



THE PLAYERS' PUB

Governor's Club members and Guests of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.

STARTERS

Spicy Chicken Dip 15

Hand-Pulled Chicken · Shredded Jack Blue Cheese Crumbles · Warm Tortilla Chips

Charleston She Crab Soup 12

Blue Lump Crab · Crab Roe · Dry Sherry

Salmon Spread 18

Whipped Smoked Salmon
Artisan Pickled Vegetables · House-Made Rye Bread

Fried Pickles 12

Beer Battered Kosher Dill Pickles
Served With Chipotle Ranch

Shishito Peppers 15

Charred Shishito Peppers
Savory XO Sauce · Toasted Sesame

*Seaside Mussels 18

PEI Mussels · Sofrito · Bacon Lardons
Smoked Paprika Cream · Grilled Baguette

Chicken Wings 25

Eight Wings Tossed in Choice Of:
Buffalo, Carolina Gold, or Garlic Parmesan
Served with Celery & Ranch or Blue Cheese

Soft Pretzel 14

Giant Bavarian Style Soft Pretzel
Spicy Brown Mustard · Beer Cheese

SALADS

Add Grilled Chicken +8 · Add *Shrimp +10 · Add *Salmon +18

Cougar Point Wedge 16

Iceberg Lettuce · Blue Cheese Crumbles
Applewood Smoked Bacon · Cherry Tomato
Cucumber · Blue Cheese Dressing

Spinach Salad 16

Baby Spinach · Dried Cranberry · Toasted Pepitas
Roasted Sweet Potato · Gorgonzola
Apple Cider Vinaigrette

Caesar 16

Romaine Heart · House Caesar Dressing · Cherry Tomato
Garlic Herb Crouton · Grated Parmesan

SANDWICHES

*Clubhouse Burger 28

Certified Angus Beef® Patty · Applewood Smoked Bacon
Bibb Lettuce · Pickled Green Tomato · Pepper Jack
Garlic Aioli · Brioche – Served with Garlic Parmesan Fries

Fried Grouper 26

Crispy Beer-Battered Grouper · Lettuce · Tomato
Sweet Plantain · Cajun Remoulade · Potato Roll

Steak Sandwich 25

Shaved Certified Angus Beef® Ribeye · Aged Provolone
Caramelized Onions · Horseradish Aioli · Focaccia

PUB CLASSICS

Fish and Chips 34

Beer-Battered North Atlantic Haddock · House Fry
Tartar Sauce · Lemon Wedge

Shepherd's Pie 36

Braised Certified Angus Beef® Short Rib
Carrots · Celery · English Pea · Charred Pearl Onion
Whipped Potato · Herbed Demi Glace

SIDES

French Fries 8

Onion Rings 8

Baked Mac & Cheese 8

Whipped Potatoes 8

Apple Slices 8

Parties of 8 or more will have an automatic 20% gratuity added.

We proudly serve Certified Angus Beef® brand burgers. Chicken breast or vegetarian beyond meat patties can be substituted on burgers (+2)
*These items are served raw or undercooked, or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DINNER



ENTRÉES

*NY Strip Grilled Certified Angus Beef® Striploin · Hasselback Potatoes Grilled Asparagus · Wild Mushroom Cream	54
Pork Schnitzel Pan-Fried Cheshire Heritage Pork · Wild Mushroom Risotto Sautéed Swiss Chard · Roasted Sweet Potato · Fig Reduction	46
Salmon Grilled Faroe Island Salmon · Braised Greens · Turnip Puree Pomegranate Citrus Glaze	48
Chicken au Cassoulet Pan-Roasted French Chicken Breast · Sautéed Haricots Verts Great Northern Bean Cassoulet · Herbed Gravy	44
Shrimp Curry Southeast White Shrimp · Sautéed Peppers and Onions · Snow Peas Thai Green Curry · Jasmine Rice · Kaffir Lime · Coriander Tuile	46

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