

Southern Hills

PLANTATION CLUB

THE GRILLE

STARTERS

SOUP DU JOUR 4 | 6

SMOKED SAUSAGE GUMBO 6 | 8

With white rice and chopped green onions

LOADED PLANTATION CHIPS | 10

Seasoned chips loaded with crispy bacon, melted cheese sauce, and chopped green onions

ONION RING TOWER | 7

V | Served with our signature Whatchamacallit sauce

CRISPY MOZZARELLA | 9

V | Melted block mozzarella cheese, served with grilled tomato and zesty tomato sauce

CLASSIC COCKTAIL SHRIMP | 14

GF | Six jumbo red shrimp, gently poached in Florida citrus and served with a cilantro lime cocktail sauce

FRIED GREEN TOMATO | 10

V | A southern classic and served with our signature Whatchamacallit sauce

BEER PRETZELS | 11

V | Large Bavarian soft pretzels with beer cheese for dipping

BUFFALO CAULIFLOWER BITES | 10

Tossed in a mild red-hot sauce and served with buttermilk blue cheese for dipping

CRISPY CALAMARI | 12

Half pound of tender calamari, served with chimichurri aioli and fresh lime

SOUTHERN CHARCUTERIE & DOMESTIC CHEESE BOARD | 21 (serves 2)

GF* | Chef's selection of fresh sliced cold cuts, meats and cheeses with fresh fruit and crackers, artfully presented

GREENS

PLANTATION CLUB SALAD 6 | 9

GF* V | Half or full salad with mixed greens, cherry tomatoes, carrot curls, sweet Vidalia onions, croutons, and served with choice of dressing

THE WEDGE | 12

A cold wedge of iceberg lettuce topped with buttermilk blue cheese, applewood bacon, tomato, candied pecans, fried onion rings, and a creamy ranch dressing

CLASSIC CAESAR 5 | 8

GF* | Half or full salad of crisp romaine, grated parmesan, croutons, and tossed in a creamy, Caesar dressing

QUINOA TABBOULEH & MELON | 12

GF V | Mixed greens, crumbled goat cheese, watermelon, strawberries, toasted almonds, quinoa, tomatoes, onions, mint, and served with fresh mint vinaigrette

V | SOUTHWEST SALAD | 12

Crisp romaine topped with fire-grilled corn, chunky salsa, marinated black beans, Colby jack cheese, avocado, chopped scallions, crispy tri-colored tortillas, and served with a chipotle ranch dressing

THE TURN CHICKEN SALAD | 12

GF* | Romaine lettuce leaves, hardboiled egg, tomatoes, green goddess dressing, and served with toasted sourdough bread

ADDITIONS

Grilled or Blackened Chicken or Shrimp | 5
Grilled Steak | 8

HOUSE DRESSINGS

Italian Vinaigrette | Balsamic Vinaigrette
Caesar | Green Goddess | Honey Mustard | Ranch
Chipotle Ranch | Chunky Blue Cheese

FLATBREADS

MARGHERITA | 10

V | Topped with tomatoes, fresh mozzarella, ricotta, garden basil, sea salt, black pepper, and olive oil

MEAT LOVERS | 12

Topped with bacon, ham, Italian sausage, fresh mozzarella, and a zesty tomato sauce

BBQ FLATBREAD | 12

Topped with a smokey BBQ sauce, pulled pork, melted cheddar, applewood bacon, and roasted sweet corn

SHORT RIB & FRENCH ONION | 16

Caramelized pearl onions, sour cream, gruyere cheese, and grilled chopped steak

HANDHELDS

Served with choice of side:

French Fries | Sweet Potato Fries | Onion Rings | Coleslaw | Fresh Fruit

PLANTATION BURGER | 12

Half-pound black angus beef topped with lettuce, tomato, onions, pickles, cheese, and served on a brioche bun

THE BIG BURGER | 15

Half-pound black angus beef basted in Yuengling, grilled onions, applewood smoked bacon, gruyere cheese, tomato marmalade, crispy onion ring, avocado, IPA steak sauce, and a toasted brioche bun

PRESSED CUBAN | 12

Mojo pork, ham, salami, Swiss cheese, pickles, mustard, and pressed on authentic Cuban bread

RED FISH SANDWICH | 14

Grilled, blackened or fried, topped with melted American cheese, lettuce, tomato, and house-made remoulade on toasted ciabatta bread

SOUTHERN STYLE CHICKEN TENDERS | 12

Deep fried and served with your choice of sauce

EL JARDIN | 13

V | Club made black bean patty, grilled zucchini, avocado, pepper jack cheese, lettuce, tomato, onion, chipotle ranch, and a brioche bun

TEXAS TOAST COUNTRY CLUB | 13

Turkey, ham, bacon, Swiss cheese, lettuce, tomato, and mayo

CHICKEN & WAFFLE SANDO | 12

Buttermilk fried chicken, malted waffle, smoked applewood bacon, Swiss cheese, lettuce, tomato, and creole mustard aioli

SMOKEY JOE | 11

Smoked pork butt with grilled onions, melted cheddar, pickles, cracked pepper BBQ, and Texas toast

MEATLOAF SANDO | 12

Comfort food with tomato marmalade, gruyere cheese, grilled onions, IPA steakhouse sauce, and Texas toast

THE TURN TUNA/CHICKEN WRAP | 11

Served with lemon celery seed aioli, lettuce, and vine ripe tomato on an herb wrap

Relax and stay awhile. These dishes are carefully crafted and cooked to order - Please allow time for us to serve you!

CAREFULLY CRAFTED ENTREES

BIG MAC | 14

A game changer with large elbows and sauce made of buttermilk blue cheese, gruyere, cheddar, and crispy pecorino bread crumbs

PIG MAC | 17

Our Big Mac with smoked applewood bacon and smoked andouille sausage

FISH N' CHIPS | 19

Battered cold water cod with caper remoulade

BONE-IN PRIME PORK CHOP MARSALA | 24

Hand-cut and pan-roasted with classic mushroom marsala and served with two sides

SOUTHWEST CHICKEN QUESADILLA | 12

Loaded with grilled chicken, melted Colby jack cheese, black beans, and fire-roasted corn in a flour tortilla. Comes with a side of salsa, sour cream, and shredded lettuce

COMFORT MEATLOAF | 18

Ten ounce cut with garlic mashed red potatoes, grilled zucchini, fire grilled mushrooms, cherry tomatoes, and an IPA steak sauce gravy

STEAK OF THE DAY | MARKET PRICE

GF* | Chef's selection of hand cut steaks and chops, pan-roasted, blackened or grilled, topped with a lemon herb Maître d'hôtel butter, and served with two sides

FISH OF THE DAY | MARKET PRICE

GF | Chef's choice of fresh fish, pan-roasted, blackened or grilled, topped with lemon herb Maître d'hôtel butter, and served with two sides

DRUNKEN CIOPPINO | 28

Local spin on a San Francisco classic with shrimp, bay scallops, mussels, and calamari in a chipotle saffron broth, served with garlic, peppers, basil, and a toasted sourdough wedge

SIDES

Garlic Mashed Red Potatoes | Fragrant Basmati Rice | Grilled Zucchini | Creamed Spinach | Au Gratin Potatoes

PASTAS

PESTO CHICKEN PASTA | 18

Linguini in a zesty tomato cream sauce with mushrooms, roasted red peppers, spinach, feta, and basil pesto

BAKED CHEESE RAVIOLI* | 21

Locally made Italian sausage and meatballs with red sauce and pecorino cheese
**Available Vegetarian Style*

GRILLED SEAFOOD PASTA FRA DIAVOLO | 28

Linguini in a spicy tomato sauce with Argentine red shrimp, bay scallops, mussels, clams, and fresh basil

HEALTHY PLATES

GRILLED PORTOBELLO STACK | 20

V | Grilled Portobello Mushroom with sautéed spinach, red sauce, crispy tobacco onions, and scallions

ZUCCHINI & YELLOW SQUASH | 18

GF* V | Zucchini and yellow squash "steak" topped with lemon herb Maître d'hôtel butter, and served with choice of two sides

GF | Gluten Free

GF* | Gluten Free Available

V | Vegetarian



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.