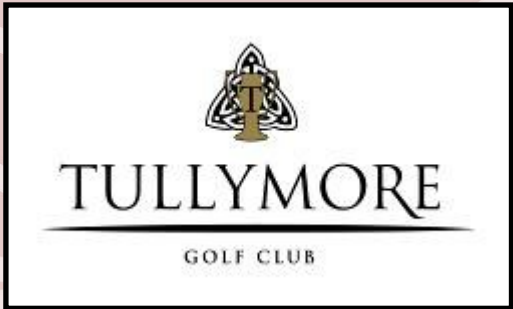




APPETIZERS

BEER BATTERED CHEESE CURDS . 14

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

BUFFALO CHICKEN DIP . 15

Hot and creamy with a little spice, served with tortilla chips.

COCONUT SHRIMP . 14

Golden Brown fried coconut shrimp served atop sweet chili sauce and garnished with freshly cut scallions.

GREEK NACHOS . 16

Lightly fried pita bread topped with gyro meat, feta cheese, shredded lettuce, diced onion and tomato, finished with tzatziki sauce.

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.

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

TULLYMORE BURGER . 17

Elegant in its simplicity, an 8-ounce ground beef patty grilled to your liking and topped with your choice of cheese.

TULLYMELT . 18

A grilled 8-ounce ground blend patty on grilled marble rye bread with swiss cheese, grilled onions, and a horseradish tiger sauce.

CRISPY CHICKEN SANDWICH . 16

Breaded and fried chicken breast topped with smoked gouda cheese, served on our nine-grain bun with our special sauce and sliced pickles.

FLANK STEAK TACOS . 20

Marinated and grilled flank steak in flour tortillas. Topped with roasted corn and black bean salsa, pickled onion, queso fresco and cotija cheese. Finished with avocado crema. served with tortilla chips and salsa.

SOUPS

CHILI DU JOUR . 5 | 7

Hearty and satisfying. Ask what we've put together for this week.

SOUP DU JOUR . 5 | 7

Crafted daily by our culinary team, ask your server about 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

ENTREES

APPLE GLAZED PORK CHOP . 35

a porterhouse style porkchop grilled and topped with bourbon and roasted apple glaze. Served with roasted sweet potatoes and seasonal vegetable.

GRILLED CHICKEN PARMESAN . 31

Seasoned and grilled chicken breast smothered in our house marinara and melted fresh mozzarella. Served over penne noodles.

MACADAMIA ENCRUSTED WALLEYE . 31

Walleye filet encrusted with roasted macadamia nuts and panko breadcrumbs. Finished with honey remoulade and served over wild rice with our seasonal vegetable.

ORANGE PONZU GLAZED SALMON . 35

A Pan seared salmon filet with orange ponzu glaze and served over wild rice and our seasonal vegetable.

GRILLED MEATLOAF . 25

Two hearty grilled slices of meatloaf, wrapped in bacon and smothered in gravy. Served with mashed Yukon potatoes and our seasonal vegetable.

BUTCHERS BLOCK

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

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.

SIRLOIN . 35

An 8 oz Top Sirloin grilled to your liking and served with roasted sweet potato and our seasonal vegetable.

PASTAS

SERVED WITH GARLIC BREAD

MAC & CHEESE . 22

Cavatappi Noodles and chopped bacon tossed in our creamy cheese sauce. Topped with Melted cheese and toasted bread crumbs.
ADD CRISPY CHICKEN . 5

PENNE ALLA VODKA . 22

Penne noodles smothered in our own creamy tomato vodka sauce.
ADD SAUSAGE . 6

WEEKLY SPECIALS

APPETIZER:

FRIED RAVIOLI . 16

Breaded and fried raviolis filled with cheese and a bit of jalapeno for a little kick. Served with marinara sauce.
16

SALAD:

SOUTHWEST CHICKEN SALAD . 20

A bed of mixed greens topped with colby jack cheese, black beans, roasted corn, onions, bell peppers, grape tomatoes and a grilled chicken breast. Served with our southwest ranch dressing.
20

PASTA:

CAJUN FETTUCCINE . 30

Andouille sausage and diced bell peppers tossed with fettuccine noodles in a cajun cream sauce and topped with a grilled chicken breast.

ENTRÉE:

DRUNKEN RIBEYE . 55

A char crusted 12 oz Ribeye grilled to your liking topped with red wine braised mushrooms and onions. Served with mashed Yukon potatoes and our seasonal vegetable.

SWEET TOOTH

ROTATING SEASONAL DESSERTS

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