

## *The Inspiration*

- *Kenzie's Steak House* is named after Dr. Alister MacKenzie, the esteemed golf course designer who became a legend for the unique types of greens he designed for world-renowned courses including Augusta National, home of The Masters tournament. MacKenzie greens are uniquely identified by their large size, distinct elevations, and severe undulation patterns.

Dr. MacKenzie's inspiration lives on through the unique topography and challenging layout of the Mystic Dunes course designed by PGA and Champions Tour professional, Gary Koch. Nearly every green at Mystic Dunes is notable for either its extreme contour, its nine-foot elevation changes, or the dramatic yet supple shaping surrounding the putting surface. As if sculpted from blocks of marble, the graceful curves of Mystic Dunes' greens are perhaps the closest examples of MacKenzie greens that Florida has to offer.

## *The Experience*

- As the MacKenzie greens and other unique features of Mystic Dunes Golf Club create a lasting impression for our golfers, *Kenzie's Steak House* will equally inspire with its welcoming atmosphere, panoramic views of the course, and wide variety of freshly prepared dishes. Whether enjoying a post-round lunch or a quiet family dinner, *Kenzie's Steak House* is the place to enjoy good food in a warm and inviting atmosphere celebrating the legends and traditions of golf.

# KENZIE'S

steak house

FRONT NINE

## Starters

### Starter Trio

\$8.95

Featuring tempura style gator skewer, breaded portabellas, and fried calamari, with a marinara and rattle snake ranch dipping sauce.

### Gator Tail Skewers

\$7.95

Marinated gator tail dipped in beer batter, deep fried to a golden brown and served with spicy rattle snake ranch dipping sauce.

### Portabella Mushrooms

\$6.95

Coated with seasoned breadcrumbs, deep fried to a golden brown and served with a tangy petal sauce.

### Grilled Sugar Cane Shrimp Skewers

\$7.95

Your choice of a Caribbean style with a pineapple jalapeno salsa or an Asian style with pickled ginger, soy and sesame oil.

### Deep Fried Calamari

\$7.95

Served with a sweet basil marinara sauce.

## Soups

### French Onion Soup

\$4.25

Topped with a toasted herb crouton and melted mozzarella cheese.

### Soup Du Jour

\$3.50

Prepared daily from fresh ingredients by the Mystic Dunes Executive Chef.

## Salads

### Steak Salad

\$14.95

Thinly sliced chargrilled Black Angus Steak served on a bed of mixed greens with tomatoes, cucumbers, purple onions, grilled portabellas, blue cheese crumbles, and a roasted garlic vinaigrette.

With grilled chicken

\$12.50

### Tossed Salad

\$3.50

Fresh garden greens topped with purple onions, cucumbers, black olives, cherry tomatoes, and croutons, served with your choice of house dressings.

### Caesar Salad

\$5.50

Crisp Romaine lettuce, garlic croutons, fresh grated parmesan cheese and a creamy Caesar dressing.

With grilled chicken

\$11.95

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



B A C K N I N E

Entrees

\* All entrees are served with Chef's choice of vegetables, and a choice of garlic mashed potatoes, rice or steak fries

12oz. Angus T-Bone Steak \$27.95
USDA Choice - Charbroiled to your liking.

10oz. Angus NY Strip Steak \$22.95
USDA Choice - Charbroiled or blackened to your liking.

8oz. Angus Filet Mignon Steak \$32.95
USDA Choice - Chargrilled to your liking served with your choice of caramelized onions and green peppercorn sauce or sautéed burgundy mushrooms and blue cheese.

8oz. Top Sirloin \$19.95
USDA Choice - Chargrilled to you liking, served with your choice of a caramelized onions and green peppercorn sauce or sautéed burgundy mushrooms and blue cheese.

8oz. Center Cut Pork Chop \$16.95
Pan Seared and served with a Pineapple Port Demi Glaze or a Citrus Marmalade.

Saint Louis Ribs full rack \$23.95
Glazed with a Sweet and Spicy Chipotle Guava Barbecue Sauce or a Spicy Asian Sauce.
half rack \$16.95

Shrimp Linguini al Pomodora \$15.95
Tender pink shrimp tossed in a tangy tomato basil sauce and served over linguini, accompanied with a garlic crostini.
With grilled chicken \$15.95

Chicken with Mushrooms \$15.95
Boneless, skinless breast of chicken dusted in seasoned flour sautéed with fresh garlic, parsley, mushrooms, deglazed with sherry or marsala wine and chicken stock.

Stuffed Shrimp \$21.95
Black Tiger Shrimp, stuffed with a jumbo crab stuffing and baked in lemon butter.

Fresh Catch of the Day \$ Market Price
Your choice of blackened or baked in a lemon dill butter sauce.

Chicken Alfredo \$16.95
Linguini tossed in a creamy garlic infused cream sauce and topped with grilled breast of chicken and asiago cheese.



Desserts

- Carrot Cake .....\$5.50
Key Lime Pie .....\$5.50
Strawberry Mousse.....\$5.50
Apple Caramel Pie .....\$5.50

- Chocolate Mousse.....\$5.50
Cheesecake.....\$5.50
Dessert Du Jour .....\$5.50

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# KENZIE'S

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O F F T H E V I N E

## Wine selections

	<i>Glass</i>	<i>Bottle</i>
<b>SPARKLING AND CHAMPAGNE</b>		
<i>Domaine St. Michelle Blanc de Blanc, Washington State</i>		\$26.95
<b>PINOT GRIGIO</b>		
<i>Santa Margherita Pinot Grigio, Italy</i>		\$49.50
<i>Folonari Pinot Grigio</i>	\$6.95	\$30.00
<b>CHARDONNAY</b>		
<i>Clos du Bois, Sonoma</i>	\$7.95	\$32.95
<i>Francis Coppola Diamond, California</i>		\$21.95
<i>Dry Creek, Russian River, California</i>	\$8.95	\$37.50
<b>ALTERNATE WHITES</b>		
<i>Chateau St. Michelle Riesling, Washington State</i>	\$7.95	\$34.95
<i>Fernleaf Sauvignon Blanc</i>	\$6.95	\$40.00
<b>MERLOT</b>		
<i>Chateau St. Michelle Merlot, Washington State</i>	\$7.95	\$26.95
<i>Wente Merlot, Central Coast</i>	\$8.95	\$39.95
<i>Geyser Peak Merlot, California</i>		\$29.95
<i>Columbia Crest Merlot</i>		\$24.00
<b>ALTERNATE REDS</b>		
<i>Jacobs Creek Shiraz, Australia</i>	\$6.95	\$19.95
<i>Dry Creek Red Zinfandel, Sonoma</i>		\$29.95
<i>Stoneleigh Pinot Noir, New Zealand</i>	\$8.95	\$40.00
<b>CABERNET SAUVIGNON</b>		
<i>Villa Mt. Eden, Central Coast, California</i>	\$8.95	\$27.95
<i>Greg Norman Est. Cabernet Sauvignon/Merlot</i>		\$32.95
<i>Golden Kaan, South Africa</i>	\$6.95	\$24.95
<i>Chateau St. Michelle, Washington State</i>		\$26.95
<i>Ferrari Carano '03, Sonoma</i>		\$49.95