HANDCRAFTED

# LIBATIONS

HBC Margarita

#### SEASONAL CLASSICS

#### SIGNATURE COCKTAILS

Camarena Reposado, Triple Sec, Blackberry, Lime, Agave

13

9

6

<b>Old Fashioned</b> Four Roses Small Batch, Fig Jam Syrup, Black Walnut Bitters	14
<b>Moscow Mule</b> Wheatley Vodka, Strawberry & Rhubarb Shrub, Ginger Beer	12
<b>Spritz</b> Beefeater Pink, St. Germaine, Simple Syrup, Sparkling Rosé	13
<b>Sangria</b> Stoli Citrus, Chinola Passion Fruit, J.F. Hayden Mango, Pinot Grigio, Soda	12
MARTINIS	
<b>Lychee</b> Wild Roots Pear, Lychee Syrup, Lemon Juice	12
<b>Espresso</b> Van Gogh Vanilla Vodka, Mr. Black Cold Brew Liqueur, Espresso	14
<b>Raspberry Lemon Drop</b> Stoli Citrus, Blended Family Raspberry, Triple Sec, Sour	12
<b>Steve's Aloha</b> Van Gogh Vanilla Vodka, Siesta Key Toasted Coconut Rum, Pineapple Juice, Coconut Cream	12
Hot & Dirty	14

Vodka or Gin, Ancho Reyes Poblano Liqueur,	
Olive Brine, Vermouth	

# SOS 15 Maker's Mark Cask Strength, High West Double Rye, Harlequin Orange Liqueur **Spicy Succulent** 13 Lugos Pitorro Rum, Aloe Chareau, Lemon, Agave, Jalapeño, Cucumber, Basil CiTrUs 75 14 Whitley Neill Blood Orange Gin, Italicus, Lemon, Orange, Sparkling Wine Midsummer Smash 12 Myers's Rum, Blended Family Peach, Lemon, Simple Syrup, Peach Cider The Kick 12 Ghost Tequila, Orgeat, Lime

Strawberry Basil Seltzer Made with House-Infused Game Day Vodka

**O**pus Negroni 11 Espresso Infused-Gin, Campari, Sweet Vermouth

# MOCKTAILS

Spicy Mango Mango, Fresno chiles, Club soda, Lemon juice

Handcrafted by TJ Palmieri from Madrina's —





# **DRAFT BEERS**

<b>1966 Lager</b> Head Beer Coach	7
52-20 Pale Ale Head Beer Coach	7
Pulp Friction Motorworks	8
Bell's Amber Ale Bell's Brewery	7
Miami Weiss Miami Beer Company	7
Cider Boys Rotating Cider Cider Boys	7
TallPine Porter Cypress & Grove	8
Golden Road Rotating Tap Golden Road	7
<b>Ghost in the Machine Dbl IPA</b> Parish Brewing (10 oz.)	10
<b>Big Nose IPA</b> Swamp Head Brewery	7

#### **NON ALCOHOLIC**

Assorted Pepsi Products	3.5
Stubborn Agave Vanilla Cream Soda	3.5
Stubborn Pineapple Cream Soda	3.5
Natalie's Juices	4
Specialty Lemonade	3.5
Iced Tea	3.5
Wainwright Dairy Chocolate Milk	3.5
Wainwright Dairy Milk	3.5

# WINE

BY THE GLASS

SPARKLING	
Charles Lafitte France - Sparkling Brut	9
Charles Lafitte France - Sparkling Rosé	9
Zardetto Italy - Prosecco Brut	

#### WHITES

Santa Cristina Delle Venezie - Pinot Grigio	9
Sandy Cove Marlborough - Sauvignon Blanc	11
<b>Deusa Nai Albariño</b> Rias Baixas - Spain	12
<b>50 Degree Riesling</b> Rheingau - Germany	11
Seaglass California - Chardonnay	9
Raeburn Chardonnay Russian River Valley - Chardonnay	12
Fontanafredda 'Briccotondo' Italy - Moscato d' Asti	10

# ROSÉMaison Marcel 2020IIMèditerranée - FranceIITormaresca Rosato di Salento "Calafuria"II2020 - Apulia - ItalyPink Flamingo9FranceFrance9

#### REDS

Drumheller Columbia Valley - Merlot	9
Rickshaw California - Pinot Noir	9
Rodney Strong Russian River - Pinot Noir	13
Pertenace Barbera d'Alba 2019 Piemonte - Italy	11
<b>Barossa Valley Estate</b> Barossa Valley, Austrailia - Cabernet	9
Chateau St. Michelle "Mimi" Horse Heaven Hills, Washington - Cabernet	14
Banshee Mordecai California - Red Blend	13
Tinto Negro Mendoza- Malbec	10

# BREAD

Brazilian Cheesy Rolls VG Ultimate indulgence of our three-cheese blend of mozzarella, fontina and parmesan reggiano

# **STARTERS**

5

<b>Orange &amp; Blue Shrimp</b> Seasoned and tossed in rice flour and Spurrier's Louisiana shrimp sauce served on a bed of slaw with piquant blue cheese dressing	18
<b>"This, That, &amp; The Other" Crab &amp; Lobster Cakes</b> Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle	22
<b>Salt and Pepper Calamari</b> Buttermilk battered calamari with shishito and Fresno peppers served with a roasted jalapeno aioli & lime wedges	18
Buffalo Chicken Dip Chicken, creamy aioli, monterey jack cheese, homemade Louisiana hot sauce served with blue corn tortilla chips	14
<b>Eggplant Fritters </b> Pan-seared roasted eggplant and sundried tomato cakes presented on a bed of herb ricotta and basil pesto drizzle, finished with marinara and parmesan reggiano	13
Grilled Pear and Burrata Plate 💟 Grilled pears, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes	17
<b>Charred Shishito Peppers </b> © <b>G</b> Shishito peppers tossed in an 11 spice pepper dust, finished with a garlic & ginger tamari	н
<b>Truffle Short Rib Crostinis</b> Grilled crostinis, melted Hawthorne Creek Tomme cheese, layered with braised short ribs tossed in a truffle reduction	13
<b>Spinach Artichoke Dip v</b> Artichoke & spinach in a parmesan reggiano fondue served with fresh made blue corn tortilla chips	13

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Vegetarian - 💟 🛛 Gluten Free - 🕞

Hall of Fame

1986

# S O U P S

9

7

13

#### Tailgate Chili

Short rib, bacon and andouille sausage with roasted jalapeños, Anaheim and poblano peppers-finished with white cheddar and pickled jalapeños

Soup du Jour

Chef's creation

# S A L A D S

DRESSINGS

Buttermilk Ranch, Blue Cheese, Spicy Honey Mustard, Peppercorn Caesar, White Balsamic Vinaigrette, Apple and Wildflower Honey Vinaigrette, Oil & Vinegar

Romaine Caesar Salad 💟 Romaine lettuce, peppercorn caesar dressing, housemade croutons	7   12
Spurrier House Salad 🕑 Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Creamery Aged Havarti cheese, choice of dressing	7   12
<b>Endive, Radicchio &amp; Apple Salad V G</b> With candied walnuts, gorgonzola cheese, tossed in apple & wildflower honey vinaigrette	13
Hazelnut & Brussels Sprout Salad VG Fresh shaved Brussels sprouts, baby kale, napa and red cabbage, dried figs, sliced pears, Craisins, feta, roasted hazelnuts tossed in a white balsamic vinaigrette	13

Grain Bowl 💟 Farro, quinoa, watermelon radish, arugula, heirloom tomatoes, sliced avocado, black-eyed peas

**ADD ONS** 

Grilled Steak Filet	15
Grilled Shrimp	14
Grilled Chicken	6

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# ENTREES

	<b>Chicken Marsala G</b> Grilled olive oil & herb marinated chicken breast with cremini, shiitake and oyster mushrooms in a traditional marsala, served with mashed potatoes	22
Q	Short Rib and Wild Mushroom Risotto ⓒ Slow-braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace	29
	Shrimp & Grits Blackened gulf shrimp, Nora Mill Granary mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel	25
	Blackened Redfish G Blackened gulf redfish finished with shallot and thyme butter, served with grilled broccolini	35
	Macadamia Encrusted Mahi - Ike Hilliard catch of the day Pan-seared Macadamia-Encrusted mahi, finished with a lemon citrus beurre blanc, lobster cognac sauce & grilled asparagus	33
	Eggplant Rollatini 💟 Eggplant lighted breaded and rolled then filled with fresh ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic	20
	<b>Spinach Artichoke Chicken</b> Grilled olive oil & herb marinated chicken breast topped with a spinach and artichoke fondue finished tomatoes and creamy bechamel over mashed potatoes	22

# P A S T A S

<b>Lemon Artichoke Chicken Pasta</b> Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake a finished with with a lemon herb sauce	mushrooms ov	er thin spaghetti	22
<b>"Emory &amp; Henry" Seafood Pasta</b> Diver scallop, shrimp and lobster with artichoke hearts, sun-dried tomatoes, r linguine finished with seafood stock and chipotle butter	roasted red pep	ppers over squid ink	35
<b>Bolognese Pasta</b> Chorizo, pork and beef ragout, tossed in a bolognese sauce with pappardelle n and shaved parmesan reggiano	oodles finished	d with fresh basil leave	20
Sweet Corn Ravioli V Ricotta & sweet corn stuffed raviolis, charred corn, poblano and Anaheim per white wine cream sauce	opers, finished	with a savory	23
<b>SANDWIC</b> SERVED WITH SPURRIER'S HOL		<b>S</b>	
<b>Spurrier's Bacon Cheese Burger</b> Signature short rib, brisket and chuck blend patty, bacon, white cheddar chee on a brioche bun	ese, lettuce, tor	mato, red onion	16
House Made Veggie Burger V 14 Organic red quinoa, black-eyed pea and sweet potato patty, sliced avocado, bourbon BBQ sauce, butter lettuce and tomato on an oat top bun			
<b>Tomato Grilled Cheese Sandwich </b> Tomato with melted mozzarella, fontina and white cheddar on brioche			11
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	1996	UF - 52 F	SU - 20

Spurrier's Gators hang "half a hundred" against in-state rival FSU to capture the 1996 National Championship in convincing fashion.

# FROM THE GRILL CHOICE OF ONE SIDE

Filet 6 oz.	32
Filet 8 oz.	42
14 oz. Boneless Ribeye	45
"Work'Em Silly" Tomahawk Porkchop G Maple bourbon butter, fresh smoked rosemary, tri-colored carrots	39
Lamb Chops G Colorado lamb chops grilled and served with a cabernet reduction	49

#### **STEAK SAUCE**

Bourbon Peppercorn	3	Truffle Mushroom	3
Chimichurri	3	Cabernet Reduction	3

#### **ENHANCEMENTS**

MAKE ANY STEAK SURF & TURF

Side Shrimp	14	Add Crab Meat	8

## SHAREABLE SIDES

Street Corn	8	Grilled Broccolini	10
5 Cheese Blend Mac	10	Miso Brussels Sprouts	10
Mashed Potatoes	8	Grilled Asparagus	10
Mascarpone & White Cheddar Grits	10	Spurrier's House Fries	8
Maple Bourbon Glazed Baby Tri-Color Carrots	10		

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# OWN THE LEGACY

2001 & 2015

Winningest Coach

Steve Spurrier the only coach to have the winningest records at two power-5 schools, Florida (2001) and South Carolina (2015).