

# 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

### Coconut Shrimp Cakes

coconut shrimp cake . cocktail sauce . 9

### Hummus 3 Ways . V

roasted red pepper hummus . red beets hummus . garlic hummus . veggies sticks . pita chips . 10

### Wild Mushroom Dip . V

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 . 1/2 quesadilla . 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

romaine lettuce . creamy romano dressing . shredded asiago cheese . croutons . 12 / half . 8  
add anchovies 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

### Soup

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

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

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

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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 cheese . 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

### Bacon Wrapped Meatloaf

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

### Grilled Teriyaki Chicken Bowl . GF

grilled chicken . teriyaki sauce . brown rice pilaf . steamed broccoli . glazed carrots . 18

### 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 Roasted Salmon . GF

8 oz salmon tranche . warm quinoa salad . avocado salsa . 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

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