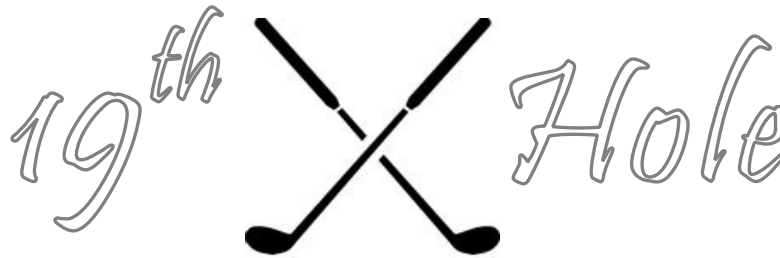


Dinner Menu



From The Beginning

Walleye Taco (3) 20

Walleye fingers, citrus slaw, pico de gallo, chipotle aioli

Chicken Wings 18

Eight wings prepared with our house dry rub and served with four sauces: BBQ, ranch, buffalo, and jerk *gf*

Nachos 17

Tortilla chips, seasoned ground beef, shredded cheddar, black olives, onions, tomato, jalapenos, queso cheese

Loaded Potato Dippers 16

Loaded potato dipper fries topped with bacon, green onion, diced tomatoes and queso cheese sauce

Cheese Curds 15

Miso mustard sauce

Quesadillas 15

Onions, bell peppers, monterey and cheddar cheese, served with guacamole and salsa

Add: sautéed chicken 2 | shrimp 5
chorizo 3 | sloppy joe 3

Vegetarian Egg Rolls 12

Sweet and sour plum sauce

House Made Spring Rolls *gf* 19

Rice paper wrapped gulf shrimp, cucumber, carrots, bell pepper, rice noodles, cilantro, ponzu and peanut dipping sauces

Sandwiches

Served with French fries or fresh fruit

Grilled Chicken Sandwich 18

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

Cheeseburger 18

Half-pound ground chuck, cheddar cheese, lettuce, tomato, onion, brioche roll

Pork Tenderloins Sandwich 18

Sauteed onions, mushrooms, pepper jack cheese, miso mustard, grilled rye bread

Side Salads

Madden's House Salad *gf* 8

Mixed greens, feta cheese, walnuts, craisins, honey mustard dressing *gf*

Caesar Salad 9

Hearts of romaine, asiago cheese, kalamata olives, focaccia croutons, anchovies, house made Caesar dressing

Garden Salad 9

Mixed greens, tomato, cucumber, carrot, red onion, ranch dressing

Soup of the Day

Cup 6 | Bowl 8

Package Guests: Your dinner includes a house salad or cup of soup, entrée, package dessert of the day and non alcoholic beverage.

The Package does not include appetizers, alcoholic beverages or server gratuities.

3/9/2022

19th Hole



Entrée Salad

Black and Blue Salad 24

Blackened hanger steak, portabella mushrooms, spring greens, sun dried tomatoes, pine nuts, bleu cheese, red wine vinaigrette *gf*

Caesar 16

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

Add: Chicken 10
Salmon 18
Shrimp 14
Steak 20

Cobb Salad 19

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

Dressing: Ranch, French, bleu cheese, honey mustard, Caesar, balsamic vinaigrette, Italian

Entrées

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

Served after 5_{pm}.

10oz. Top Sirloin 32

Certified black angus beef, sautéed mushrooms *gf*

Hanger Steak 27

6oz. hanger steak, Jameson Whiskey green peppercorn demi *gf*

With two jumbo scallops 37

With two jumbo shrimp 32

Lumbertown Walleye 32

Your choice of pan fried, blackened or broiled, lemon beurre blanc *gf*

Dinner Features

Shrimp Scampi 30

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

Sides not included

Chicken Piccata 27

Chicken breast, piccata pan sauce, capers, wild lemon garlic linguini

Sides not included

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2/15/2022

