

# *Grand Dining Room*

## *Lunch Menu*

### *STARTERS*

*Creamy Shrimp Bisque*

*Herb Vegetable Roll*

*-7-*

*Soup Du Jour*

*Made daily with the finest ingredients available*

*-7-*

*Marianna Tropical Passion*

*Fresh seasonal Melons and Berries in a Pineapple Boat with Banana Nut*

*Bread and Peach Yogurt*

*-10-*

*Fried Green Tomato and Buffalo Mozzarella Stack*

*Fried and stacked together with Roasted Red Pepper Coulis*

*-8-*

*Jumbo Shrimp Cocktail*

*Jumbo Poached Shrimp with Citron Cocktail Sauce*

*-10-*

*Tempura Dusted Mahi Fingers*

*Broccoli Slaw*

*Horseradish-Caper Aioli*

*-10-*

*Jumbo Lump Crab Cakes*

*Served over Spinach Chiffonade with Red Onion Compote*

*-13-*

## **SALADS**

### ***Salad Maison***

*Fresh Garden Greens tossed with Tomatoes, Cucumbers, Pecans  
Purple Onions, with Port Wine Vinaigrette*

-6-

### ***Macy Caesar Salad***

*Crisp Romaine tossed with diced Tomatoes, Bacon Crumbles, Kalamata  
Olives, Parmesan Cheese, Herb Croutons, and our Caesar Dressing*

-10-

*Add Grilled Chicken -12- Add Grilled Shrimp -14-*

### ***Spinach Cobb Salad***

*Baby Spinach with chopped Turkey, Crumbled Bacon, diced Tomatoes  
sliced Avocados, Boiled Eggs and Scallions, tossed in our Goddess Dressing  
and topped with Blue Cheese Crumbles*

-12-

### ***Jekyll Club Salad Sampler***

*A trio of Chicken Salad, Tuna Salad and Shrimp Salad  
over Mixed Field Greens with Fried Green Tomatoes and Candied Pecans*

-14-

### ***Fried Goat Cheese Salad***

*Shredded Bibb and Romaine tossed with Roasted Tomato and  
Basil Vinaigrette with Hearts of Palm, marinated Artichokes  
Peppadews and Green Olives. Served with grilled Baguettes*

-13-

### ***Fried Chicken Salad***

*Hand cut and breaded Chicken Breast Strips, fried and served over Iceberg  
Lettuce with Cucumbers, Tomatoes and Queen Olives served with our  
Buttermilk Ranch Dressing and topped with Tobacco Onions*

-12-

### ***Roasted Red Pepper and Basil Chicken Salad***

*Nestled in a Tomato Cup and served over Mixed Greens with Peppadews,  
toasted Pine Nuts and Deviled Eggs*

-13-

## SPECIALTIES

### *“Award Winning” Jekyll Shrimp and Grits*

*Georgia White Shrimp sautéed with Garlic Butter, Scallions,  
Andouille Sausage and Herbs, Finished with Wine and Cream*

*Logan Turnpike Mill® Stone Ground Cheese Grits*

-15-

### *Jekyll Pot Pie*

*Shrimp and Scallops cooked in a Rich Whisky Cream Sauce with Mushrooms  
and Peppers. Served in a Bouche Shell, with Vegetable of the Day*

-12-

### *Almond Grouper*

*Seared Grouper with a Lemon, Toasted Almond, and fresh Herb Butter  
Vegetable of the Day and Steamed Rice*

-14-

### *JP Morgan Crab Melt*

*Lump Crab Cakes on Buttered Croutons with grilled Tomatoes and topped  
with a Creamy Mornay Sauce. Served with Vegetable of the Day*

-15-

### *Rock Shrimp Stir Fry*

*Sweet Rock Shrimp, Snow Peas, Carrots, Scallions, Bell Peppers, and  
Mushrooms tossed in Soy-Ginger Mojo Sauce served over Orzo*

-13-

### *Chicken and Mushroom Ravioli*

*Mushroom Ravioli and Tender Chicken Breast with Sun-Dried Tomato  
and Leek Mornay with Asparagus Tips and Portabella Mushrooms*

-14-

## SANDWICHES

### ***Soft Shell Crab Po Boy***

*Cornmeal-dusted and fried served on our Homemade Sub Roll with Shredded Iceberg Lettuce, Sliced Tomatoes and Red Onions with our Cajun Remoulade*

-14-

### ***Rockefeller Club***

*Smoked Turkey, Ham, Bacon and Swiss Cheese with Lettuce, Tomato and Mayonnaise on Wheat Toast*

-12-

### ***The Club Hamburger***

*8 oz. Ground Angus Sirloin grilled the way you like it. Served with Lettuce, Tomato and Bermuda Onions on a Toasted Kaiser Roll  
Add Monterey Jack, Swiss, Cheddar, Provolone or American Cheese*

-10-

*Add Bacon for \$1.00*

### ***Grilled Chicken Caesar Wrap***

*Sliced grilled Chicken and Bacon nestled with our Caesar Salad in a Garlic Tortilla*

-11-

### ***Grilled Portabella Veggie Burger***

*Marinated and grilled Portabella Mushroom with grilled Onions, roasted Bell Peppers and sliced Avocado, topped with Provolone Cheese and Alfalfa Sprouts on a toasted Kaiser Roll  
Served with roasted Garlic and Herb Mayonnaise*

-12-

### ***Pineapple Grilled Chicken Sandwich***

*Marinated and grilled with Dijon-Honey Sauce and topped with sautéed Onions, grilled Pineapple and melted Swiss Cheese  
Served on a toasted Kaiser Roll*

-12-

### ***DuBignon Dip***

*Slow roasted round of Beef, sliced and piled high on our toasted Hoagie Bun with side of Natural Jus and Horseradish-Dijon Sauce*

-12-

*All Sandwiches are served with your choice of French Fries, Onion Rings  
Homemade Chips or Fresh Fruit.*