



WEEKLY SPECIALS MENU

Sweet Corn and Shrimp Bisque \$9/\$13

Buttermilk Fried Pickles \$9

Fried sliced dill pickles served with Tchefuncta and house-made ranch dipping sauces

Suggested Beer Pairing: Shock Top, Belgian Wheat Beer, St. Louis, Missouri \$5

Mediterranean Shrimp Salad \$16

Sautéed Gulf shrimp, Spring mix, goat cheese, shaved parmesan, kalamata olives, heirloom cherry tomatoes, shaved red onions, pepperoncini, artichoke hearts, honey balsamic vinaigrette

Suggested Wine Pairing: Sauvignon Blanc, Jules Taylor, Marlborough, New Zealand \$12|42

Buffalo Chicken BLT \$15

Crispy fried chicken with buffalo sauce, leaf lettuce, tomatoes, applewood smoked bacon, Gorgonzola aioli, French fries and house-made ranch dipping sauce

Suggested Cocktail Pairing: Spicy Margarita featuring Lalo Blanco \$10

Grouper Scampi \$30

Sautéed Gulf Yellowedge Grouper with crispy capers in a brown butter sauce. Served with Parmesan Orzo and sautéed spinach

Suggested Wine Pairing: Chablis 1er Cru "Vaillons", Domaine Costal, France \$98/bottle



FAMILY MEAL PICK-UP MENU

GULF SHRIMP SCAMPI

\$45

Sautéed Gulf Shrimp in a lemon butter sauce
Parmesan Cheese
Linguine

GREEN SALAD

Topped with cucumbers, tomatoes, black olives and
croutons & house-made ranch dressing

GARLIC BREAD

ADDITIONAL RECOMMENDATIONS:

Fresh Baked Chocolate Chip Cookies (3) \$5

AVAILABLE WEDNESDAY THROUGH SATURDAY
ORDER BY 3:00PM ON DAY OF PICK UP
LAST PICKUP AT 8:00PM
NO SUBSTITUTIONS



STEAK NIGHT MENU

7 oz. Filet Mignon with Red Wine Demi-Glace \$20

Baked Potato

sour cream, chives, bacon and cheese

Sauteed Haricot Verts

white wine butter sauce

Steak Toppings

Mushroom Burgundy \$7

Blue Cheese Crust \$5

Bourbon Mushrooms and Caramelized Onions \$6

Chimichurri \$4

Lump Crab Butter \$14

Seared Scallops \$12



BRUNCH MENU

Tchefuncta Sunrise

\$12

Two eggs your way, rosemary crispy breakfast potatoes, cheddar grits, breakfast sausage, or applewood smoked bacon

Benedict

\$14

Chef's seasonal selection served with breakfast potatoes

Designer Omelet

\$13

served with assorted accoutrements and breakfast potatoes

Breakfast Croissant

\$9

Scrambled eggs, American cheese, choice of applewood smoked bacon, breakfast sausage, or grilled ham, rosemary breakfast potatoes

Belgian Waffles

\$10

Two house made waffles, whipped honey butter, maple syrup, fresh seasonal berries



Pool Menu

SALADS AND SHAREABLES

- ★ SOUTHWEST CAESAR \$9
Romaine, chipotle Caesar dressing, parmesan cheese, Pico de Gallo, croutons
Add Shredded Chicken - \$5

- ★ POOLSIDE NACHOS \$9
Queso, Pico de Gallo, jalapeños, sour cream, cheddar Jack cheese
Add Shredded Chicken - \$5

HANDHELDS

served with tortilla chips and salsa or kettle chips

- ★ POOLSIDE-DILLA \$12
Shredded chicken, cheddar jack cheese, flour tortilla, sour cream, salsa
- ★ SOUTHWEST CHICKEN WRAP \$13
Romaine, chipotle Caesar dressing, parmesan cheese, Pico de Gallo
- ★ POOLSIDE-BURGER \$11
Double smashed patty, lettuce, tomatoes, pickles, cheddar cheese, burger sauce
- ★ BLAT \$8
Bacon, lettuce, tomatoes, avocado
- ★ BAJA CHICKEN TACOS \$12
Shredded chicken, avocado, lime crema, pico de gallo, cheddar Jack cheese

KIDS

Choice of chips or carrots/and celery sticks

- CHEESE QUESADILLA \$7
GRILLED CHEESE SANDWICH \$7
served with chips
JUNIOR POOLSIDE BURGER \$8
CHEESE PIZZA \$7
PEPPERONI PIZZA \$8

SWEET TREATS

- COOKIE ICE CREAM SANDWICH \$4
TWIST CONE \$4
ICE CREAM DRUMSTICK \$4
FROZEN FUDGE BAR \$4
ASSORTED FROZEN POPSICLES \$3
SLUSH PUPPIES \$3
*Cotton Candy, Cherry, Orange, Shocker,
Lemon Lime, Blue Raspberry*