

TULLYMORE

GOLF RESORT

STARTERS

WINGS . 13

Traditional or boneless wings, tossed in your choice of sriracha buffalo, craft bbq, sweet chili, parmesan garlic or spicy garlic sauce. Served with celery, carrots and your choice of bleu cheese or ranch dressing.

TASTE OF TULLYMORE . MARKET

Chef Ryan's daily creation

CALAMARI . 12

Lightly dusted calamari strips served with roasted onion beurre blanc and topped with tomato and capers

SPINACH CHEESE DIP . 10

Wilted baby spinach folded in with cream cheese and herbs, served bubbling hot with pita chips

ITALIAN CHEESE DIP . 11

Mixture of cream cheese and cheddar and fresh herbs with cherry tomatoes, red onion and fresh basil
Served with parmesan pita chips

SALADS & SOUP

Enhancements: chicken 6 . salmon 8 . steak 8 . shrimp 6

MICHIGAN SALAD . 10

Fresh organic spring mix, topped with red onions, walnuts, Traverse City dried cherries and bleu cheese crumbles. Served with a maple walnut vinaigrette.

TRADITIONAL CAESAR . 10

Freshly chopped artesian romaine lettuce, tossed with croutons and parmesan cheese. Topped with shaved parmesan, fresh cracked black pepper and house made Caesar dressing

PEAR SALAD . 10

Fresh organic spring mix tossed with candied pecans, avocado, green onions, pears and blue cheese crumbles, served with a red wine mustard vinaigrette

HOUSE CRAFTED SOUP . CUP . 4 / BOWL . 6

Chef's daily creations. Two selections available daily

HANDHELDS

Includes a pickle and your choice of french fries or coleslaw

PRIME BURGER . 12

Half pound certified prime angus beef seasoned and char-grilled to your liking on a brioche bun.

Served with lettuce, tomato, onion and your choice of cheese
enhancements: caramelized onions . 1 mushrooms . 1 bacon . 1

TULLYMORE CLUB . 13

Grilled honey ham, candied bacon, melted provolone cheese and grilled chicken breast served on grilled sourdough bread or in a wrap. Topped with honey mustard, lettuce, tomato and onion, with french fries

SMOKEHOUSE BRISKET SANDWICH . 13

House smoked brisket with signature barbeque sauce, house made onion jam and smoked gouda.
Served on a swiss oval bun with french fries

OUR LOCAL PLEDGE

At Tullymore Golf Resort, we pride ourselves in providing outstanding service paired with an incredible experience. We frequently work with regional farmers, growers and distributors to provide the products we serve to you.

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 risk of food borne illness.

A 20% gratuity will be added to parties of eight or more.

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PASTA

WILD MUSHROOM RISOTTO . 18

Freshly blended Shitake, Cremini and Oyster mushrooms, sautéed with fresh herbs and shallots and white wine, blended into a creamy risotto and topped with fresh grated parmesan

LASAGNA . 18

Delicious house made meat lasagna, topped with fresh marina and mozzarella cheese

GNOCCHI PALMINA . 16

Fresh herbed gnocchi in a house made Palmina sauce topped with freshly grated parmesan and chives

POULTRY & PORK

CHICKEN POT PIE . 16

White wine poached chicken breast with fresh fall vegetables inside a butter flake crust

PAN SEARED AIRLINE CHICKEN BREAST . 23

Freshly herb seasoned Airline Chicken Breast, pan seared to a golden brown
Served with Fall roasted vegetables and demi sauce

CENTER CUT PORK LOIN CHOPS . 24

twin chargrilled five ounce house cut pork loin chops,
served with wild rice pilaf and a fresh apple and raisin chutney

SEAFOOD

DRUNKEN LOBSTER . 26

Fresh five ounce lobster tail, sautéed with fresh garlic, scallions and fresh tomatoes in a vodka cream sauce
Topped with freshly grated parmesan cheese

PAN SEARED WHITEFISH . 25

Fresh Lake Superior Whitefish, pan seared with fresh herbs and wild rice pilaf.
Topped with a fresh tomato basil relish

HONEY HAZELNUT ENCRUSTED SALMON . 28

Freshly cut six ounce salmon filet, topped with honey and hazelnuts on a bed of citrus oranges
Topped with a lemon cream drizzle and served with a house salad

BEEF

Enhancements: Fresh Lobster Tail . 11 — Sizzling Mushroom and Onion Skillet . 6

MEATLOAF STACK . 18

Twin slices of homemade meatloaf, served between whipped mashed potatoes
topped with mushroom gravy and fried onion strings

RIBEYE . 34

12 ounce bone-in ribeye steak, lightly seasoned, chargrilled and topped with
compound butter Served with a baked potato and Chef's fresh vegetable of the day

FILET MIGNON . 38

8 ounce filet of locally raised craft tenderloin, lightly seasoned and chargrilled topped with a
port wine demi served with whipped mashed potatoes and Chef's fresh vegetable of the day

NEW YORK STRIP . 32

14 ounce locally raised craft strip steak, lightly seasoned, chargrilled
and topped with an onion and mushroom port demi
Served with whipped mashed potatoes and Chef's fresh vegetable of the day

PRIME RIB

CALIFORNIA CUT . 28 ENGLISH CUT . 31 KING CUT 38

Available Friday and Saturday nights

Locally raised craft beef, served with your Chef's fresh vegetable of the day and
your choice of whipped mashed potatoes or a baked potato