

# THE COACH HOUSE TAVERN



## *the fairway*

BREAKFAST IS SERVED UNTIL 10:30AM EVERY DAY AND UNTIL 2:00PM ON SUNDAY

\* CHOICE OF MEAT: BACON OR SAUSAGE

CHOICE OF BREAD: WHITE, WHEAT, SOURDOUGH, ENGLISH MUFFIN OR BISCUIT

<b>BUILD YOUR OWN OMELET</b> – served with toast and breakfast potatoes . . . . .	7
+ add crab meat 2.25, black forest ham, sausage, bacon 0.50, onions, peppers, mushrooms, spinach, tomatoes 0.25, white cheddar, swiss, white american, mozzarella, cheddar-jack, feta, pepper-jack 0.50	
<b>THE CLUBHOUSE</b> – two eggs, breakfast potatoes, choice of meat, choice of toast . . . . .	8
<b>BUTTERMILK PANCAKES</b> – three pancakes served with your choice of meat . . . . .	8
<b>FRENCH TOAST</b> – three slices served with your choice of meat . . . . .	8
<b>QUICHE DU JOUR</b> – served with breakfast potatoes . . . . .	8
<b>BREAKFAST SANDWICH</b> – egg, cheese and your choice of meat served with breakfast potatoes . . . . .	7
+ sandwich only ~ 5	
<b>FRUIT &amp; YOGURT PARFAIT</b> – layers of fresh fruit, fat free yogurt and granola served with wheat toast . . . . .	6
+ yogurt only ~ 3	

## *water hazards*

<b>COFFEE &amp; HOT CHOCOLATE</b> – seattle's best regular and decaffeinated coffee . . . . .	2.50
<b>FRESH BREWED ICED &amp; HOT TEA</b> – sweet and unsweetened iced tea and a variety of flavored hot tea . . . . .	2.50
<b>FOUNTAIN SODA</b> – coke, diet coke, sprite and ginger-ale . . . . .	2.50
<b>ARNOLD PALMER</b> – half tea, half lemonade . . . . .	2.50
<b>JUICE</b> – orange, cranberry, grapefruit and pineapple . . . . .	3.00

## *the 19th hole*

YOU CAN'T GO WRONG WITH ONE OF OUR SPECIAL COCKTAILS

<b>NEW SOUTHERN LIVING INSPIRED COCKTAIL</b> – SOUTHERN BELLE RUM PUNCH . . . . .	9
+ myers dark rum, triple sec, orange juice and champagne	
<b>SPICY BLOODY MARY</b> – our house made recipe won't disappoint . . . . .	9
<b>THE TRADITIONAL MIMOSA</b> – served with champagne and minute maid orange juice . . . . .	8
<b>POMEGRANATE MIMOSA</b> – pama liquor and champagne...need we say more? . . . . .	8
<b>IRISH COFFEE</b> – warm up with a traditional irish coffee or if your feeling nutty, . . . . .	9
substitute the jameson with amaretto	

\* CONSUMING RAW OR UNDER COOKED MEAT OR SEAFOOD MAY BE HAZARDOUS TO YOUR HEALTH \* ALL FRIED MENU ITEMS ARE COOKED USING THE SAME FRYERS AND COTTONSEED OIL \* TO ENSURE QUALITY SERVICE TO ALL OUR GUEST, NO SEPARATE CHECKS FOR PARTIES LARGER THAN 4 WE WILL HAPPILY DIVIDE THE AMOUNT EVENLY FOR YOU \* 20% GRATUITTY ADDED TO PARTIES OF 6 OR MORE \*

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## tee it up

ASK YOUR SERVER ABOUT OUR SOUP OF THE DAY

<b>SHE CRAB SOUP</b> .....	8
<b>FRENCH QUARTER GUMBO</b> .....	8
<b>SOUP DU JOUR</b> – ask your server about today's featured soup .....	market price
<b>CRAB DIP</b> – fresh, lump crab meat, blended with a variety of cheese and served with toasted pita wedges .....	14
<b>TAVERN STYLE NACHOS</b> – our house made bay chips smothered with ground beef, black beans, tomatoes, .....	13
avocados, corn and cheese	
+ jalapenos, sour cream and pico de gallo served on the side	
<b>CHICKEN WINGS OR TENDERS</b> – buffalo, honey bbq or chesapeake style .....	12
+ served with a side of bleu cheese or ranch	
<b>LOADED SWEET POTATO WAFFLE FRIES</b> – our sweet potato waffle fries loaded with pulled pork bbq, cole slaw. . . .	10
and our house made bbq sauce	
<b>CAPRESE STUFFED AVOCADOS</b> – mozzarella, basil & cherry tomatoes on top avocado halves & drizzled with .....	10
balsamic glaze	
<b>SOFT PRETZEL STICKS</b> – served with a beer cheese sauce for dipping .....	10
<b>FRIED MOZZARELLA CHEESE</b> – italian breaded half moon fried mozzarella served with marinara sauce .....	9
<b>CHICKEN QUESADILLA</b> – grilled chicken, peppers, onions, cheese, pico de gallo, sour cream and salsa .....	9
<b>NEW SOUTHERN LIVING INSPIRED FRIED GREEN TOMATOES</b> – served with marinara and mozzarella cheese .....	9
<b>POTATO TUMBLERS</b> – crispy potato tumblers fully loaded with bacon, cheese and green onion .....	8
+ served with sour cream	

## the greens

ASK YOUR SERVER ABOUT OUR HOUSE MADE DRESSINGS

<b>BLACKENED SHRIMP AND AVOCADO SALAD</b> – baby spinach, red onion, avocado, sautéed asparagus & .....	16
blackened shrimp	
<b>THE TAVERN</b> – mixed greens, tomatoes, cucumbers, onions, raisins, pecans and bleu cheese topped with fresh .....	12
local fruit when available	
+ add chicken ~ 3, shrimp ~ 4, fish-of-the-day or oysters ~ 5	
<b>THE COBB</b> – mixed greens, tomatoes, cucumbers, onions, hard boiled eggs, bacon, corn and cheese .....	10
+ add chicken ~ 3, shrimp ~ 4, fish-of-the-day or oysters ~ 5	
<b>QUICHE DU JOUR</b> – served with a side garden salad .....	10
<b>SIDE BLEU CHEESE WEDGE</b> .....	7
<b>SIDE GARDEN SALAD</b> .....	6

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## sand-wedges

SERVED WITH YOUR CHOICE OF A SIDE: BAY CHIPS, HAND-CUT FRIES, SWEET POTATO WAFFLE FRIES, ONION RINGS OR COLESLAW  
 SUBSTITUTE A CUP OF SOUP OR A SIDE SALAD FOR ~2

<b>CALIFORNIA TURKEY REUBEN</b> – smoked turkey, coleslaw, swiss cheese and thousand island dressing on sourdough toast	9
<b>SOUTHWEST TURKEY MELT</b> – smoked turkey, bacon, pepper jack cheese, chipolte ranch, lettuce and tomato on sourdough toast	9
<b>BUFFALO CHICKEN WRAP</b> – lettuce, tomato, cheddar jack cheese, hot sauce and ranch dressing + substitute shrimp for 2	9
<b>PULLED PORK BBQ</b> – pulled pork, house made bbq sauce and a fried onion ring on a brioche bun	9
<b>BISTRO BEEF SANDWICH</b> – roast beef on toasted sourdough bread with caramelized onions, melted swiss cheese and horseradish mayo	10
<b>GRILLED CHICKEN CLUB</b> – grilled chicken breast, bacon, swiss, lettuce, tomato and onion on sourdough toast	10
<b>THE COACH HOUSE CLUB</b> – triple decker on toasted white with ham, turkey, swiss, bacon, mayo, lettuce and tomato	10
<b>* BUILD YOUR OWN BURGER</b> – lettuce, tomato, onion and your choice of cheese served on a brioche bun + additions: crab meat ~ 2.25, bacon, cheese, avocado ~ 1, mushrooms, fried onions ~ 0.50	11
<b>CRAB &amp; AVOCADO MELT</b> – fresh, local crab meat, avocado and melted pepper-jack cheese on a toasted english muffin	14
<b>FISH TACOS</b> – fresh featured fish, flour tortillas, pineapple-mango salsa, lettuce, tomato, cheese and scallions + served with a side of red pepper aioli	14

## the back nine

SERVED WITH YOUR CHOICE OF TWO SIDES & CORNBREAD  
 ASK YOUR SERVER FOR TODAY'S FEATURED SIDES

<b>CHICKEN FINGER PLATTER</b> – four tenders served with your choice of honey mustard, ranch or bbq sauce	14
<b>SHRIMP PLATTER</b> – your choice of fried, broiled, grilled or blackened shrimp served with cocktail sauce	16
<b>FEATURED FISH PLATTER</b> – your choice of fried, broiled, grilled or blackened fish served with tartar sauce	16
<b>FRIED OYSTER PLATTER</b> – fried, local seaside oysters, served with cocktail or tartar sauce	18

## the sweet spot



<b>BROWNIE SUNDAE</b> – featuring brown dog vanilla & caramel swirl ice cream topped with whipped cream & chocolate syrup	8
<b>BROWN DOG ICE CREAM</b>	6

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## *white wine*

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- CASTILLO PERELADA CAVA BRUT RESERVA** – a fine aroma with fruit hints, well balanced structure, elegance . . . 7/29  
*and sensorial richness form an unmistakable personality*
- 2012 COASTAL VINES WHITE ZINFANDEL** – this california wine has juicy fruit flavors with a tangy sweet finish . . . 6/26
- 2013 ST. KILDA CHARDONNAY** – refreshing fruit forward flavors of melon and citrus from southeastern australia . . . 7/29
- 2012 PONGA SAUVIGNON BLANC** – flavors of nectarine, lime and grapefruit from marlborough, new zealand . . . . 8/32
- 2013 HEY MAMBO SWANKY WHITE BLEND** – aromas of ripe pear, melon, apricot and honeysuckle, . . . . . 8/32  
*medium-bodied, well-balanced, soft acidity with a sweet finish*
- 2013 TORRE DI LUNA PINOT GRIGIO** – delicate aromas of pear with floral hints, dry and full-bodied . . . . . 9/36
- 2015 MARENCO MOSCATO D'ASTI SCRAPONA** – ripe and savory, this wine boasts heady aromas of yellow . . . . 9/36  
*stone fruit, citrus zest, aromatic herb and a whiff of honey*
- \* **2012 CHURCH CREEK STEEL CHARDONNAY** – unoaked virginia wine with delicate hints of pear and melon . . . . . 40

## *red wine*

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- 2011 EXCELSIOR CABERNET SAUVIGNON** – bold full bodied wine from the robertson area of south africa . . . . . 7/29
- 2014 LEESE FITCH CABERNET SAUVIGNON** – french and american oak aged, deep purple color with aromas of 8/32  
*blackberry cobbler, cassis, sandalwood, and herbs du provence with flavors of dark cherry, sweet leather, black currants, toasted cardamom, spearmint, dried fig, and vanilla*
- 2012 LEESE FITCH MERLOT** – this california wine offers vanilla notes with aromas of strawberry, plum and . . . . . 8/32  
*crushed cardamom along with flavors of black raspberry, cherries and almonds*
- 2015 HEY MAMBO SULTRY RED BLEND** – this red blend showcases aromas of rich vanilla bean, brandy soaked . . 8/32  
*cherries, tangerine, and hints of fried sage*
- 2015 SIMPLE LIFE WINERY PINOT NOIR** – aromas of ripe red berry, cassis and flavors of ripe plum, bramble and 9/36  
*bitter chocolate sweet vanilla*
- 2014 SHOOFLY SHIRAZ** – big, bold and beautiful with oodles of spicy dark berry fruits, plums and earthy mint . . . . . 9/36
- 2014 CANTELE SALENTO PRIMITIVO** – violet reflections in deep red, intense spicy aromas with notes of sour . . . . 9/36  
*cherry and prune, full-bodied*
- \* **2013 TILIA MALBEC** – black cherry and plum flavors with a touch of spiciness from mendoza argentina . . . . . 36