



THE LODGE *Sea Island*

LETTER FROM THE CULINARY TEAM

Welcome to Sea Island! Our food and beverage team has created a variety of seasonal and regional selections from our southern roots while maintaining a focus on Sea Island favorites. We do our best to feature locally grown produce and fresh Georgia seafood, as well as valued partnerships with premium producers of Heritage Beef, Poultry, and Pork. We have also put together a variety of healthy options to enjoy while with us at Sea Island.

We look forward to serving you with our genuine “southern hospitality!”

On behalf of the food and beverage team,

Daniel Zeal
Resort Executive Chef

ON-SITE DINING

THE LODGE AND RETREAT

OAK ROOM

An Oceanfront Tavern with Golf Course Views

Relaxed tavern setting, unmatched menu. In the Oak Room you're surrounded by leather ceilings, hand-painted murals, and a cozy ambiance. A rustic fireplace adds the finishing touch. Here you'll find a broad range of southern favorites and signature dishes, imaginative cocktails and fine single-malt Scotch. The sweet sounds of the bagpiper playing nearby with the setting sun. The perfect place to unwind, fill up, or sit back and take it all in.

Meal periods: Breakfast, Lunch and Dinner (\$\$\$)

Reservations not required.

COLT & ALISON

A Southern-Inspired Steakhouse

By the glow of a wood-burning fireplace with panoramic views of the Plantation Course's 18th hole. Your table is set. For an intimate dinner. A satisfying bite. A charming evening out. Colt & Alison is Sea Island's classic American steakhouse, serving the finest cuts of USDA wet- and dry-aged beef, the freshest local seafood, and other trademark specialties. Like an unbelievable Caesar Salad and the flaming Bananas Foster, prepared tableside. Sommeliers will pair each dish with masterful recommendations for your palate.

Meal Periods: Dinner (\$\$\$\$)

Reservations required for dinner, ext. 5111.

MEN'S LOCKER ROOM

The Ultimate Man Cave

The perfect gentleman's hideaway. A 6,000-square-foot haven at The Lodge. And considered by many PGA touring pros as "the greatest locker room in golf." Sit back in an oversized leather lounge chair. Catch up on sports on the flat-panel TVs. Grab a tasty bite, thanks to daily lunch service. And of course, your favorite cocktail at the full bar. Indulge in the cigar room with views of the ocean and practice putting green. There's also all the amenities a man could need: rainfall showers, steam room, and an exercise room with cardio equipment and free weights. And yes, there are lockers, too.

Meal periods: Lunch (\$\$)

Reservations not required.

DAVIS LOVE GRILL AT RETREAT CLUBHOUSE

Sea Island's Sports Pub

Casual and comfortable. Welcoming and friendly. With panoramic views of the Retreat Golf Course. Come for the DLG burger, southern inspired pub cuisine, or simply our club favorites, as well as a wide selection of cocktails, wine on tap, and craft beer. The Davis Love Grill is the perfect location for date night, laid-back dining, lunch after a round, or for watching the game. And with events such as Family Fun Fridays, offered seasonally, and the Sunday Southern Buffet, it's also a place to bring the whole family.

Meal Periods: Lunch (\$\$)

Reservations not required.

THE LODGE POOL HOUSE

Coastal Southern Cuisine

Relax and dine overlooking the ocean and St. Simons Sound, with fresh seafood, Burgers, Wraps, or Salads using local ingredients, and a classic cocktail. The perfect place to gather, cool off in our infinity pool, share lunch or a snack.

Meal Periods: Lunch (\$\$)

Reservations not required.

SEASIDE SNACK BAR

Grab and Go

Stop in at "the turn" before, after, or during your round. Choose a snack, sandwich, wrap, or an ice cold beer. Just what you need to sustain a successful day on the course. Candy, Granola Bars, Golf sundry items are available as well.

Meal Periods: Lunch (\$)

Reservations not required.

(Please reference the Dining section of This Week at Sea Island for dress code and hours).

ON-SITE DINING

THE CLOISTER

GEORGIAN ROOM

A Southern-refined Dining Experience

When you join us at the Georgian Room, Georgia's only Forbes Five-Star restaurant, you can expect the finest ingredients. Food that is traditional, yet modern. You're sitting down to more than just a meal. You're in for an unexpected culinary experience. Your sommelier will guide you through wine pairings like an old friend showing you around their hometown. The Georgian Room is a AAA Five Diamond restaurant full of fine things: chandeliers, hand-painted china, European linens, world-class wine list. But it's the people who are the real shining stars.

Meal Periods: Dinner (\$\$\$\$)
Reservations required for dinner, ext. 5111.

GEORGIAN ROOM LOUNGE

Small Bites and Cocktails

Before dinner aperitif, after dinner nightcap, or a casual evening enjoying imaginative tapas and 1920's inspired cocktails. Cozy and intimate, the dark mahogany walls and relaxed furniture lend a speakeasy air. And your trusty bartender is more than happy to mix your favorite drink, guide you to a new one, or tell you an interesting story or two.

Meal Periods: Dinner (\$\$)
Reservations not required.

RIVER BAR

Sea Island's Riverfront Brasserie

Where seemingly simple dishes for lunch and dinner are made extraordinary. Choose from the bar menu—small-batch American spirits, delicate French liqueurs, an extensive collection of Old and New world wines, and tasty signature drinks. Dine outside overlooking The Cloister pool and the Black Banks River. The perfect place to kick off your Sea Island stay or fuel the rest of your day. And one of many delightful places to watch the sun setting over Sea Island. Up late? We are, too! Join us for a drink, a burger or nachos, and catch the game.

Meal Periods: Lunch and Dinner (\$\$\$)
Reservations not required.

TAVOLA

An Authentic, Rustic Italian Eatery

At Tavola, our authentically rustic Italian eatery, enjoy homemade pasta, wood-fired pizza, hand-pulled mozzarella. And the chef, as he tosses dough through the air and stokes the fire in our Mugnaini wood-burning oven in the open pizza kitchen. Experience al fresco dining, year-round, thanks to our new enclosed porch and garden courtyard. The bar is stocked with Italian spirits that pair exceptionally well with the restaurant's Italian fare, with classic cocktails reinvented to reflect the region. A place to gather. A table to share. Good food to enjoy. The soul of Italy isn't just found on the menu. It's around the table.

Meal Periods: Breakfast (\$\$) and Dinner (\$\$\$)
Reservations recommended for dinner, ext. 5111.

(Please reference the Dining section of This Week at Sea Island for dress code and hours).

ON-SITE DINING

THE BEACH CLUB

SOUTHERN TIDE

Coastal Southern Cuisine

Dine oceanside overlooking the dunes of Sea Island Beach and the Atlantic Ocean beyond. You don't have to dress up, but that doesn't mean we won't put on our best. Beautiful setting. Mouth-watering comfort dishes. Fresh seafood with strong southern influences. Ingredients sourced from local farms. A refreshing cocktail. A well-deserved break from the activities of the day. Southern Tide's casual, relaxed atmosphere makes it the perfect place to bring the kids, gather around a table, and share lunch or dinner. And stories of your Sea Island day. Our beachfront restaurant is full of life, lots of laughs, and sunny smiling faces.

Meal Periods: Breakfast (holidays), Lunch and Dinner (\$\$\$)

Reservations recommended for dinner, ext. 5111.

WONDERLAND

The Sea Island Sweet Shop

Express breakfast and ice cream and sweets.

Meal periods: Breakfast and snacks (\$)

SNACK SHACK

A Casual Poolside Café

Sandwiches, salads, and quick-bite items.

Meal Periods: Lunch and snacks (\$)

DUNES, POOL SERVICES, AND BEACH BAR

Seasonal Offerings

(Please reference the Dining section of This Week at Sea Island for dress code and hours).

IN-ROOM DINING MENU

TABLE OF CONTENTS

1.	BREAKFAST
2.	LUNCH
3.	DINNER
4.	OVERNIGHT

To place an order, please dial 3993 from any house phone, or 912-634-3993.

To view our services online, visit seaisland.com and click on the Dining tab. Please also feel free to email questions, comments and requests to LodgeButlersDistList@seaisland.com.

Wellness offerings for a healthy lifestyle are notated by ♥

A \$6.00 delivery fee, 24% service charge, and 7% sales tax will be added to all Food and Beverage items.

BREAKFAST MENU

6–11 A.M.

CONTINENTAL SELECTION

BREADS AND PASTRIES \$10

English Muffin, Biscuits (2), Toast, Muffin or Danish (2), or Bagel and Cream Cheese

♥ STEEL CUT OATMEAL \$14

Golden Raisins, Pecans

CANEWATER FARM GRITS \$14

Cheddar, Bacon, Scallions

♥ GREEK YOGURT PARFAIT \$17

Greek Yogurt, Berries, Bananas, Granola

♥ SPA BREAKFAST \$27

Fruit Plate, Bran Muffin or Wheat Toast, Juice, and Coffee or Tea

SELECTION OF COLD BREAKFAST CEREALS \$8

Add Fresh Berries \$4

FARM EGGS & GRIDDLE

Choice of: Breakfast Potatoes, Stone-Ground Grits, or Fruit Cup and White, Wheat, Rye Toast, Bagel, English Muffin, or Biscuit

*TWO EGGS ANY STYLE \$19

♥ *THREE EGG OMELET \$23

Choice of Standard Egg, Egg White, or Egg Beaters
Choose Four: Shrimp, Ham, Bacon, Tomato, Mushrooms, Spinach, Peppers, Cheddar, Gouda

*BENEDICT ON BRIOCHE \$22

Two Farm-Fresh Poached Eggs, Broadfield Ham or Smoked Salmon, Asparagus, Hollandaise

BUTTERMILK, BLUEBERRY, OR CHOCOLATE CHIP PANCAKES \$18

Served with Maple Syrup and choice of: Bacon, Sausage Links or Patties, Chicken Apple Sausage

FRENCH TOAST “BREAD PUDDING” \$24

Served with Fresh Berries, Maple Syrup and choice of: Bacon, Sausage Links or Patties, Chicken Apple Sausage

ADDITIONS \$8

Sausage Gravy & Biscuit, Stone-Ground Grits, Sausage Patties, Maple-Glazed Ham, Chicken-Apple Sausage, Applewood-Smoked Bacon, Breakfast Potatoes

BEVERAGES

SEA ISLAND BLEND COFFEE – LARGE POT \$17 / SMALL POT \$9

CAPPUCCINO OR LATTÉ \$8.50

PALAIS DES THÉS TEA SELECTION \$7

MILK (2%, WHOLE, SKIM, ALMOND, SOY) \$5

CHILLED JUICES \$7

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE \$7

♥ *Wellness menu items for a healthy lifestyle.*

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

LUNCH MENU

11 A.M.—6 P.M.

SOUPS

BOWL \$13

Chef's Soup of the Day

Low-Country Shrimp Chowder

SALADS

COBB \$20

Bacon, Red Onion, Avocado, Tomato, Egg, Blue Cheese

***CLASSIC CAESAR \$18**

Romaine Hearts, Croutons, Parmesan Cheese, White Anchovy

SUPPLEMENTS

Grilled, Blackened or Fried Chicken \$14

Grilled, Blackened, or Fried Georgia Shrimp \$18

*Grilled or Blackened Salmon \$18

SANDWICHES

Served with French Fries, Coleslaw, ♥Fresh Fruit, or Chips

GOLF CLUB CRABSINO \$24

Crabmeat Salad, Iceberg Lettuce, Crispy Bacon, Sourdough Bread

THE CLUB \$20

Roasted Turkey, Maple-Cured Ham, Applewood Smoked Bacon, Swiss Cheese, Iceberg Lettuce, Vine-Ripe Tomato, Wheat Toast

***THE PLANTATION BURGER \$22**

Pimento Cheese, Butter Lettuce, Vine-Ripe Tomato, Bacon-Onion Jam, House-Made Pickles

SALAD SANDWICHES \$20

Chicken, Tuna, or Egg Salad served on your choice of White, Wheat, Rye, or Sourdough

DESSERTS

GOLD BRICK SUNDAE \$14

PINEAPPLE COBBLER \$14

Oatmeal Coconut Streusel, Coconut Sorbet

CHOCOLATE TART \$14

Chocolate Ganache, Coconut Sorbet, Roasted Almonds

♥ *Wellness menu items for a healthy lifestyle.*

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

DINNER MENU

6–11 P.M.

APPETIZERS TO SHARE

SELECTION OF ARTISAN AND LOCAL CHEESES \$32

Honeycomb, Grapes, Nuts, Pretzel Baguette

♥*AHI TUNA TARTARE \$24

Fresh Diced Tuna, Miso Vinaigrette, Avocado, Cucumber, Radish, Fresno Chili

THE LODGE NACHOS \$20

Black Beans, House-made Pickled Peppers, Guacamole, Pico de Gallo, Sour Cream, Queso Fresco

Add Grilled Chicken \$14 Shrimp \$18 *Add Steak \$18

SOUPS AND SALADS

LOW-COUNTRY SHRIMP CHOWDER \$13

CHEF'S SOUP OF THE DAY \$13

*CLASSIC CAESAR \$18

Romaine Hearts, Croutons, Parmesan Cheese, White Anchovy

COBB \$20

Bacon, Red Onion, Avocado, Tomato, Egg, Blue Cheese

SUPPLEMENTS

Grilled, Blackened or Fried Chicken \$14

Grilled, Blackened, or Fried Georgia Shrimp \$18

*Grilled or Blackened Salmon \$18

DINNER SPECIALTIES

*THE PLANTATION BURGER \$22

Pimento Cheese, Butter Lettuce, Vine-Ripe Tomato, Bacon-Onion Jam, House-made Pickles

SHRIMP AND GRITS \$38

Georgia White Shrimp, Tomato-Creole, Golden Boys

CHEF'S CATCH OF THE DAY M/P

Featured Accompaniments

SOUTHERN FRIED CHICKEN \$38

Kilt Greens, Mac & Cheese, Hot Sauce

*8 OZ. FILET MIGNON \$59

Charred Broccolini, Potato Butter, Black Pepper Sauce

DESSERTS

GOLD BRICK SUNDAE \$14

PINEAPPLE COBBLER \$14

Oatmeal Coconut Streusel, Coconut Sorbet

CHOCOLATE TART \$14

Chocolate Ganache, Coconut Sorbet, Roasted Almonds

♥ *Wellness menu items for a healthy lifestyle.*

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

OVERNIGHT MENU

11 P.M.—6 A.M.

OVERNIGHT SNACKS

CHIPS & DIP \$11

Warm Potato Chips, House-made French Onion Dip

♥ SEASONAL PLANTATION FRUIT PLATE \$14

*CLASSIC CAESAR \$18

Romaine Hearts, Croutons, Parmesan Cheese, White Anchovy

Add Grilled Chicken \$14

COBB \$20

Mixed Greens, Bacon, Tomato, Onion, Avocado, Egg, Blue Cheese

THE CLUB WRAP \$20

Roasted Turkey, Maple-Cured Ham, Applewood Smoked Bacon, Swiss Cheese,
Iceberg Lettuce, Vine-Ripe Tomato

Served with House-made Chips

SNACK BASKET \$26

Seasonal Whole Fruit (2), Granola Bar, Potato Chips, Bogeys and Culver Duck Jerkey, Peanut M&Ms

GOLD BRICK SUNDAE \$14

PINEAPPLE COBBLER \$14

Oatmeal Coconut Streusel, Coconut Sorbet

CHOCOLATE TART \$14

Chocolate Ganache, Coconut Sorbet, Roasted Almonds

♥ *Wellness menu items for a healthy lifestyle.*

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