



# ST. IVES

GOLF CLUB

## SHAREABLES

### SCOTCH EGG . 4

Hard boiled egg, wrapped in sausage and flash fried.  
Served with Dijon and whole grain mustard

### SMOKED WHITEFISH DIP . 12

Served with assorted crackers and finished with pickled red onion, capers and fresh lemon

### BUFFALO ROLLS . 12

All-natural chicken breast, cheddar & Monterey jack cheeses, buffalo sauce, wonton, with ranch or bleu cheese dressing

### BAM BAM SHRIMP . 13

Hand breaded & fried shrimp finished with housemade bam bam sauce

### BRUSSELS SPROUTS . 15

Pan-seared brussels sprouts, blended with hardwood smoked bacon, roasted red bell pepper, shaved shallots and finished with sweet cream butter, horseradish cream, pink Hawaiian sea salt and fresh cracked pepper

### BONELESS CHICKEN WINGS . 11

One dozen boneless wings, served with celery sticks and ranch or bleu cheese dressing and tossed with your choice of mild, hot, BBQ, hot BBQ, Carolina BBQ or sweet chili sauce

### ST. IVES BAR MIX . 4

A house baked mix of pretzel twists, rye chips, peanuts, almonds and chex with dark chocolate chips

### CHARCUTERIE BOARD . 15

Two selections of cured meat & artisan cheese, pickled red onion, house made bread & butter pickles, olives, seasonal jam, toast points, crackers

## SOUP

### CUP . 4 BOWL . 6

Chef's selection of signature seasonal soups

## FROM THE GRILL

*Served with house chips or pesto pasta salad and a pickle spear  
Substitutions: fries 2 . onion rings 3*

OUR ½ LB. ALL BEEF BURGERS ARE MADE WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET, CHAR-GRILLED TO ORDER AND SERVED ON A MICHIGAN BAKERY BRIOCHE BUN.

### ALL-AMERICAN BURGER . 12

½ lb. Angus beef, house made bread & butter pickles, two slices of American cheese, mayonnaise, ketchup, mustard, lettuce, tomato, brioche bun

### BLACK & BLEU BURGER . 13

½ lb. Angus Beef, Cajun spices, hardwood smoked bacon, bleu cheese crumbles, mayonnaise, lettuce, tomato, brioche bun

### ST. IVES CHEESEBURGER . 11

½ lb. Angus beef, cheddar cheese, mayo, lettuce, tomato, brioche bun

### DIJON CHICKEN SANDWICH . 12

Fresh Dijon marinated all-natural chicken breast, Swiss cheese, hardwood smoked bacon, Dijon mayo, lettuce, tomato, brioche bun

## HANDHELDS

*Served with house chips or pesto pasta salad and a pickle spear  
Substitutions: fries 2 . onion rings 3*

### KENTUCKY HOT BROWN . 12

Grilled Boar's Head maple glazed honey coat & tavern ham, with herb roasted tomatoes, crisp bacon, Mornay sauce and parmesan on Texas toast

### SMOKED SALMON BAGEL . 12

Everything bagel loaded with smoked Atlantic salmon, caper cream cheese, fresh arugula and house pickled red onion

### CLASSIC CLUB SANDWICH . 13

Boar's Head maple glazed honey coat turkey breast, cheddar cheese, hardwood smoked bacon, mayo, lettuce, tomato, Michigan bakery Sourdough toast

### PERCH SANDWICH . 13

Hand breaded and fried Lake Michigan yellow perch, house remoulade, lettuce, tomato, brioche bun, fresh lemon

## 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.*



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## FRESH GREENS

*Enhancements:*

*Grilled Dijon marinated chicken breast 4 . crispy fried chicken 4 . fried shrimp 6*

### CAESAR SALAD . 12

Crisp romaine, parmesan cheese, croutons, Caesar dressing, grilled Dijon marinated chicken breast

### WEDGE SALAD . 11

Wedge of crisp iceberg lettuce, served with Roquefort cheese lardons, tomato and fried leeks, topped with bleu cheese dressing

### MAPLE BOURBON PECAN SALAD . 11

Crisp romaine topped with dried tart cherries, shaved shallots, Fuji apple slices and goat cheese. Finished with a red wine vinaigrette

### SPINACH SALAD . 11

Baby spinach topped with roasted sweet potato, Roquefort cheese, granny smith apple slices and grilled asparagus. Finished with a maple vinaigrette

## ENTREES

### POTATO ENCRUSTED WHITEFISH . 25

horseradish cream, shredded potatoes, bourbon spiked sweet potato puree, grilled asparagus or Brussels sprouts

### HAND-CUT SCOTTISH SALMON . 26

pan-seared, whole grain mustard glaze, fried leeks, sweet potato, roasted red bell pepper & brussels sprout hash

### 4OZ BEEF TENDERLOIN MEDALLION . 22

herb butter, red wine syrup, truffle mashed potatoes, grilled asparagus or Brussels sprouts

### PORTER BRAISED SHORT RIBS . 24

truffle mashed potatoes, braised carrots, baguette

### PERCH BASKET . 22

Lake Michigan yellow perch, hand breaded and fried, French fries, Cole slaw, house remoulade, lemon

### PORK TENDERLOIN . 18

char-grilled Michigan cider marinated pork tenderloin, bourbon glaze, bourbon spiked sweet potato puree, grilled asparagus or Brussels sprouts

## DESSERTS

### FLOURLESS CHOCOLATE TORTE 7

house made, crème anglaise, cocoa powder

### PEANUT BUTTER PIE 7

Dark chocolate and peanut butter mousse topped with Reese's peanut butter cups

### STRAWBERRY SWIRL CHEESECAKE 6

Smooth and creamy cheesecake, graham cracker crust, strawberry swirl

## GAME DAY SPECIALS

AVAILABLE WHEN THE GAMES ARE ON THE BIG SCREEN

### WINGS & A PITCHER . 12

One dozen boneless wings, served with celery sticks and ranch or bleu cheese dressing and tossed with your choice of mild, hot, BBQ, hot BBQ, Carolina BBQ or sweet chili sauce

### BURGER & A PITCHER . 12

Enjoy a 1/2 pound burger, cooked to your liking, served with lettuce, tomato and onion atop a brioche bun  
Enhancements: Cheese . 1 Bacon . 1

*Ask your server for details*