



**APPETIZERS**

**BEER BATTERED CHEESE CURDS . 14**

A basket of fresh fried, gooey, beer battered white cheddar cheesy goodness. Great for snacking and sharing. Served with pepper bacon jam.

**COCONUT SHRIMP . 14**

Golden brown fried coconut breaded shrimp soaking in a sweet chili sauce and garnished with fresh cut scallions.

**PORK POTSTICKERS . 15**

Savory pork potstickers fried golden brown delicious and topped with a tangy soy glaze and pickled vegetables.

**CHICKEN QUESADILLA . 17**

Shredded chicken, braised in classic Tex-Mex spices with melted cheese in a flour tortilla. Served with Salsa and sour cream.

**SPINACH ARTICHOKE DIP . 15**

Hot, Creamy spinach and artichoke Dip served with lightly fried naan bread.

**SALADS**

**ENHANCEMENTS:**

GRILLED CHICKEN BREAST . 7 | SALMON . 13

**CAESAR . 10 | 16**

Chopped romaine lettuce, tossed in our creamy Caesar dressing with parmesan crisps, croutons, and fresh grated parmesan cheese.

**RESORT SALAD . 8 | 14**

Chopped Romaine lettuce topped with heirloom grape tomatoes, shredded colby jack cheese, red onion, crunchy croutons and served with your choice of dressing.

**STEAK & BLEU SALAD . 20**

Our mixed greens with julienned red onion, heirloom tomatoes, croutons and bleu cheese crumbles. Topped with Sirloin steak, grilled to your liking and hand sliced. Finished with bleu cheese dressing.

**DRESSINGS:**

RANCH, ITALIAN, THOUSAND ISLAND, FRENCH, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, HONEY MUSTARD, BLEU CHEESE

**WINGS**

**BONELESS WINGS . 14 | 22**

Choose a half or full pound of wings tossed in your choice of sauce, served with celery and your choice of bleu cheese or ranch dressing.

**SAUCES:**

SRIRACHA BUFFALO, CRAFT BARBECUE, PARMESAN GARLIC, SWEET CHILI

**HANDHELDS**

SERVED WITH CHIPS AND A PICKLE SPEAR

**UPGRADES:**

FRENCH FRIES . 3 BEER-BATTERED CHEESE CURDS . 4

**MAHI-MAHI FISH TACOS . 18**

Grilled flour tortillas filled with seared mahi-mahi, shredded lettuce, and house pickled vegetables topped with our spicy aioli. Served with blue corn tortilla chips and salsa.

**CHICKEN SANDWICH . 16**

Fried Chicken breast topped with smoked gouda and served on our nine-grain bun with our special sauce and sliced pickles.

**SHRIMP PO' BOY . 17**

Fried Shrimp on a toasted hoagie roll with sliced tomatoes, tangy slaw, and a spicy aioli.

**CHICKEN SALAD CROISSANT . 14**

Our house recipe cranberry pecan chicken salad stuffed into a soft, buttery croissant with lettuce.

**SOUPS**

**SOUP DU JOUR . 5 | 7**

Two soups comprised of the freshest seasonal ingredients, hand-crafted daily by our culinary team. Ask your server for today's offering

*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 your risk of foodborne illness



**PASTAS**

SERVED WITH GARLIC BREAD

**ITALIAN SAUSAGE PENNE . 30**

Roasted Tomatoes, Onions, Bell Peppers, and Italian Sausage tossed with Penne Pasta.

**MUSHROOM RAVIOLI . 30**

Shredded Beef Ragout with Mushroom stuffed raviolis.

**ENTREES**

**TERIYAKI CHICKEN BOWL . 26**

Crispy tempura battered chicken tossed with sauteed bell peppers, red onion, celery, shredded carrots, broccoli, and teriyaki glaze. Served over basmati rice with green onion and sesame seeds.

**BISTRO SANTA FE CHICKEN . 31**

Grilled chicken breast smothered in melted cheese and our roasted corn and black bean salsa served over rice.

**MACADAMIA ENCRUSTED WALLEYE . 31**

Roasted macadamia nut and panko encrusted wall-eye fillet topped with honey remoulade, served atop wild rice with our seasonal vegetable.

**MAPLE ANCHO GLAZED SALMON . 35**

A pan seared 8 oz filet of salmon finished with our smokey ancho infused maple glaze served with wild rice and roasted root vegetables.

**PORK & MUSHROOM . 31**

Scallopini style pork tenderloin smothered in a wild mushroom demiglace served with mashed potatoes and seasonal vegetables.

**STOUT BRAISED SHORT RIB . 43**

A boneless portion of beef short rib, slow braised in stout beer, covered in a sweet, sticky, stout glaze and served over roasted root vegetables.

**BURGERS**

SERVED WITH HOUSE MADE POTATO CHIPS, LETTUCE, TOMATO, ONION, AND PICKLE SPEAR.

**UPGRADES:**

**FRENCH FRIES . 3    BEER-BATTERED CHEESE CURDS . 4**

**TULLYMORE BURGER . 17**

Elegant in it's simplicity. Topped with your choice of cheese.

**THE BLACK & BLEU . 18**

Savory, spicy, and a bit of funk. Our custom blended patty dusted with cajun seasoning and topped with bleu cheese crumbles and balsamic onion jam.

**THE BIG BACON . 18**

A perfectly grilled burger topped with thick cut bacon, Smoked Gouda cheese, and then bacon jam for a touch of sweetness to this savory and smokey delight.

**CHEESES:**

AMERICAN, CHEDDAR, SWISS, PEPPERJACK, PROVOLONE, BLEU CHEESE

**OUR HALF- POUND, CUSTOM BLENDED PATTIES ARE SERVED GRILLED TO YOUR LIKING ON OUR NINE GRAIN BUNS. GLUTEN FREE BUN – ADD \$1**

**BUTCHERS BLOCK**

ALL OUR STEAKS ARE LOVINGLY SEASONED WITH CHAR CRUST SEASONING AND FINISHED WITH OUR HOUSE STEAK BUTTER.

**RIBEYE . 55**

A 12oz ribeye grilled to your liking and served with mashed Yukon potatoes and roasted root vegetables.

**SIRLOIN . 35**

An 8oz top sirloin grilled to order and served with mashed Yukon potatoes and our seasonal vegetable.

**THE FILET . 51**

THE epitome of elegant dining. Six ounces of center cut beef tenderloin grilled to your liking and served over mashed Yukon gold potatoes with our seasonal vegetable.

**SWEET TOOTH**

**ROTATING SEASONAL DESSERTS**

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