyster mushroom, bell pepper, onion, olives,
tomato, rice noodles \$18

SIDES \$8

honey ponzu brussel sprouts
saffron risotto
mashed potatoes
roasted cauliflower
sauteed spinach
au gratin potatoes
chorizo infused sweet potatoes



Bradenton Country Club

1924 lunch

SALADS

HOUSE SALAD

baby iceberg, romaine, carrot, tomato, onion,
croutons \$8

1924 SALAD

baby iceberg, romaine, roasted heirloom
grape tomatoes, manchego, macadamia nuts,
hearts of palm, tamari, lime vinaigrette \$10

FLORIBBEAN CAESAR

romaine, grilled radicchio, red onion,
heirloom tomato, roasted chickpeas,
spanish oregano, manchego, croutons,
creamy caesar \$10

CUBAN SALAD

baby iceberg, romaine, tomato, radish,
cucumber, onion escabeche, avocado,
red onion, orange vinaigrette \$10

**ADD 5 OZ. GROUPER, CHICKEN, FILET, RIBEYE OR
SHRIMP TO ANY SALAD \$8**

HOUSE MADE DRESSINGS

ranch, mojo, orange vinaigrette,
lime vinaigrette, blue cheese

A LA CARTE SIDES \$3

french fries
onion rings
sweet potato fries
house made chips

SANDWICHES

MOJITO CHICKEN TORTA

grilled torta roll, ghee, grilled chicken breast,
avocado, lime, mojito sauce \$18

PO BOY'S

oysters or shrimp, grilled gambino hoagie,
shredded lettuce, sliced tomato,
house cajun remoulade \$22

WAGYU BURGER

grilled brioche, wagyu, choice of cheese
(cheddar, swiss, provolone or blue cheese),
butter lettuce, sliced heirloom tomato, onion,
bread and butter pickles \$19

CARNE TORTA

grilled torta roll, taracco bbq sauce,
shredded beef, fried onion, fried jalapeno
chips, bread & butter pickles \$18

BOCADILLO TORTA

grilled hoagie roll, ropa viejo,
caramelized onion, manchego, provolone,
sauteed peppers \$18

PAN CON CHICHARRON

grilled hoagie roll, pork, chicharrónes,
sweet potato fries, onion escabeche,
poblano crème sauce \$18

HOOSIER FRITTER

fried pork tenderloin, grilled bun, mustard,
bread & butter (shareable) \$20



Bradenton Country Club

1924 *lunch*

SMALL BITES

QUESO FUNDIDO & LIME CHICHARRÓNES

house made chorizo, queso blanco, house chicharrónes \$12

PIRULETA

8 pieces of fried or grilled chicken "lollipops", choice of up to 3 sauces* \$14

CHICKEN WINGS

free range chicken, fried or grilled, choice of up to 3 sauces* \$14

BAHAMA PORK WINGS

cheshire pork shank, tempura batter, choice of sauces* \$14

SAUCES

taracco bbq, melba orange chili sauce, citrus chipotle, sweet and sour, buffalo, garlic parmesan, maple bourbon apple bacon bbq

ENTREES

CARNITAS TACOS

roasted pork, corn tortillas, cilantro, onion, lime. coconut cilantro rice, poblano lime crema and orange marmalade chile sauce \$18

FISH TACOS & CONCH FRITTERS

grilled tortilla, hake, tempura batter, jicama lime cole slaw, coconut cilantro rice, poblano lime crema and orange marmalade chile sauce \$22

GRILLED QUESADILLA

jalepeno and cheddar tortilla with ropa viejo or roasted mojito shredded chicken, cheddar, manchego, monterey jack, caramelized onion, roasted poblano, coconut cilantro rice, poblano lime crema \$19

FLORIBBEAN TUNA

ahi tuna, wakame seaweed, sesame seed, cucumber escabeche, fried wontons \$18

NACHOS

ropa viejo or roasted mojito shredded chicken, mayacoba beans, onion escabeche, red onion, salsa de aguacate, fried corn ribs, lime crema \$18