



THE TAP ROOM AT TULLYMORE GOLF RESORT

**Welcome to the Tap Room at Tullymore Golf Resort.
Please complete state required contact tracing either with a hostess or online at
www.TullymoreGolf.com/tracing**

STARTERS

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

SMOKED TROUT PATE . 9

House-made smoked trout pate served with grilled pita pointes

SOUPS AND SALADS

BUTTERNUT SQUASH BISQUE . 4 / 6

Topped with toasted pistachios.

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.

SPINACH, BACON & BERRY SALAD . 7 / 13

Baby spinach tossed with crispy bacon lardons, toasted almond slivers, mixed berries and balsamic vinaigrette. Topped with crumbled Maytag bleu cheese.

ENTREES

MACADAMIA CRUSTED WALLEYE . 26

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

CEDAR PLANK SALMON . 27

Alaskan King Salmon pan-seared and served atop a smoldering cedar plank, then topped with fresh pico de gallo. Accompanied with ancho-roasted fingerling potatoes and roasted asparagus.

CHICKEN BROCCOLI PENNE ALFREDO . 24

Grilled chicken breast sliced atop a bed of cream alfredo sauce tossed with fresh broccoli and penne pasta.

BUTCHER'S BLOCK

All of our steaks are char-crusted and grilled to your liking, then topped with truffle-parmesan compound butter and served with ancho-roasted fingerling potatoes and roasted asparagus.

8 OZ. CENTER-CUT SIRLOIN . 20

5 OZ. FILET MIGNON . 34

14 OZ. NEW YORK STRIP . 35

8 OZ. FILET MIGNON . 44

A 20% gratuity will be added to parties of eight or more.

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.

*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*