



## **THE TAP ROOM AT TULLYMORE GOLF RESORT**

### **STARTERS**

#### **MEDITERRANEAN QUESADILLA . 11**

Red pepper hummus, baby spinach, artichoke heart, banana pepper rings, kalamata olives and feta cheese stuffed into a crispy flour tortilla.

#### **FRIED PICKLES . 9**

Beer-battered and fried dill pickles. Served with fireball aioli.

#### **BONELESS WINGS HALF POUND . 8 | FULL POUND . 15**

Choose a half pound or full pound of wings, tossed in choice of sriracha buffalo, craft barbeque, parmesan garlic, or sweet chili sauce. Served with celery, and your choice of bleu cheese or ranch dressing

#### **BACON & LEMON CRAB CAKES . 12**

Two Peekytoe crab cakes infused with bacon and lemon. Pan-seared and served with a remoulade sauce.

#### **PULLED PORK POUTINE . 13**

Crispy French fries topped with brown gravy, juicy pulled pork, cheese curds, and a over easy egg, Truly a gift from our friends up north.

#### **FISH TACOS . 12**

Crispy fried fish topped with corn salsa, pickled red onion and cabbage slaw, tucked into a flour tortilla.

### **SALADS**

Enhancements: Chicken 5 . Shrimp 8

#### **1905 SALAD . 7 / 13**

Chopped romaine lettuce tossed with green olives, Tasso ham, swiss cheese, and tomatoes, then finished with a herbed vinaigrette

#### **WEDGE CAESAR . 7 / 13**

A wedge of baby romaine lettuce tossed in a creamy house-made Caesar dressing. Served with white anchovies, homemade croutons, crispy parmesan bowl and fresh grated parmesan cheese.

#### **KALE & APPLE SALAD . 7 / 13**

Baby kale tossed with cider roasted apples and apple cider vinaigrette, then topped with candied pecan pieces and triple cream brie cheese.

### **SOUP**

#### **BUTTERNUT SQUASH BISQUE . 4 / 6**

Served with apple butter and toasted pistachios.

#### **SOUP DU JOUR . 4 / 6**

Ask your server for more information about our daily selection

#### **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.

## **HANDHELDS**

Handheld items are served with house fried buffalo-ranch potato chips and a pickle spear  
Sub French Fries . 2 Tortellini Pasta Salad . 3

### **THE BEAST BURGER . 15**

Char-grilled burger comprised of a custom blend of wagyu beef, wild boar, bison and elk. Served with lettuce, tomato, onion and cheddar cheese.

*Enhancements: Bacon . 2 Sautéed Onion . 1 Sautéed Mushroom . 1*

### **BRISKET HOAGIE . 13**

Tender braised beef brisket, topped with bacon, caramelized onion, and pepper-jack cheese. Served with smoky au jus.

### **WALDORF CHICKEN SALAD CROISSANT . 10**

Homemade chicken salad with almonds, celery, onion, and dried cranberry nestled on top of a flaky croissant with romaine lettuce.

## **ENTREE**

### **CIDER-GLAZED PORK TENDERLOIN . 26**

Pork tenderloin grilled, sliced and topped with an apple cider reduction, then served with mashed sweet potatoes and green bean almandine.

### **BEEF STROGANOFF . 24**

Sautéed beef tips mixed with pearl onions, mushrooms, and roasted peppers then tossed with egg noodles in a creamy brown gravy.

### **CHICKEN CARBONARA PASTA . 22**

Chunked chicken breast meat sautéed and tossed with pancetta, egg, parmesan cheese, and noodles. Topped with Green onions and parmesan cheese.

### **CAJUN SHRIMP CAVATAPPI . 26**

Jumbo shrimp and andouille sausage sautéed with onion, roasted peppers, corn, and cavatappi pasta finished with a Cajun cream sauce.

### **FILET MIGNON 5 OZ . 35 | 8 OZ . 44**

Char-crusted Certified Angus Beef served with bacon-fried fingerling potatoes and roasted asparagus.

*Enhancements: Grilled Shrimp . 8 Mushroom and Onions . 4*

### **NEW YORK STRIP . 35**

Char-crusted Certified Angus Beef served with bacon-fried fingerling potatoes and roasted asparagus

*Enhancements: Grilled Shrimp . 8 Mushroom and Onions . 4*

### **PAN-SEARED SALMON . 26**

Alaskan King Salmon pan-seared and served with mushroom risotto and roasted baby carrots.

### **PRETZEL CHICKEN . 22**

Two boneless chicken breasts seared and crispy, topped with a creamy Dijon sauce, and served with garlic mashed potatoes and green bean almandine.

### **Macadamia Crusted Walleye . 26**

Crispy macadamia crusted walleye filet served with wild rice and roasted baby carrots and topped with honey remoulade.

*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 risk of food borne illness.*