

# 19<sup>TH</sup> HOLE & POOL DECK

## SALADS

Add grilled chicken 9 | sautéed shrimp 12

### Side Salad *gf* 7

Dressings: french, ranch, bleu cheese, thousand island, balsamic vinaigrette, raspberry vinaigrette

### Cobb *gf* 18

Romaine, spring mix, bacon, avocado, egg, gorgonzola, heirloom cherry tomatoes, cucumber

### Strawberry Apple Walnut *gf* 18

Strawberries, apples, walnuts, spring mix, smoked peach vinaigrette

### Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

### Chopped Italian *gf* 19

Romaine, pepperoni, soppressata, pepperoncini, garbanzo beans, artichoke hearts, tomato, olives, ham, provolone, grated pecorino, red wine vinaigrette

### Superstar Quinoa Bowl *gf* 16

Quinoa, pistachio, feta, chickpeas, cucumber, red onion, extra virgin olive oil, parsley, mint, lemon vinaigrette

### Nicoise *gf* 24

Haricots vert, red potatoes, cherry tomatoes, hard boiled egg, Boston bibb lettuce, radishes, kalamata olives, citrus Dijon vinaigrette, albacore tuna

## HANDHELD FAVORITES

Served with kettle chips. +\$3 for French fries, chef's soup, coleslaw, grapes. Additional sides +\$4.  
Upgrade to side salad +\$5. Gf bun +\$2. Add bacon or avocado +\$2.

### LIGHTER

Sides not included

### Tacos

Chopped cabbage, chipotle mayo, tomato salsa, guacamole, queso fresco, lime wedge, 3 flour tortillas. Choose one filling:

Shrimp Tempura 17 | Chicken Tinga 16 | Chorizo 15

### Fish & Chip Lettuce Wraps 18

Iceberg lettuce filled with crispy battered cod, tomatoes, pickles, spicy remoulade, and side of French fries

## BURGERS

Featuring fresh 6oz chuck brisket angus beef

### California Avocado 13

Bibb lettuce, tomato, mayo, avocado, red onion, brioche bun

### Ice Ice Bacon 14

Shredded iceberg lettuce, bacon jam, grilled onions, jalapeno, thousand island, cheddar onion bun

### Pimento Cheddar Bacon 15

Sharp cheddar pimento cheese spread, bacon, sliced pickles, cheddar onion bun, lettuce and tomato

## WRAPS

### Chicken Caesar 15

Grilled chicken, romaine, croutons, asiago cheese, kalamata olives, Caesar dressing, herb tortilla

### Turkey Bacon Avocado 16

Mesquite turkey, bacon, avocado, pepperjack, alfalfa sprouts, tomato, chipotle mayo, herb tortilla

### Crunchy Sticky Shrimp 21

Beer battered shrimp, crunchy vegetable slaw, sticky honey garlic chili sauce, herb tortilla

## CHEF'S SOUP

Inquire with server

Cup 6 | Bowl 10

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

## SANDWICHES

### Mediterranean Vegetarian 14

Sun dried tomatoes, roasted red peppers, artichokes, arugula, basil pesto, feta cheese, extra virgin olive oil, lemon rosemary Tuscan bread

### Bahn Mi 17

Roasted pork, liver pate, pickled carrot & daikon radish, cilantro, Fresno pepper, sliced cucumber, bahn mi roll

### Fried Mortadella 14

Thinly sliced mortadella, provolone cheese, buttered brioche bun, spicy mustard, cracked black pepper

### Italian Grilled Chicken 17

Lemon rosemary Tuscan bread, arugula, roasted tomatoes, balsamic glaze, sliced grilled chicken breast, provolone, extra virgin olive oil

### Gyro 16

Cooked to order sliced gyro lamb meat, red onion, tomato, alfalfa sprouts, tzatziki, pita

### Cubano 19

Pecan smoked pulled pork, honey ham, swiss cheese, pickle slices, mojo mustard, cuban roll

### Turkey Club Melt 16

Mesquite turkey, bacon, American cheese, bibb lettuce, tomato, toasted sourdough

### Pastrami Rueben 17

Peppery pastrami, sauerkraut, swiss, tangy thousand island dressing, marble rye *Rachael option available*

### BLT 15

Six pieces bacon, bibb lettuce, tomato, mayo, toasted white bread

## DESSERT

Cream Cheese Stuffed Churros  
& Rum Cherry Ice Cream 7

# 19<sup>TH</sup> HOLE

## & POOL DECK

### SIGNATURE STARTERS

#### Ahi Tuna Tempura Tacos 16

Ahi tuna lightly tossed in tamari soy sauce, tempura nori seaweed "taco" shell, avocado, scallion, cucumbers, fresno pepper, spicy mayo, wasabi & soy flavored sesame seeds

#### Chicken Wings 15

Choose one sauce

Parmesan Garlic / Buffalo / Sticky Honey Garlic Chili / Kansas City BBQ

#### Calamari 16

Fried calamari, lemon basil aioli, spicy eel sauce

#### Jalapeno Queso Spring Rolls 16

Crispy spring rolls, raspberry honey vinaigrette for dipping

#### Smoked Turkey Flatbread 19

Turkey thigh burnt ends which have been sous vide & hickory smoked, brie cheese sauce, fig jalapeno honey, sugar cured hardwood smoked bacon, mozzarella, pecorino Romano

#### Onion Rings 14

Battered onion rings, served with chipotle ranch & Parmesan garlic sauce

### SIGNATURE COCKTAILS

#### Madden's Barrel Aged Old Fashion \$24

Old Forester | Amaro | Maraschino liqueur | chocolate bitters | filthy black cherry

#### Barrel Aged Tequila Old Fashion \$24

Casamigos Tequila | chocolate bitters | Amaro | simple syrup

#### Classic Negroni \$13

5 rocks Lizzy Gin | Campari | Sweet vermouth | orange

#### Melon Splash \$13

Melon Liqueur | Bulleit bourbon | Stary | lime

#### Paper Plane \$13

Bulleit Bourbon | Aperol | Amaro | lemon juice | orange

#### Raspberry Mule \$13

Bo's Raspberry | Mezcal | Ginger Beer | lime

#### Strawberry Lemonade \$13

Titos Handcrafted Vodka | Strawberry puree topped with lemonade

#### Headless Horseman \$13

Lake Superior Vodka | Angostura Bitters | Ginger ale | orange

#### Fairway Margaritas- Four great options:

##### Madden's Margarita \$12

Herradura, Madden's margarita mix

##### Blood Orange Margarita \$12

Herradura, margarita mix, blood Orange mix,

##### Sangarita \$12

Herradura, margarita mix, red wine topper

##### Spicy Margarita \$12

Herradura, Madden's margarita mix, muddled jalapeno

#### Billion Dollar Apple \$14

Crown Apple | VS Cognac | Sweet Vermouth | Grenadine | lemon juice | cranberry juice | filthy cherries

#### I.S.H. NA Gin & Tonic \$10

#### I.S.H. NA Mojito \$10

### TAP BEER

Michelob Ultra

Coors Lightz

#### Duck Duck Beer (Dinkytown, MN) \$5 special

Kona Big Wave Golden Ale

Lupulin Hooley Hazy IPA (Big Lake, MN)

BlackStack Local 755 Foggy IPA (St. Paul, MN)

Surly Axe Man IPA (Mpls, MN)

Jack Pine Fence Line Pale Ale (Baxter, MN)

Roundhouse Conductor Mexican Lager (Nisswa, MN)

Castle Danger Cream Ale (Two Harbors, MN)

Fulton Lonely Shandy (Mpls, MN)

Bemidji German Blonde (Bemidji, MN)

Portage Coffeecake Blonde Ale Brewery

### Canned Beer

Miller Lite

Coors Light

Busch Light

Bud Light

Michelob Ultrazzzz

Michelob Golden Light

Hams

Leinenkugel Seasonal

Indeed Flavorwave IPA (Mpls, MN)

Surly Furious IPA (Mpls, MN)

Kona Big Wave

Modelo Especial

Castle Danger Cream Ale (Two Harbors, MN)

Deschutes Fresh squeezed 0% IPA

Heineken 0%

### WINE BY THE GLASS

#### WHITE, ROSE & SPARKLING

**La Luca Prosecco, Italy** (split) *light | crisp | spritzy*

**Saracco Moscato, Italy** *apricot | fresh | effervescent*

**Mirabeau, Forever Summer Rosé, Provance France** *fresh | peach | flower*

**Stoller Unoaked Chardonnay, Willamette Valley** *wet stone | lemon | starfruit*

**Greg Norman Estates Chardonnay, Russian River Valley** *spice | apple | pear*

**Boulder Bank Sauvignon Blanc, Marlborough** *lemongrass | herbs | tropical fruits*

**Kris Pinot Grigio, Italy** *white peach | apricot | crisp*

**Nine Hats Riesling, Columbia Valley** *peach | medium bodied | crisp minerality*

#### RED

**The Pinot Project Pinot Noir, California** *blackberries | violet | earth*

**Saldo Zinfandel Prisoner Wine Company, Napa** *vibrant fruit | spice | chocolate*

**Grounded Wine Co Cabernet Sauvignon, California** *cherry | black pepper | soft*

**Daou Cabernet Sauvignon, Paso Robles** *black cherry | desert sage | vanilla*

**Antucura Malbec, Mendoza** *country herbs | plum | mint*

**Buckshack Red Blend, Lake County, CA** *dark fruit | zesty spices | bourbon vanilla*  
(Syrah, petite syrah, cab franc, merlot)

Glass

10

10

10

10

12

12

9

11

10

10

10

15

13

12