



1946

## Creole Jazz Brunch

<b>NEW BBQ SHRIMP &amp; GRITS</b> , <i>Peeled Shrimp in Spicy Creole BBQ, Creamy Cheddar Grits</i> <sup>GF</sup> .....	\$19
<b>FRIED CHICKEN AND WAFFLES</b> , <i>Pecan Butter, Vermont Maple Syrup</i> .....	\$16
<b>CAJUN SHRIMP MACARONI AND CHEESE GRATIN</b> .....	\$14
<b>BUTTERMILK FRIED CHICKEN &amp; POACHED EGG ON A BISCUIT WITH SAUSAGE CREAM GRAVY</b> .....	\$16
<i>Fresh Fruit, Breakfast Potatoes</i>	
<b>STEAK AND EGGS</b> <sup>GF</sup> .....	\$26
<i>2 Eggs and a 4oz Filet Mignon cooked your way, Breakfast Potatoes, Asparagus, Béarnaise Sauce</i>	

### *Pancakes.*

*Served with Fresh Fruit*

<b>BUTTERMILK PANCAKES</b> , <i>Pecan Butter, Vermont Maple Syrup</i> .....	\$12
<b>BLUEBERRY PANCAKES</b> , <i>Chantilly Cream, Vermont Maple Syrup</i> .....	\$12
<b>BANANAS FOSTER PANCAKES</b> , <i>Grand Marnier Banana Flambe, Pecan Butter</i> .....	\$12

### *Omelets.*

*Served with Fresh Fruit & Breakfast Potatoes*

<b>BAYOU OMELET</b> , <i>Tasso, Shrimp, Red Pepper, Tomato, Jack Cheese</i> <sup>GF</sup> .....	\$14
<b>CREOLE SHRIMP AND TRINITY PEPPER OMELET</b> <sup>GF</sup> .....	\$14
<b>JUMBO LUMP CRAB AND ASPARAGUS OMELET</b> , <i>Lemon Hollandaise Sauce</i> <sup>GF</sup> .....	\$14
<b>CRAWFISH OMELET</b> , <i>Spicy Boiled Crawfish Tails, Red Pepper</i> <sup>GF</sup> .....	\$14
<b>SPINACH AND MUSHROOM OMELET</b> , <i>Aged Cheddar</i> <sup>GF</sup> .....	\$12
<b>CREATE YOUR OWN OMELET</b> .....	\$14
<i>Choose: Bacon, Canadian Bacon, Sausage, Tomatoes, Spinach, Red Pepper, Mushrooms, Asparagus, Cheddar, Swiss or Monterey Jack</i>	

### *Eggs Benedict.*

*with Fresh Fruit & Breakfast Potatoes*

<b>CLASSIC EGGS BENEDICT</b> , <i>Poached Eggs, Canadian Bacon, English Muffin, Hollandaise</i> .....	\$14
<b>CREOLE EGGS BENEDICT</b> , <i>Poached Eggs, Andouille Sausage, English Muffin, Spicy Hollandaise</i> .....	\$14
<b>EGGS ROYALE</b> .....	\$14
<i>Poached Eggs, House Smoked Salmon, English Muffin, Lemon Hollandaise</i>	
<b>SOUTHERN EGGS BENEDICT</b> .....	\$14
<i>Buttermilk Biscuit, Shaved Country Ham, Poached Eggs, Sausage Cream Gravy</i>	

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<sup>GF</sup> Gluten Free

<sup>V</sup> Vegetarian



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Salads.

- SPRING BLACKBERRY SALAD Mixed Greens, Pecans, Pears, Blackberries, Blue Cheese, Raspberry Vinaigrette (GF) (V) ..... \$9
GREEN WAVE SALAD Pea Tendrils, Arugula, Baby Spinach, Pickled Red Onions, Watermelon Radish, Walnuts and Lemon Thyme Vinaigrette (GF) (V) ..... \$8
GRILLED PEACH SALAD Arugula, Blueberries, Spiced Pecans, Mango Vinaigrette (GF) (V) ..... \$9
CLASSIC CAESAR SALAD..... \$9
WEDGE SALAD Iceberg, Blue Cheese, Bacon, Tomatoes, Cucumbers (GF) ..... \$9
COBB SALAD Grilled or Fried Chicken, Blue Cheese, Avocado, Bacon, Deviled Egg (GF) ..... \$17
FOREST CLUB TOWER Grilled or Fried Chicken, Blue Cheese, Avocado, Bacon, Deviled Egg (GF) ..... \$17
SHRIMP SAKOWITZ Creamy Shrimp Salad, Avocado, Bibb Lettuce, Tomato, Cucumber (GF) ..... \$19

Add to any Salad: Grilled or Blackened: Chicken Breast \$7, Shrimp \$9, Salmon \$11

Soups.

- CHICKEN TORTILLA..... \$6
SEAFOOD GUMBO \*Extra Seafood \$3 or Fried Oysters \$2each .....cup \$8 / bowl \$11
SOUP OF THE DAY.....cup \$6 / bowl \$9

Burgers & Sandwiches.

with Fries or House Salad

- GRASS FED BEEF BURGER, Lettuce, Tomato, Grilled Onions, House Pickles ..... \$14
TURKEY BURGER, Brioche Bun, Lettuce, Tomato, Grilled Onions, House Pickles..... \$12
GRILLED CHICKEN WRAP, Avocado, Organic Cucumber, Pickled Jalapeño, Chickpeas..... \$14
REUBEN SANDWICH, Corned Beef, Sauerkraut, Thousand Island, Swiss, Marble Rye Bread ..... \$15

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*Children's Menu.*

SMILING PANCAKES, BANANA, CHOCOLATE CHIPS, MAPLE SYRUP.....	\$8
SHRIMP MAC & CHEESE.....	\$8
PIZZA.....	\$8
HOT DOG.....	\$8
CORN DOG.....	\$8
KIDS GRASS FED BEEF BURGER.....	\$8
CHICKEN QUESADILLA.....	\$8
MAC & CHEESE.....	\$8
PEANUT BUTTER & JELLY.....	\$8

*Sides.*

REGULAR OR CHEESE GRITS <sup>GF</sup> .....	\$2
BACON WRAPPED QUAIL <sup>GF</sup> .....	\$3ea
FRESH BERRIES <sup>GF</sup> <sup>V</sup> .....	\$3
OATMEAL <sup>GF</sup> <sup>V</sup> .....	\$3
HASH BROWNS <sup>GF</sup> <sup>V</sup> .....	\$3
BACON OR SAUSAGE <sup>GF</sup> .....	\$4
FRESH FRUIT PLATE <sup>GF</sup> <sup>V</sup> .....	\$4
SRIRACHA BRUSSELS SPROUTS <sup>GF</sup> <sup>V</sup> .....	\$5

*Desserts.*

BLUEBERRY CHOCOLATE TART.....	\$7
JULIA CHILD'S BUTTER CAKE <i>Strawberries and Cream</i> .....	\$7
PEACH COBBLER <i>Vanilla Ice Cream</i> .....	\$7
WHITE CHOCOLATE MACADAMIA NUT.....	\$2ea
FOREST CLUB CHOCOLATE CHIP COOKIES.....	\$2ea
CLASSIC FOREST CLUB PECAN BALL.....	\$7

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### Brunchy Beverages.

CLASSIC MIMOSA .....	\$8
CHAMPAGNE & GRAPEFRUIT.....	\$8
BELLINI .....	\$9
FRENCH 75, Hendrick’s Gin, Champagne & a lemon twist.....	\$10
PROSECCO COCKTAIL, Adami Prosecco, macerated blackberries.....	\$10
CLUB HOUSE BLOODY MARY, our spicy club version .....	\$8
BRANDY MILK PUNCH, brandy, simple syrup, fresh cream, vanilla & nutmeg .....	\$9

### Club Events.

# Save the Date

 <p><b>2019 june</b></p>	 <p><b>2019 july</b></p>	
<p>6 - Canasta Lesson</p> <p>12 - Mommy &amp; Me</p> <p>16 - Fathers Day Cookout</p> <p>26 - Swim Team Awards Banquet</p>	<p>4 - 4th of July</p> <p>12 - Build &amp; Paint a Bear</p> <p>20- Princess &amp; Super Hero Breakfast</p>	
 <p><b>2019 august</b></p>	 <p><b>2019 september</b></p>	 <p><b>2019 october</b></p>
<p>7 - Birthday Dinners</p> <p>10 - End of Summer Party</p> <p>28 - Anniversary Dinners</p> <p>28 - Tennis, Tacos &amp; Tequila</p>	<p>2 - Labor Day Buffet</p> <p>19 - NCAA Football themed Tennis Mixer</p> <p>20 - Princess &amp; Pirate Family Dance</p>	<p>6 &amp; 7- Christmas Bazaar</p> <p>17- Fall Wine Dinner</p> <p>23- Bubbles &amp; Bingo</p> <p>27- Family Halloween Party</p> <p>30- Halloween Tennis Social</p>
 <p><b>2019 november</b></p>	 <p><b>2019 december</b></p>	
<p>1 &amp; 2 - Annual Cook Off</p> <p>6 - Birthday Dinners</p> <p>20 - Anniversary Dinners</p> <p>28 - Thanksgiving Brunch</p>	<p>8 - Family Christmas with Santa</p> <p>13 - Christmas Caper Luncheon</p> <p>20 - Dinner Dance</p> <p>28 - Debutante Ball</p>	

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