



THE TAP ROOM AT TULLYMORE GOLF RESORT

STARTERS

CRAB STUFFED SHRIMP . 14

Four jumbo shrimp stuffed with peekytoe crab cake filling, then drizzled with sriracha aioli and served with pickled vegetables and charred lemon.

BONELESS WINGS HALF POUND . 8 | FULL POUND . 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

CRAB & LOBSTER QUESO DIP . 15

Peekytoe crab and cold-water lobster claw and tail meat mixed together with queso blanco, then served in a sourdough Bread boule and naan bread bites.

CHICKEN TORTILLA FLATBREAD . 12

Homemade flatbread dough topped with chicken, black beans, corn, shallots, and provolone cheese, then baked to perfection, and topped with an avocado crema and crispy tortilla strips.

BRAISED BEEF CHEEK & GNOCCHI . 13

Braised beef cheek with pan-seared potato gnocchi in a red wine demi glace, then finished with espresso balsamic glaze and fresh grated Pecorino Romano cheese.

LOBSTER AVOCADO TOAST . 16

Sautéed lobster tail and claw meat on top of smashed avocado served on charred ciabatta pointes.

SALADS

Enhancements: Chicken 6 . Halibut 10 . Shrimp 7

RESORT . 11

Chopped romaine topped with cherry tomatoes, shredded colby-jack cheese, cucumbers and julienned red Onion, and served with your choice of dressing.

BABY SPINACH CAESAR . 11

Baby spinach tossed with our homemade creamy Caesar dressing, Parmesan Reggiano cheese, house-made croutons crispy parmesan bowl and white anchovies.

COBB SALAD . 13

Baby arugula tossed with julienned red onion, cherry tomatoes, fresh avocado slices and bacon vinaigrette, then topped with a hard-boiled egg confetti

PETITE SALAD . 6

Enjoy a smaller sized version any of our salads

SOUP

BUTTERNUT SQUASH BISQUE . 4 / 6

Served with apple butter and toasted crushed pistachios

SOUP DU JOUR . 4 / 6

Ask your server for more information about our daily selection

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.

HANDHELDS

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

BEAST BURGER . 13

Char-grilled burger comprised of a custom blend of wagyu beef, wild boar, bison and elk. Served with lettuce, tomato, onion and your choice of cheese.

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

PHILLY CHEESESTEAK . 13

Thinly sliced beef ribeye cooked with julienned onion and bell peppers and topped with provolone cheese then stuffed into a club roll. Served with smoked au jus.

LOBSTER PO' BOY . 16

Tempura fried lobster meat stuffed into a club roll with shredded romaine lettuce, sliced tomato and Cajun remoulade

PASTA

Pasta items are served with garlic bread

PESTO "PASTA" . 19

A blend of fresh vegetables sautéed and tossed with spaghetti squash and finished in a homemade arugula pesto.

Enhancements: Chicken 6 . Halibut 10 . Shrimp 7

BEEF STROGANOFF . 24

Sautéed beef tips mixed with pearl onions, mushrooms, and roasted red peppers then tossed with egg noodles in a creamy brown gravy.

LOBSTER MAC AND CHEESE . 31

Sautéed lobster claw and tail meat, tossed with pearl onions, corn, English peas and cavatappi noodles in an ancho-white cheddar sauce, then baked for a light crisp topping

MEAT AND SEAFOOD

CHICKEN POT PIE . 24

A blend of vegetables and chicken in a creamy sauce, encapsulated in a flaky puff pastry.

FILET MIGNON 5 OZ . 35 | 8 OZ . 44

Char-crusted Certified Angus Beef Filet Mignon, served with twice baked potato cup and garlic steamed broccolini

Enhancements: Grilled Shrimp . 7 Mushroom and Onions . 4

NEW YORK STRIP . 35

Char-crusted Certified Angus Beef 14 oz. New York Strip Steak, served with twice baked potato cup and garlic steamed broccolini

Enhancements: Grilled Shrimp . 7 Mushroom and Onions . 4

CEDAR PLANK HALIBUT . 28

Pan-seared Alaskan Halibut, orange glazed and served atop a smoldering cedar plank, with wild rice and sautéed brussels sprouts.

MACADAMIA CRUSTED WALLEYE . 26

Crispy macadamia crusted walleye filet served with wild rice and roasted baby carrots and topped with honey remoulade

FRESH CATCH . MARKET

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

SHORT RIB OSSO BUCCO . 33

Braised beef short rib served atop garlic mashed Yukon potatoes, served with red-wine demi glace and pan-seared brussels sprouts

*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.*