



# 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 Parmesean 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 · Ciabatta	

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

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.