

Tullymore Tap Room

Dinner Menu

Appetizers

Bourbon Braised Pork Belly

Tender pork belly, white bean puree,
bourbon reduction glaze.

\$10

Sautéed Calamari Asian Style

Calamari, shitake mushrooms, Thai chilies,
Yuzu juice, sweet sour glaze,
basil mint and cilantro.

\$10

Holes & Sticks

Tempura asparagus French fries, buttermilk
onion rings, lemon scented aioli.

\$8

Fried Oyster Nachos

Fresh oysters, seasoning, wonton tortilla triangles,
habanera salsa, lime cilantro crème fraiche.

\$10

Seared Ahi Tuna Medallions

Seared rare medallions, balsamic marinated
strawberries, creamy avocados,
sweet soy glaze.

\$11

Iron Skillet Artichoke Dip

A creamy blend of seasoned artichokes,
parmesan cheese, cream cheese and
sour cream. Served with pita chips.

\$9

Award - Winning Crab Cakes

Taste of Mecosta Judges Choice Award - 2010

Crab cakes, chipotle cream,
sweet corn crème fraiche.

\$10

Entree Salads

Cashew Chicken Salad

Romaine lettuce, grilled chicken, bell peppers,
tomatoes, roasted cashews, honey
mustard dressing.

\$14

Entree Caesar

Romaine lettuce, roasted garlic croutons,
asiago cheese, anchovies.

\$10

Chargrilled Chicken add \$5 Ahi Tuna add \$7

Award - Winning Shrimp Salad

Taste of Mecosta Judges Choice Award - 2010

Romaine, spiced shrimp, watermelon, mango,
black sesame seeds, tarragon and mango
chardonnay dressing.

\$15

Burgers & Sandwiches

All burgers served with pickle, tomato, onion, lettuce, choice of coleslaw or kettle chips.

Fries add \$2 Onion Rings add \$3

Ultimate Cheeseburger

Grilled to your preference, served on
our fresh baked bun with cheddar
cheese, jalapeno bottle caps
and house remoulade.

\$10

Tuscan Chicken Sandwich

Grilled chicken breast, pesto aioli, apple
wood smoked bacon, provolone
cheese, sourdough bun.

\$10

Tullymore Burger

Grilled to your preference, served
on our fresh baked bun with
choice of cheese.

\$9

Bacon add \$1

\$2 charge for split items

"Ask your server about menu items that are cooked to order or served raw.

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

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Dinner Menu

Soup & Salads

House Side Salad

Mixed greens, roasted garlic croutons, carrots, red onion, tomatoes, cucumbers, choice of dressing.

A la Carte \$4

With Entree \$2

Traditional Side Caesar

Romaine lettuce, roasted garlic croutons, asiago cheese, anchovies.

A la Carte \$4

With Entree \$2

Dressings Available: Honey Mustard, Mango Chardonnay, Bleu Cheese, Ranch, Caesar, Parmesan Peppercorn

Soup Du Jour

Bowl - A la Carte \$5 *With Entree* \$3 *Cup - A la Carte* \$3 *With Entree* \$1

Entrees

Roasted Garlic Stuffed Beef Tenderloin

Choice tenderloin stuffed with roasted garlic cloves and chargrilled to preference. Finished with a syrah infused veal reduction sauce. Served with seasonal vegetables and garlic mashed potatoes.

\$26

Beef Tenderloin Medallions & Shrimp Duet

Twin center cut tenderloin medallions dusted with house seasonings, glazed with syrah sauce and chargrilled.

Accompanied by a quartet of chargrilled jumbo shrimp and a choron hollandaise sauce.

Served with seasonal vegetables and garlic mashed potatoes.

\$29

Ancho Chili Salmon

Rubbed with ancho spices, chargrilled medium and presented with a lime butter sauce and papaya relish. Served with seasonal vegetables and garlic mashed potatoes.

\$22

Seared Trout

Served with spinach tossed with red onion, cucumber, red pepper, black olive and lemon-lime vinaigrette.

\$21

Seared Scallops

Sautéed to an opaque center with zucchini piccalilli and spicy corn tartar sauce.

Served with seasonal vegetables and garlic mashed potatoes.

\$25

Seared Tequila Chicken Skewers

Tempura marinated chicken rubbed with spices and chargrilled. Served with Worcestershire mashed potatoes and chorizo gravy and seasonal vegetables.

\$18

New York Strip

Chargrilled to perfection and served with house demi glaze. Served with seasonal vegetables and garlic mashed potatoes.

\$24

Sautéed onions and mushrooms add \$2

Red Chili Rubbed Ribeye

Red chili rubbed and grilled to preference. Accompanied by a spiced béarnaise sauce and crispy pom frites. Served with seasonal vegetables and garlic mashed potatoes.

\$24

Citrus Chicken

Pineapple marinated and char-grilled.

Served with black beans, rice and orange cilantro salsa.

\$17

Sautéed Onion Encrusted Walleye

Caramelized onions and watercress dressing.

Served with wild rice salad and seasonal vegetables.

\$21

Pasta

Lobster and Shrimp Cajun Alfredo

Lobster, shrimp, tomatoes, apple wood smoked bacon and scallions tossed with linguini and a cajun style alfredo sauce.

\$24

The Tullymore Pasta

Sautéed shrimp, chicken, Italian sausage, bell peppers and green onions tossed with a basil and mint scented pink sauce, linguini, asiago cheese and fresh spinach.

\$18

\$2 charge for split items

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