



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.

BEER CHEESE 15
House made beer cheese dip served with soft pretzel bites.

BOOM BOOM SHRIMP 15
Beer battered shrimp fried and tossed in Boom Boom sauce.

POUTINE 17
Inspired by our friends to the north. A pile of French fries and beer battered cheese curds smothered in gravy.

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.

ROAST BEET SALAD 11 | 18
Mixed greens topped with balsamic roasted beets, red onions, feta cheese and toasted almonds. Served with balsamic vinaigrette.

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

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.

CHEESE STEAK 18
Shaved Ribeye with grilled onions and bell peppers on a toasted hoagie roll smothered with our house made beer cheese.

FLANK STEAK TACOS 20
Marinated and grilled flank steak in flour tortillas. Topped with roasted corn and black bean salsa, shredded lettuce, 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

BURGERS

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.

PRIME RIB

10 oz 40 | 14 oz 55

Slow roasted prime rib hand carved and served with our mashed Yukon potatoes and seasonal vegetable. Served with Au Jus.

BUTCHER’S BLOCK

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

NEW YORK STRIP 50

12oz New York strip steak grilled to your liking and served with mashed potatoes and seasonal vegetable.

SIRLOIN 35

An 8 oz Top Sirloin grilled to your liking and served with wild rice and our seasonal vegetable.

ENTREES

PEPPERCORN PORKCHOP 35

A porterhouse style porkchop grilled and topped with a peppercorn cream sauce. Served with wild rice and seasonal vegetable.

CHICKEN MARSALA 31

Scalopini style chicken breasts with mushrooms in a marsala wine sauce over pappardelle 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.

HONEY AND CITRUS GLAZED SALMON 35

A Pan seared salmon filet with citrus honey glaze 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.

PASTAS

SERVED WITH GARLIC BREAD

MAC & BEER CHEESE 22

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

BUTTERNUT SQUASH RAVIOLI 30

Mezzaluna raviolis filled with butternut squash. Sautéed in brown butter with sage and toasted pine nuts.

PENNE ALLA VODKA 22

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

SWEET TOOTH

ROTATING SEASONAL DESSERTS

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