

## FROM THE TEE BOX

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### APPETIZERS

#### BACON WRAPPED SCALLOPS

W/ RED PEPPER CAJUN REMOULADE

\$14

#### BRUSSEL SPROUTS

CARAMELIZED WITH CANDIED ALMONDS, CRANBERRIES, BLEU CHEESE, AND  
BALSAMIC GLAZE

\$12

#### CHICKEN STRIPS

SERVED W/ BBQ SAUCE

\$9

#### ARTICHOKE DIP

SERVED WITH TORTILLA STRIPS

\$7

#### HAND BREADED CHEESE CURDS

SERVED W/ BBQ SAUCE

\$6

#### AHI TUNA

SESAME SEED CRUSTED AHI TUNA SERVED WITH TERIYAKI SAUCE, MIXED GREENS,  
AND WASABI

\$12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

## FROM THE FAIRWAY

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SERVED WITH SOUP OR SALAD AND YOUR CHOICE OF POTATO OR VEGETABLE

### GRILLED PORK CHOP

WITH CIDER DEMI GLAZE

\$18

### BLACK ANGUS RIBEYE STEAK

SERVED WITH CHIMMI CHURRI SAUCE AND FINISHED WITH BALSAMIC GLAZE

\$28

## WATER HOLES

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SERVED WITH SOUP OR SALAD AND YOUR CHOICE OF POTATO OR VEGETABLE

### BROILED SALMON

LIGHTLY BREADED WITH ITALIAN BREADCRUMBS TOPPED WITH BRUSCHETTA  
TOMATOES AND PARMESAN CHEESE

\$17

### CANADIAN WALLEYE PIKE

DEEP FRIED OR BROILED

\$22

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## SATURDAY NIGHT MENU

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SERVED WITH POTATO CHOICE AND SOUP OR SALAD

### PRIME RIB

QUEEN CUT 12 OZ

\$24

KING CUT 16 OZ

\$32