



APPETIZERS

BEER BATTERED CHEESE CURDS 15

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

PICKLE FRIES 15

Breaded and deep-fried pickle strips. Served with ranch.

COCONUT SHRIMP 15

Golden brown fried coconut breaded shrimp with our sweet and spicy Caribbean sauce.

SPRING ROLLS 15

Mini vegetable spring rolls with a soy-chili glaze.

SPINACH & ARTICHOKE DIP 15

Warm, 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.

SOUTHWEST CHICKEN SALAD 20

Chopped romaine lettuce with onion, bell peppers, roasted corn, black beans, and shredded colby jack cheese. Topped with a grilled chicken breast and served with Southwest Ranch 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 chimichurri seasoned seared mahi-mahi, shredded lettuce, pickled onions and finished with our spicy aioli. Served with corn tortillas and salsa.

CRISPY CHICKEN SANDWICH 16

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

FLANK STEAK SANDWICH 20

Char grilled and sliced flank steak, provolone cheese, crispy fried onions, shredded lettuce, tomatoes, roasted garlic aioli.

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

CAJUN CHICKEN PASTA 30

Cajun sausage, and bell peppers tossed in a Cajun cream sauce with fettuccini noodles and topped with a grilled chicken breast.

PASTA PRIMAVERA 25

Sauteed yellow squash, zucchini, bell peppers, onion, asparagus, and heirloom tomatoes tossed with farfalle pasta and garlic olive oil.

ADD GRILLED CHICKEN BREAST 7

BETTER IN A BOWL

SOUTHWEST STEAK BOWL 20

Grilled flank steak, served over basmati rice with grilled onions and peppers. Topped with black bean and roasted corn salsa, colby jack cheese, pickled onions and avocado crema.

CARIBBEAN AHI TUNA BOWL 30

Jerk seasoned seared tuna, grilled onions and peppers, Caribbean Sauce and smashed avocado over basmati rice.

ENTREES

MISO GLAZED SALMON 35

An 8oz salmon filet pan seared and smothered in our umami rich miso glaze. Served with basmati rice and today's vegetable.

MACADAMIA CRUSTED WALLEYE 31

Walleye filet encrusted with roasted macadamia nuts and panko breadcrumbs. Finished with honey remoulade and served over wild rice with today's vegetable.

PORK SCHNITZEL 30

Pretzel breaded pork loin. Pan fried and served over mashed potatoes. Finished with a whole grain Dijon cream sauce and today's vegetable.

LEMON BASIL CHICKEN 31

Scallopini style chicken breasts in a lemon basil butter sauce. Served over basmati rice with today's vegetable.

GRILLED TUNA STEAK 31

An 8 oz ahi tuna steak grilled to medium rare and finished with wasabi butter. Served over wild rice with today's vegetable.

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 MEAT COMA 22

A true undertaking. Our 8 oz custom blended beef patty grilled to your liking topped with bacon and cheddar cheese. Then we pile on some pulled pork and crispy fried onions. Then we finish it With zesty Carolina gold BBQ sauce. You might need a nap after this one.

MR. POPPER 20

Our 8 oz patty grilled to your liking and then we add savory bacon and a jalapeno cream cheese spread for a bit of spice.

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

CHAR-CRUSTED FILET MIGNON 50

The epitome of fine dining. A 6oz center cut beef tenderloin steak. Char crusted and grilled to your liking, topped with our compound steak butter and served with mashed yukon potatoes and today's vegetable.

CHAR-CRUSTED NEW YORK STRIP 50

A 12oz cut of Beef strip loin. Char crusted and grilled to your liking, topped with our compound steak butter and served with mashed yukon potatoes and today's vegetable.

CHURRASCO PICANHA 35

Brazil's favorite steak. 8oz of tender sirloin cap, seasoned with a bit of citrus and grilled to your liking. Served sliced over rice and finished with a bit of chimichurri and today's vegetable.

SWEET TOOTH

ROTATING SEASONAL DESSERTS

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