



PANAMA
COUNTRY CLUB

THE GRILL ROOM

Panama Country Club Welcomes You

Originally designed by famed designer Donald J. Ross, ASGCA; the Panama Country club was built in 1927 by W.C. Sherman under the name of the St. Andrews Bay Golf Course. Long Island businessman Minor Keith owned half a section of land and donated the land to Sherman.

Sherman put up \$ 85,000 for the design and build of the original course. In 1927 the first W.C Sherman Invitational was held at the club and the tournament has continued its tradition ever since. It is the oldest continually held amateur tournament in the Southeast.

In 1931 the course was sold to Southern Kraft which was a subsidiary of International Paper. Panama Country Club, Inc. was founded in 1949 following a long-term lease with International Paper. In 1981 the course was sold to the Patronis brothers who later sold the course to Roland Vines. Vines worked to redesign the course, abandoning the long-term lease and deeded the redesigned course to the Panama Country Club.

The redesigned course was designed by Willard Byrd, with seven of the holes were from the original Donald Ross design.

panamacountryclub.com | 850.265.3055 ext. 2



GRILLROOM

Starters

Blackened Ahi Tuna • \$16

Fresh Ahi Tuna blackened with sesame seeds, served over spring greens with sriracha, bang sauce, pickled ginger, wasabi crème, and scallions.

Bang Bang Shrimp • \$15

Crispy shrimp tossed in our house bang bang sauce.

Whipped Feta & Hot Honey • \$13

Creamy whipped feta, hot honey drizzle, and warm grilled pita.

Bruschetta • \$12

Toasted baguette topped with marinated tomatoes, fresh basil, olive oil, and balsamic glaze.

Chicken Wings • \$12

Traditional or Boneless, tossed in your choice of: Buffalo, Lemon Pepper, Teriyaki, Sweet Thai, BBQ, or Korean BBQ.



Buffalo Chicken Dip • \$15

House-made buffalo chicken dip served warm with tortilla chips.

Mediterranean Dip Trio • \$24

Whipped feta, bruschetta, and hummus served with toasted baguette, pita bread, and a mediterranean olive blend.

Chicken Quesadilla • \$12

With chipotle mayo.

Truffle Steak Frites • \$28

Grilled flat iron steak, thinly sliced and finished with rosemary demi-glace, served with truffle parmesan fries.

Chicken Salad • \$14

Chicken salad served with freshly toasted baguette.

Hummus • \$12

Smooth house-made hummus, served with pita chips.

Salads

Southwest Taco Salad • \$18

Romaine and spring mix, grilled shrimp, chicken, or beef, avocado, pico de gallo, corn salsa, mixed cheese, tortilla strips, and cilantro. Served with jalapeño avocado ranch.

Grilled Flat Iron Steak Salad • \$28

Sliced flat iron steak over spring mix with cherry tomatoes, slow-caramelized onions, feta, and Florida citrus vinaigrette.

Cobb Salad • \$18

Romaine and spring mix, chicken, bacon, egg, cucumber, cherry tomatoes, red onion, mixed cheese, and crispy onions. Choice of: fried, grilled, or blackened.

House Side Salad • \$5

Caesar Side Salad • \$5



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



Handhelds

All handhelds served with your choice of one side.

Chicken Salad Croissant • \$15

House-made chicken salad on a buttery croissant.

Philly Cheesesteak • \$16

Prime rib, caramelized onions, white american cheese on a hoagie roll.

Club Sandwich • \$16

Ham, turkey, bacon, lettuce, tomato, mayo, and cheddar on toasted white bread.

Ham & Swiss • \$12

Ham, swiss cheese, mustard, and pickles on toasted rye bread.

Turkey Bacon Cheddar Sandwich • \$14

Turkey, bacon, cheddar, and mayo on a garlic-toasted hoagie.

Traditional Gyro • \$16

Seasoned gyro meat, lettuce, tomato, feta, red onion, and tzatziki on grilled flatbread.

Fish Sandwich • \$18

Grouper, spring mix, tomato, and tartar sauce. Choice of: fried, grilled, or blackened

Fish Tacos • \$16

Mahi Mahi, lettuce, pico, cheese, and avocado ranch. served fried, grilled, or blackened on a flour tortilla.

Bang Bang Tacos • \$16

Bang bang shrimp, lettuce, pico, and cheese on a flour tortilla.

Burgers

BBQ Bacon Burger • \$15

Cheddar cheese, applewood bacon, crispy onions, and barbecue sauce.

Squirrel Burger • \$14

Smash-style burger with american cheese, grilled onions, pickles, and house squirrel sauce.

Big Dog Burger • \$14

American cheese, lettuce, tomato, onion, and pickle.

Truffle Mushroom Burger • \$16

Sautéed mushrooms, swiss cheese, truffle aioli, and spinach.



Pizzas & Calzones

Cheese • \$12

Pepperoni • \$14

Meat Lovers • \$16

Veggie • \$14

Supreme • \$16

Caprese • \$14

Pesto Chicken • \$15

Buffalo Chicken • \$15

Chicken Bacon Ranch • \$15

White • \$14

Roasted garlic, ricotta, spinach, mozzarella.

Build Your Own Calzones

Available with any pizza combination at the same price.





Entrées

Ahi Tuna Rice Bowl • \$26

Jasmine rice, sliced ahi tuna, avocado, shredded carrots, thinly sliced cucumbers, pickled ginger, soy glaze, and wasabi crème, garnished with scallion and sriracha.

Mahi New Orleans • \$30

Blackened mahi and shrimp topped with creole cream sauce, served with crispy potatoes and green beans.

Chef's Choice Steak • MKT

Premium cut of the chef's choice, served with broccoli and a twice-baked potato.

10oz Pork Ribeye • \$20

Pork Ribeye, cooked on our chargrill, served with two sides.

Korean BBQ Philly Rice Bowl • \$22

Philly steak glazed in korean barbecue sauce over kimchi fried rice with cucumber, shredded carrot, sesame seeds, yum yum drizzle, and a fried egg.

Sides

tater tots • handcut fries • rice
broccoli • green beans • cole slaw
hush puppies • chips & salsa

ADD \$2:

mac & cheese • twice baked
potato • ancient grains • side salad

Crab Cake Dinner • \$30

Two crab cakes with remoulade, served with two sides.

Mediterranean Chicken Bowl • \$20

Grilled chicken served over an ancient grains and rice mix with cucumber, tomato, feta, hummus, and tzatziki.

Teriyaki Chicken Rice Bowl • \$14

Sweet teriyaki chicken over fried rice and broccoli with yum yum drizzle.

Baskets

Chicken Basket • \$14

Crispy chicken tenders with hush puppies. Choice of: fried, grilled, or blackened.

Fish Basket • \$18

Grouper or mahi with hush puppies. Choice of fried, grilled, or blackened.

Shrimp Basket • \$16

Large gulf shrimp with hush puppies. Choice of fried, grilled, or blackened.

**Served with your choice of one side.

Dessert

Brownie a la mode • \$8

Double fudge brownie topped with vanilla ice cream, caramel, & chocolate sauce.

