



LUNCH

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

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

SANDWICHES

Choice of One Side

*Clubhouse Burger 26

Certified Angus Beef® Patty
Applewood Smoked Bacon · Bibb Lettuce
Pickled Green Tomato · Pepper Jack · Garlic Aioli · Brioche

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 · Ciabatta

Hot Pastrami 25

Certified Angus Beef® Pastrami
Spicy Brown Mustard · Kosher Dill Pickle · Swiss · Marble Rye

*Tavern Burger 26

Certified Angus Beef® Patty · Smoked Gouda
Pickled Red Onion · Leaf Lettuce · Preserved Tomato Aioli
Pretzel Roll

Buffalo Chicken 24

Buttermilk Fried Chicken Breast · Buffalo Sauce
Whipped Garlic Bleu Cheese · Lettuce · Tomato · Brioche

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.