

# 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

### **CALAMARI . 12**

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

### **BRUSSEL SPROUT FONDUE . 13**

Roasted brussel sprouts, wrapped in pancetta and served with a melted fondue blend of gruyere, parmesan and cream cheeses

## **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

### **DUCK CONFIT SALAD . 13**

Fresh spring mix tossed with duck confit, heirloom cheery tomatoes, green onions and walnuts. Topped with a Dijon mustard and truffle oil 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

### **QUINOA ROASTED GARLIC BURGER . 13**

Grilled quinoa burger on a toasted cantina black sesame bun. Topped with wild baby arugula, Bermuda onion, fresh tomato slices and a house made vinaigrette

### **FRENCH DIP . 13**

Slow roasted and thinly shaved ribeye, served on a toasted baguette with Au Jus

## **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

### **LASAGNA . 18**

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

### **BUTTERNUT SQUASH RISOTTO . 21**

Creamy butternut squash risotto, topped with crispy fried pancetta and chevre cheese and garnished with fresh wild baby arugula.

### **SHRIMP FLORENTINE . 26**

Sautéed shrimp tossed with linguini and a fresh garlic and spinach cream sauce

## POULTRY

### **ROTISSERIE CHICKEN . 18**

Slow roasted rotisserie rubbed chicken, served with roasted winter root vegetables

## SEAFOOD

### **ROASTED SALMON . 28**

Lightly seasoned salmon, oven roasted and served atop a fresh tabouli salad with a lemon vinaigrette

## BEEF

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

### **MEATLOAF . 16**

Our popular house crafted meatloaf with mashed potatoes and topped with mushroom gravy.  
Served with the Chef's vegetable of the day

### **POT ROAST . 18**

Certified angus beef chuck roast, braised and roasted with new potatoes and a mix of fresh vegetables including carrots, celery and onions. Served in a luscious beef gravy

### **SIRLOIN STEAK . 25**

8 ounce certified angus beef, house seasoned and chargrilled to your liking. Topped with a steak herb butter and served with your choice of two sides

### **FILET MIGNON . 38**

8 ounce certified angus beef, seasoned with our house blend and chargrilled to your specifications.  
Topped with a steak herb butter and served with your choice of two sides

## SIDES

VEGETABLE OF THE DAY . WILD RICE PILAF . WHIPPED POTATOES  
BAKED POTATO . ROASTED WINTER VEGETABLES . ROASTED NEW POTATOES

## **DON'T FORGET TO ASK ABOUT DESSERT**

We feature a daily selection of house made and hand selected desserts,  
sure to perfectly finish any meal