# 19<sup>th</sup> Hole Dinner

# From The Beginning

#### Cheese Curds

Miso mustard sauce, ranchero sauce 13

#### Chicken Wings

Dry rubbed with BBQ, ranch, ranchero, jerk sauce 16

#### **Onion Rings**

House-battered thick cut onion rings with honey mustard dip 13

#### Crab Cakes 19

House-made crab cakes with chipotle aioli

#### Loaded Waffle Fries

Crispy waffle fries topped with bacon, green onion, diced tomatoes and cheese fondue 16

#### Quesadillas

Onions, bell peppers, Monterey and cheddar cheese, guacamole and salsa 14 With sautéed chicken 16 | With shrimp 19

#### Vegetarian Egg Rolls 12

Sweet and sour plum sauce

# Sandwiches

Served with kettle chips, potato salad, french fries, soup or fresh fruit. Add bacon or avocado 2

#### Cheeseburger

Half-pound steakhouse angus beef, lettuce, tomato, onion, cheddar cheese, kaiser roll 16

#### Grilled Chicken Sandwich

Avocado, applewood smoked bacon, lettuce, tomato, chipotle aioli, ciabatta roll 18

#### Prime Rib French Dip

Slow-roasted prime rib, swiss cheese, horseradish cream, au jus, grilled steak roll 27

# Salads

#### Caesar Salad

Romaine, asiago cheese, kalamata olives, croutons, anchovies 9

#### House Salad

Mixed greens, craisins, walnuts, feta cheese, honey mustard dressing 8

#### Soup of the Day

Cup 4.50 | Bowl 6

# 19<sup>th</sup> Hole

## Entrée Salads

#### Cobb Salad gf

Romaine, bacon, avocado, hard boiled eggs, blue cheese, heirloom cherry tomatoes, cucumbers, choice of dressing 17

#### Black and Blue gf

Blackened hanger steak, portabello mushrooms, sun dried tomatoes, pine nuts, spring greens, blue cheese, red wine vinaigrette 24

#### Caesar

Hearts of romaine, fresh asiago cheese, kalamata olives, focaccia croutons, anchovies, house-made caesar dressing 14

Add:

Chicken 10 Salmon 14 Shrimp 14 Hanger Steak 16

### Entrees

Served after 5<sub>pm</sub>

#### Chicken Oscar

Seared chicken breast, Maryland crab cakes, asparagus, hollandaise 28

#### 10oz. Top Sirloin gf

Certified black angus beef, sautéed mushrooms 28

#### Lumbertown Walleye

Pan fried, blackened or broiled, lemon beurre blanc 27

#### Shrimp Scampi

Sautéed jumbo shrimp, garlic, shallots, red chile flakes, white wine butter, trio linguine 25

#### Hanger Steak gf

6oz. hanger steak, Jameson Whiskey green peppercorn demi 24 With crab cakes 37 With scallops 37 With shrimp 29

All entrees served with choice of herbed mashed potato, baked potato, french fries, asparagus or honey ginger carrots.



# Weekly Specials

Wednesday Chef's Risotto 30

Friday Batter Fried Cod, coleslaw 22

Saturday Prime Rib gf 52\*

\*\$15 surcharge for meal plan quests