



## **THE TAP ROOM AT TULLYMORE GOLF RESORT**

### **STARTERS**

#### **IRON FISH SHRIMP COCKTAIL . 14**

Jumbo poached tiger shrimp served with our house blended Iron Fish Cocktail Sauce and a charred lemon

#### **BONELESS WINGS HALF . 8 | FULL . 13**

Choose a half pound or full pound of wings, tossed in choice of sriracha buffalo, craft barbeque, parmesan garlic, or sweet chili sauce. Served with celery, and your choice of bleu cheese or ranch dressing

#### **SMOKED TROUT DIP . 11**

Fresh smoked Rainbow Trout blended with cheeses, herbs and spices and served with crisps

#### **ROASTED CAULIFLOWER . 8**

Fresh cauliflower florets, tossed with water chestnuts and sesame seeds, then finished with our house sweet chili sauce

#### **CHEESY SPINACH AND ARTICHOKE DIP . 10**

Creamy parmesan and Romano cheeses blended with spinach and artichokes, served in a pretzel bread bowl and naan bread for dipping.

#### **CALAMARI . 12**

Lightly floured and flash fried calamari rings, served alongside a blend of peppers with a roasted garlic aioli

#### **HAND ROLLED MEATBALLS . 11**

Three large meatballs, hand rolled using our special blend of meats and finished with our house marinara sauce, shaved parmesan and fresh basil

#### **PAR 4 . 14**

Our Chef's weekly creation, featuring a spread of two cured meats, two cheese, olive blend, peppadew peppers, in-house pickled onions and assorted crisps

### **SALADS**

Enhancements: chicken 6 . salmon 8 . shrimp 7

#### **RESORT . 10**

Fresh blend of greens, topped with cucumbers, tomato, carrots and cheddar cheese, finished with your choice of dressing.

#### **CAESAR . 11**

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

#### **SUMMER BERRY . 12**

Freshly chopped artesian romaine lettuce, tossed with a blend of summer berries, almonds and feta cheese. Finished with a mango chardonnay vinaigrette

#### **PETITE SALAD . 5**

Enjoy a smaller sized version of our Resort or Caesar salad

### **SOUP**

#### **HOUSE CRAFTED SOUP CUP . 4 / BOWL . 6**

Ask your server for Chef's daily creations.

#### **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.

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

*Ask your server about menu items that are cooked to order or served raw.*

## HANDHELDS

Handheld items are served with house fried potato chips and a pickle spear  
Sub French Fries . 2

### **CHAR-GRILLED BURGER . 14**

Half pound blend of ground chuck, short-rib and brisket, char-grilled to your liking and topped with your choice of cheese, then served on a toasted nine grain brioche bun with lettuce, tomato, and onion.

*Enhancements: Bacon . 2 Sautéed Onion . 1 Sautéed Mushroom . 1*

### **TULLYMORE CLUB . 13**

Chargrilled chicken breast, Boars Head Tavern Ham with candied bacon, melted provolone cheese topped with honey mustard, lettuce, tomato and onion. Served in a grilled tortilla wrap

### **CLASSIC REUBEN . 13**

Braised corned beef topped with sauerkraut, thousand island dressing and swiss cheese, and piled inside marble rye bread.

## PASTA

### **CHICKEN BROCCOLI ALFREDO . 21**

Sautéed chicken breast and broccoli florettes tossed with penne pasta and finished in alfredo sauce.

### **MEATBALL BOLOGNAISE . 19**

House made bolognese sauce, served over spaghetti and finished with shaved parmesan, fresh basil and topped with a duet of large hand rolled meatballs.

### **LOBSTER AND SHRIMP LINGUINE . 29**

Sautéed lobster claw meat and shrimp serve alongside mushrooms, roasted yellow tomatoes, green peas with garlic parsley fettuccine and a parmesan cream sauce

## MEAT AND SEAFOOD

### **CHICKEN MARSALA . 24**

Pan-seared airline chicken breast, served in marsala wine cream sauce, with pearl onions and mushrooms, then served atop angel hair pasta

### **FILET MIGNON 5 OZ . 35 | 8 OZ . 44**

Char-grilled USDA Choice center cut beef tenderloin, cooked to your liking and served with fingerling potatoes and baby carrots

*Enhancements: Grilled Shrimp . 7 Mushroom and Onions . 4*

### **NEW YORK STRIP . 35**

Char-grilled USDA Choice twelve ounce strip, served with fingerling potatoes and baby carrots

*Enhancements: Grilled Shrimp . 7 Mushroom and Onions . 4*

### **GINGER SOY SALMON . 26**

Pan-seared salmon served with vegetable fried rice, asparagus and crispy wontons. Finished with a ginger and soy glaze

### **GREAT LAKES WALLEYE . 27**

Pan fried walleye finished with a lemon butter beurre blanc sauce and served with mashed potatoes and garlic green beans

### **CAULIFLOWER STEAK . 21**

Thick cut fresh cauliflower, marinated and pan-seared with sautéed brussels, a blend of local mushrooms, caramelized onions, peas and shaved fennel. Finished with our house marinara.

*Enhancements: chicken 6 . salmon 8 . shrimp 7*

### **FRESH CATCH . MARKET**

Your server will share with you our Chef's daily fresh seafood feature

### **BABY BACK RIBS HALF RACK . 17 | FULL RACK . 25**

Chicago Meat Company's pork ribs, slow cooked and finished with our house barbeque sauce.  
Served with your choice of two sides.

## SIDES

**WILD RICE . FRESH ASPARAGUS . GARLIC GREEN BEANS . LOADED MASHED POTATOES  
VEGETABLE FRIED RICE . HONEY CARROTS**

*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.*