

TULLYMORE

GOLF RESORT

Starters

Wings

choice of traditional or boneless . tossed in sriracha buffalo . craft bbq . or sweet chili .
celery . carrot . blue cheese or ranch . 13

Creamy Crab Poppers

crab poppers . sriracha mayo . 9

Fried Pickles

crispy fried pickles . southwest ranch . 6

Teriyaki Meatballs

asian meatballs . teriyaki sauce . scallions . sesame seeds . 8

Hummus 4 Ways

roasted red pepper hummus . green pea hummus . red beets hummus . garlic hummus . veggies sticks . pita chips . 11

Wild Mushroom Dip

wild mushroom dip . crispy naan bread . 12

Chipotle Chicken Quesadilla

chipotle cheese spread . blackened chicken breast . shredded lettuce . corn salsa . crème fraise .10

Tullymore Appetizer Platter

any style wings . fried pickles . wild mushroom dip . 20

Salads . Soup

salad enhancements: chicken 5 . salmon 6 . steak 7

Resort Salad . V

artisan greens . red onions . croutons . channeled cucumber . heirloom cherry tomato . choice of dressing . 10 / half . 6

Creamy Romano Caesar Salad . V

romaine lettuce . creamy romano dressing . shredded asiago cheese . croutons . 12 / half . 8
add anchovy's for .50

Traditional Cobb Salad. GF

artisan romaine blend . soft boiled egg . sliced avocado . grilled chicken . bacon lardons . crumbled blue cheese .
heirloom cherry tomatoes . red onion marmalade . Choice of dressing . 15 / half . 10

Power Salad

spinach & kale blend . red quinoa . sweet potatoes . corn kernels . cherry tomatoes . blue cheese crumbles .
candied walnuts . honey lemon vinaigrette 12 / half . 8

Tuna Nicoise. GF

seared ahi tuna . romaine lettuce . nicoise dressing . haricot vert . soft boiled egg . cherry tomatoes .
mozzarella cheese . olives . 15 / half . 10

Soup

two selections daily . chef's creation . cup . 4 / bowl . 5

GF / Gluten Free . **V** / Vegetarian

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Pastas

Chicken Carbonara

grilled chicken . homemade fettuccine noodles . carbonara sauce . shredded asiago cheese .
crispy pancetta . diced tomatoes . green peas . fried egg . 16

Pappardelle Ragu Bolognese

pappardelle noodles . Bolognese sauce . shredded pecorino romano chese . chiffonade basil . 14

Truffle & Lobster Cavatelli

cavatelli noodles . butter poached lobster . truffle cheese sauce . cremini mushrooms . peas .
herb butter breadcrumbs . parmesan cheese . 20

Comfort Food

Smothered Chicken

frenched chicken quarters . smothered gravy . garlic rosemary whipped potatoes . sautéed root vegetables .
bourbon BBQ sauce . 17

Bacon Wrapped Meatloaf

bacon wrapped meatloaf . braised kale . garlic parmesan whipped potatoes .
sautéed root vegetables . house made bbq sauce . 18

Chicken and dumplings

shredded dark meat . dumplings . stewed vegetables . seasoned chicken broth . 14

Beef Bourguignon

braised beef short rib chunks . stewed vegetables . burgundy wine gravy . toasted sourdough . 15

Entrées

Steak Frites

grilled 10oz NY strip . French fries . braised kale . bourbon blue cheese sauce. 22

Pan Seared Teriyaki Salmon

6 oz. salmon tranch . teriyaki sauce . jasmine rice . wilted spinach . honey glazed carrots . 20

Herb Crusted Eye of Ribeye

8oz eye of ribeye . bourbon mushroom demi-glace . potato pave . steamed broccolini . 24

Prime Burger

certified prime . certified angus . toasted brioche bun

served with: lettuce . tomato . onion

cheese: american . swiss . cheddar . blue cheese . pepper jack . provolone . served with french fries . 12

additional charge: bacon . caramelized onion . mushrooms . 1

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 foodborne illness.

Executive Chef Diamantae Evans . Sous Chef Paul Mastenbrook