

# TULLYMORE

GOLF RESORT

## STARTERS

### **MARGARITA SHRIMP COCKTAIL . 13**

A light and refreshing combination of shrimp, cucumber, onion and tomato, finished with freshly squeezed lime juice and cilantro.

### **WINGS . 13**

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

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

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

### **MOREL MUSHROOMS . 15**

Freshly picked morel mushrooms, lightly floured and pan-fried.  
\*Available for a limited time, while in season\*

## SALADS

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

### **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

### **WEDGE SALAD . 8**

Fresh iceberg lettuce wedge, with heirloom tomatoes and bacon bites.  
Topped with house made bleu cheese and cracked pepper.

### **NICOISE SALAD . 15**

Fresh bib lettuce and pan-seared yellow fin tuna, paired with green beans, potatoes, capers, tomatoes, a hard-boiled egg and nicoise olives. Drizzled with a Dijon red wine and herb vinaigrette.

## SOUP

### **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 house made chips

### **PRIME BURGER . 13**

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

### **FRENCH DIP . 13**

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

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## PASTA

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

### **FETTUCCINE CARBONARA . 24**

Fresh pancetta, shallots, olive oil and parmesan cheese tossed with fettuccine and a traditional house-made carbonara sauce.

### **WILD MUSHROOM FETTUCCINE ALFREDO . 22**

Wild mushrooms, garlic, parmesan cheese, butter and white wine, tossed with 'fettucine and our creamy alfredo sauce

## SEAFOOD

### **PAN-SEARED SCALLOPS . 28**

Fresh pan-seared scallops, served with a warm fruit salsa, fresh herbs and a side of bamboo rice

### **FRESH MARKET SEAFOOD . MARKET**

Ask you server about Chef's daily seafood selection

## BEEF, POULTRY AND PORK

Enhancements: Lobster Tail . 11 Shrimp . 6 Mushroom and Onions . 4

### **FILET MIGNON AND MORELS . 42**

Hand-cut eight ounce certified angus beef, seasoned with our house blend and chargrilled to your specifications. Topped with a fresh morel demi sauce and served with your choice of two sides

### **VEAL CHOP . 32**

Marinated eight ounce char-grilled veal chop served over a sautéed medley of gourmet mushrooms and topped with a veal demi. Served with your choice of two sides

### **PAN ROASTED DUCK BREAST . 26**

A succulent six ounce duck breast, paired with pancetta, onions and baby greens, finished with a blend of fresh herbs. Served with your choice of two sides.

### **BBQ RIBS . 25/FULL . 16/HALF**

Slow smoked and fire roasted with our house made barbeque sauce and served with your choice of two sides

### **MARINATED GRILLED CHICKEN BREAST . 25**

Boneless chicken breast, finished with a blend of fresh herbs, white wine and olive oil and topped with a sweet tomato relish. Served with your choice of two sides.

## SIDES

VEGETABLE OF THE DAY . WILD RICE PILAF .  
WHIPPED MASHED POTATOES . BAKED POTATO

### **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.