



THE TAP ROOM AT TULLYMORE GOLF RESORT

STARTERS

MEDITERRANEAN QUESADILLA . 11

Red pepper hummus, baby spinach, artichoke heart, kalamata olives and feta cheese stuffed into a crispy flour tortilla.

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

BACON & LEMON CRAB CAKES . 12

Two Peekytoe crab cakes infused with bacon and lemon. Pan-seared and served with a remoulade sauce.

PULLED PORK POUTINE . 13

Crispy French fries topped with brown gravy, juicy pulled pork, cheese curds, and a over easy egg, Truly a gift from our friends up north.

CRAB, AVOCADO & MANGO STACK . 14

Peekytoe crab mixed with lemon aioli then layered with ripe Hass avocados and fresh mango. Served with fireball aioli.

SALADS

Enhancements: Chicken 5 . Shrimp 8

1905 SALAD . 7 / 13

Chopped romaine lettuce tossed with green olives, Tasso ham, swiss cheese, and tomatoes, then finished with a herbed vinaigrette

WEDGE CAESAR . 7 / 13

A wedge of baby romaine lettuce tossed in a creamy house-made Caesar dressing. Served with white anchovies, homemade croutons, crispy parmesan bowl and fresh grated parmesan cheese.

ASIAN CRUNCH SALAD . 7 / 13

A blend of baby kales and cabbage tossed with red pepper, carrots, peas, and green onion, tossed in a peanut-rice wine vinaigrette and topped with lo-mien noodles and toasted almond.

SOUP

CHICKEN TORTILLA SOUP . 4 / 6

Served with crispy tortilla strips.

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.

*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*

HANDHELDS

Handheld items are served with house fried buffalo-ranch potato chips and a pickle spear
Sub French Fries . 2 Tortellini Pasta Salad . 3

THE BEAST BURGER . 15

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

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

BRISKET HOAGIE . 13

Tender braised beef brisket, topped with bacon, caramelized onion, and pepper-jack cheese. Served with smoky au jus.

WALDORF CHICKEN SALAD CROISSANT . 10

Homemade chicken salad with almonds, celery, onion, and dried cranberry nestled on top of a flaky croissant with romaine lettuce.

ENTREE

PORK 'N BEANS . 26

A bone-in pork chop grilled to perfection then slathered in cherry barbecue sauce, and laid atop sherry wilted greens and served with IPA infused baked beans.

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.

CHICKEN CARBONARA PASTA . 22

Chunked chicken breast meat sautéed and tossed with pancetta, egg, parmesan cheese, and noodles. Topped with Green onions and parmesan cheese.

CHIMICHURRI SHRIMP SKEWERS . 26

Two grilled skewers comprised of jumbo shrimp, cherry tomatoes, red onions, and pineapple. Served atop dirty rice.

FILET MIGNON 5 OZ . 35 | 8 OZ . 44

Char-crusted Certified Angus Beef topped with an herb compound butter and served with bacon-fried fingerling potatoes and roasted asparagus.

Enhancements: Grilled Shrimp . 8 Mushroom and Onions . 4

NEW YORK STRIP . 35

Char-crusted Certified Angus Beef topped with an herb compound butter and served with bacon-fried fingerling potatoes and roasted asparagus

Enhancements: Grilled Shrimp . 8 Mushroom and Onions . 4

STOUT GLAZED HALIBUT . 26

Pan-seared Alaskan Halibut, topped with a homemade stout glaze, served with bacon-fried fingerling potatoes rice and roasted baby carrot.

MACADAMIA CRUSTED WALLEYE . 26

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

PRETZEL CHICKEN . 22

Two boneless chicken breasts seared and crispy, topped with a creamy Dijon sauce, and served with garlic mashed potatoes and green bean almandine.

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