

## THE STARTERS

### THE HUGE SOFT BAVARIAN PRETZEL HOOK

Salt and pepper baked with our famous queso and spicy ale mustard 14 ½

### BRUSCHETTA MARINATED BURRATA & HERBED FOCACCIA CROSTINI

Balsamic glaze, shaved asiago and micro basil with black pepper and EVOO 16 ½

### TIBURON'S FAMOUS CHEESE STUFFED CAST-IRON BAKED MEATBALLS

EVOO and basil pomodoro, garlic ciabatta toast, herbed ricotta and 3-cheeses 16 ½

### PEANUT BRAISED CHICKEN & BIBB LETTUCE WRAPS TronFIT

Sesame teriyaki and peanut ponzu sauces. Asian slaw, water chestnuts and cucumbers 16 ½

### TIBURON'S FAMOUS HAND BREADED BUTTERMILK TENDERS

Buttermilk brined and hand breaded with house-spiced hand cut fries and secret sauce 17

### THE CHEESIEST BACON & SCALLION, HOUSE-CUT PUB FRIES

Melted cheddar, Gouda, provolone and mozzarella with house queso and ranch dressing 16 ½

### ROASTED SWEET RED PEPPER & BASIL-GARLIC HUMMUS DUET

EVOO, micro basil, grilled warm pita bread, assorted olives and mixed crudité vegetables 13

### THAI SPICED CRISPY ROCK SHRIMP

Crispy shrimp with garlicky challah Texas toast and sweet chili-sesame banger sauce, scallions and sriracha 18

### SESAME SEARED RARE TUNA TATAKI BOWL\* TronFIT

Warm Jasmine rice, sesame-pickled ginger slaw, scallions and dry roasted edamame 21 ½

## THE SOUPS

### TIBURÓN CHILI

Cheddar, tortilla strips and red onions 6 ½ / 8 ½

### DAILY SOUP

Made daily from fresh ingredients 6 ½ / 8 ½

## THE SALADS

*Salads served with fresh baked muffin of the day*

*Add Grilled or Blackened Chicken 11 / Jumbo Shrimp Skewer 16 ½ / Fresh Salmon\* 20*

*Fresh Grouper MKT Smaller salad subtract 2*

### SOUTHWESTERN SEARED RARE TUNA, ARTISAN GREENS & AVOCADO SALAD

Cucumbers, scallions, freshly made pico de gallo and crispy corn tortilla strips with cilantro-lime vinaigrette 28

### CITRUS GRILLED CHICKEN, PAPAYA & ORGANIC QUINOA SUPERFOOD SALAD\*

Artisan greens, roasted chickpeas, heirloom tomatoes, cucumbers, feta and Aci berry-basil vinaigrette 24

### SYDNEY'S PUB BLACKENED CHICKEN & DANISH BLUE CHEESE ICEBERG WEDGE SALAD

Crispy Applewood bacon, heirloom grape tomatoes, red onions and blue cheese dressing with balsamic drizzle 20

### GRILLED OR BLACKENED SALMON CITRUS SALAD\* TronFIT

Romaine lettuce, heirloom tomatoes, Florida citrus segments, cucumber and lemon-basil dressing 32

### MARINATED RED BEET, FETA & GLAZED PECAN SALAD TronFIT

Heirloom grape tomatoes and red onions tossed with lemon-herb vinaigrette, atop artisan mixed greens 17 ½

### BABY HEIRLOOM TOMATO & FRESH MOZZARELLA CAPRESE SALAD

Marinated with red onions, micro basil and Ciliegine mozzarella with white balsamic and artisan greens 18 ½

### TIBURÓN ARTISAN GREENS & APRICOT SALAD TronFIT

Julienne European cucumber, heirloom grape tomatoes and Danish blue cheese with warm bacon bits 13

### SOUTHERN STYLE BUTTERMILK FRIED CHICKEN COBB

Mixed greens, crispy bacon, hard-boiled egg, scallions, Danish blue cheese, avocado and heirloom grape tomatoes with crispy chopped buttermilk chicken and garlic ranch dressing 23 ½

### ASIAN GRILLED JUMBO SHRIMP, MACADAMIA NUT & ROMAINE SALAD

Tossed in sesame vinaigrette with scallions, heirloom grape tomatoes and crispy won tons 29 ½

### SUNBURST ARTISAN GREENS, MARCONA ALMOND & SEASONAL BERRY SALAD TronFIT

Heirloom grape tomatoes and crumbled feta cheese with herbed white balsamic vinaigrette 16.5

### TIBURÓN'S CHICKEN & ALBACORE TUNA SALAD STUFFED AVOCADO DUO

Artisan greens, tropical fresh fruits and berries 21.5

### BUILD YOUR OWN SALAD

Your choice of iceberg, romaine or artisan spring mix with up to 5 fresh veggies, cheeses and toppings with one of our signature salad dressings 16.5

*\*Consumer advisory: consumption of raw or undercooked meat, seafood eggs and poultry may increase the risk of illness*

 Lighter Fare

 Gluten Free Items

 Member Favorite

 Vegetarian

## THE HANDHELDS

*Served with hand-cut and seasoned pub fries, Deep River kettle chips, avocado half, fresh fruit or hand chopped cole slaw  
Upgrade to truffle-parmesan fries 2 Upgrade to cup of soup du jour, small house salad or Tiburón chili 6  
Substitute Gluten Free sliced bread or butter grilled gluten free Kaiser Roll 2*

### OPEN-FACED HERBED FOCACCIA & SMASHED AVOCADO TOAST

Tomato-poblano relish, red onions, cilantro-lime drizzle and 2 sunny side up organic eggs 17 ½

### BOAR'S HEAD TURKEY & HAM "CLUB" WRAP OR TRIPLE DECKER SANDWICH

White cheddar, Applewood smoked bacon, lettuce and tomato with creamy roasted garlic ranch 18 ½

### FRESH FLORIDA BLACK GROUPER SANDWICH

*We only serve the freshest Florida-caught Black Grouper*

European butter grilled artisan brioche roll, lettuce, tomato and red onion with lemon-mustard sauce.

*Choice of buttermilk fried, grilled or blackened MKT*

### COUNTRY CLUB CLASSIC ALBACORE TUNA MELT

European butter grilled English muffins, grilled tomatoes, albacore tuna salad and melted cheddar cheese 19 ½

### BUTTERMILK FRIED, CITRUS GRILLED OR BLACKENED CHICKEN CLUB

European butter grilled brioche, Applewood bacon, melted Swiss, lettuce and tomato with honey mustard 20 ½

### TIBURÓN ULTIMATE BACON & WHITE CHEDDAR BURGER\*

House blend of Black Angus ground chuck, brisket and short rib seasoned with our signature spice and grilled to order on European butter grilled brioche with crispy buttermilk onions and queso 21 ½

### THAI SPICED CRISPY SHRIMP TACOS

Shredded cabbage, house-made tomato pico, mixed cheese and sweet chili-sesame banger sauce 19 ½

### SHAVED BLACK PEPPER PASTRAMI REUBEN

Grilled marble rye, 1000 island dressing, sauerkraut and melted Swiss cheese 19 ½

### CALIFORNIA GRILLED CHICKEN, BACON & AVOCADO WRAP

Chipotle-honey aioli, shredded lettuce, tomatoes, avocado and melted Swiss cheese with crispy bacon 22 ½

### ULTIMATE CHALLAH TEXAS TOAST GRILLED CHEESE

European butter, melted cheddar, Jack, Gouda, provolone and mozzarella with tomatoes and Applewood bacon 17

### JUMBO HEBREW NATIONAL HOT DOG

European butter grilled artisan challah bun with choice: chili, cheese, onions, Chicago relish, celery salt and tomatoes 13

### SMOKED BOURBON BBQ BRISKET TACOS

Shredded cabbage, pico de gallo and mixed cheese with BBQ smoked brisket with side of ranch 19 ½

### YOU CALL IT DELI SANDWICH OR LETTUCE WRAPPED "UNWICH"

Choice of bread, wrap or iceberg, deli meats, cheese, chicken or tuna salad with lettuce, tomato and red onion

*Whole 16 ½ Half 14 ½*

## THE GRILLED FLATBREADS

*Served on a 10 inch grilled crispy stone baked crust Substitute gluten-free crispy rice flour crust 2*

### TIBURÓN'S MEATBALLS, BREADED ARTICHOKEs, BACON & BOURSIN

Classic tomato-basil pomodoro, 5 cheese blend, pesto and micro basil 19 ½

### BOURBON BBQ SMOKED BRISKET & CHEDDAR

4-cheeses, crispy buttermilk fried red onions and pico de gallo with ranch drizzle 20

### CLASSIC EVOO ROASTED HEIRLOOM TOMATO MARGHERITA

Locally grown tomatoes, fresh mozzarella, asiago cheese and micro basil 17 ½

### BUTTERMILK FRIED BUFFALO CHICKEN & BACON

Creamy blue cheese and buffalo sauce with 5-cheeses, bacon and scallions topped with crispy chicken 18 ½

## THE SYDNEY'S PUB FARE

### CRISPY BUTTERMILK FRIED FLORIDA BLACK GROUPER & CHIPS

Seasoned pub fries, creamy lemon-garlic tartar sauce, creamy cole slaw and grilled lemon MKT

### TIBURÓN CHIPOTLE BRAISED CHICKEN NACHOS

White queso, mixed cheese and pico de gallo with trio of pickled jalapenos, guacamole and sour cream 17

### SYDNEY'S FAMOUS JUMBO CHICKEN WINGS

With celery and carrots, tossed in your choice: Buffalo hot, mild, pineapple-habanero, sesame teriyaki, Caribbean jerk sauce or dry rubbed with signature Cajun-ranch spice 21 ½


### BAKER'S DOZEN COOKIES TO GO

Freshly baked daily. Ask your server for today's variety 14 ½

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 TroonFIT Lighter Fare

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