



ST. IVES

GOLF CLUB

SHAREABLES

PANKO SHRIMP 15

6 panko breaded and fried shrimp, St. Ives cocktail sauce, fresh lemon

WARM CRAB DIP 14

creamy house made blue crab dip, warm pita bread, as-sorted crackers

BUFFALO ROLLS 12

All-natural chicken breast, cheddar & Monterey jack cheese, buffalo sauce, wonton, ranch or bleu cheese dressing

BONELESS CHICKEN WINGS 9/16

½ lb. or full pound boneless wings, celery sticks and ranch or bleu cheese dressing
Sauces: mild, hot, BBQ, mango habanero, Carolina BBQ, sweet chili, teriyaki

LOADED BUFFALO FRIES 10

our seasoned and battered fries, hot or mild buffalo sauce, crumbled bleu cheese, hardwood smoked bacon

SLIDERS 10

4 seasoned and grilled beef patties, pickle, American cheese, ketchup, mustard, brioche buns

PIMENTO CHEESE BREAD 8

char-grilled baguette bread, house made pimento cheese spread, fresh chives

JALAPENO BOTTLE CAPS 8

½ lb. beer battered and fried jalapeno slices, sriracha ranch

CHIPOTLE CHICKEN QUESADILLA 10

flour tortilla, cheddar & Monterey Jack cheese, chipotle braised chicken thighs, jalapeno, pico de gallo, salsa and sour cream

CHIPS & SALSA 4

house fried yellow corn tortilla chips, chunky salsa

SOUPS

BUTTERNUT SQUASH BISQUE 4/6

CHEF'S SELECTION 4/6

FRESH GREENS

Salad Enhancements: grilled chicken breast 4, crispy fried chicken 4, panko shrimp 6 for 3 pieces

WEDGE SALAD 8

wedge of iceberg lettuce, Danish bleu cheese, hardwood smoked bacon, tomato, bleu cheese dressing

CAESAR SALAD 8/10

romaine, parmesan cheese, garlic herb croutons, classic Caesar dressing

CRUNCHY APPLE SALAD 8/12

romaine, mixed greens, granny smith apple, Fuji apple, candied almonds, dried MI cherries, tomato, red onion, MI cherry vinaigrette

COBB SALAD 10/14

romaine, mixed greens, Danish bleu cheese, hard egg, bacon, sweet corn, honey smoked turkey breast, red onion, croutons, choice of dressing

FROM THE GRILL

*Served with house chips and a pickle spear
Substitutions: fries or onion rings 3*

OUR ½ LB. ALL BEEF BURGERS ARE MADE WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET, CHAR-GRILLED TO ORDER AND SERVED ON A MICHIGAN BAKERY BRIOCHE BUN.

JALAPENO BURGER 14

pepper-jack cheese, jalapeno bottle caps, hardwood smoked bacon, pimento cheese spread, lettuce, tomato

ALL-AMERICAN BURGER 13

house made bread & butter pickles, 2 slices American cheese, mayo, ketchup, mustard, lettuce, tomato

ST. IVES MUSHROOM BURGER 13

Swiss cheese, sautéed burgundy mushrooms, A-1 sauce, lettuce, tomato

CHEDDAR CHEESEBURGER 12

2 slices cheddar cheese, mayo, lettuce, tomato

ALASKAN WHITEFISH BURGER 11

house remoulade, lettuce, tomato, fresh lemon

HANDHELDS

*Served with house chips and a pickle spear
Substitutions: fries or onion rings 3*

N.Y. STRIP SANDWICH 14

seasoned and grilled N.Y. strip, sautéed cremini mushrooms, Swiss cheese, A-1 cream, lettuce, tomato, soft & crunchy roll

CLASSIC CLUB SANDWICH 13

honey smoked turkey breast, cheddar cheese, hardwood smoked bacon, mayo, lettuce, tomato, Michigan bakery sourdough toast

PERCH SANDWICH 12

hand breaded and fried perch, house remoulade, lettuce, tomato, brioche bun, fresh lemon

CLASSIC GYRO 12

grilled Greek seasoned lamb & beef, tzatziki sauce, feta cheese, mixed greens, tomato, kalamata olive, warm pita bread

ST. IVES CHICKEN SANDWICH 11

buttermilk marinated all-natural chicken breast, hand breaded and fried, Dijonaise, tangy slaw, Swiss cheese, house made bread and butter pickles, tomato, Michigan bakery brioche bun

CHICKEN PITA 11

char-grilled seasoned all-natural chicken breast, cherry mayo, walnuts, goat cheese, mixed greens, tomato, warm pita bread

ENTREES

ST. IVES STRIP 28

char-grilled 10-ounce USDA choice New York Strip, sautéed cremini mushrooms, port wine sauce, garlic mashed potatoes, steamed broccoli

PERCH BASKET 22

hand breaded and fried lake perch, French fries, Cole slaw, house remoulade, fresh lemon

PRETZEL CRUSTED WALLEYE 21

pan-seared walleye pressed with crushed pretzels, house remoulade, fresh lemon, garlic mashed potatoes, steamed broccoli

TWIN PORK CHOPS 14

pan-seared dry rubbed bone-in pork chops, cheddar cheese yellow corn grits cakes, steamed broccoli

DESSERTS

PEANUT BUTTER PIE 7

Dark chocolate and peanut butter mousse topped with Reese's peanut butter cups

DEEP FRIED PB & J 5

house made and battered PB & J, fried golden brown, scoop of ice cream, caramel and chocolate sauce

SEASONAL SELECTION

Ask your server about the chef's seasonal feature

JOIN THE ST. IVES MUG AND CORK CLUB

SIGN UP TODAY WITH YOUR SERVER!

Join the all new St. Ives Mug and Cork Club to take advantage of some great club member only deals:

- * Special glassware for Club Members only
- * 25 ounce drafts at 15 ounce prices
- * \$4 house wine pours
- * 25% off wine by the bottle
- * Free appetizer on your birthday

**ALL OF THESE SPECIAL BENEFITS FOR JUST
\$20 PER YEAR**

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.

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.



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