



ST. IVES

GOLF CLUB

SHAREABLES

JERK TENDERLOIN FINGERS 18

dry rubbed beef tenderloin, char-grilled, baguette, Jamaican jerk BBQ

FAJITA QUESADILLA 12

grilled marinated chicken breast, fire roasted peppers & onions, cheddar, Monterey jack, flour tortilla, salsa, sour cream

ATOMIC FIREBALLS (6) 8

house made spicy mac & cheese balls, breaded & fried, sriracha, ranch or bleu cheese dressing

COCONUT SHRIMP 16

fried golden brown, sweet chili orange sauce

POTSTICKERS 11

pork & ginger stuffed dumplings, honey-sriracha

SLIDERS (4) 10

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

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, honey-sriracha

BUFFALO ROLLS 12

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

SALADS

Enhancements: grilled Dijon chicken breast 4, crispy fried chicken 4, coconut shrimp 2 each

HOUSE SALAD 5/8

romaine, mixed greens, grape tomato, red onion, cheddar, garlic herb croutons, choice of 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 walnuts, dried MI cherries, grape tomato, red onion, MI cherry vinaigrette

SARA'S SALAD 9/13

romaine, mixed greens, cabbage, marinated artichoke hearts, kalamata olives, toasted almonds, cottage cheese, feta, grape tomato, red onion, balsamic vinaigrette

ST. IVES COBB SALAD 10/14

romaine, mixed greens, hard-boiled egg, grilled Dijon chicken breast, hardwood bacon, avocado, bleu cheese, grape tomato, croutons, choice of dressing

SOUPS

TOMATO BASIL 4 / 6

CHEF'S SELECTION 4 / 6

FROM THE GRILL

All served with house chips or fresh fruit and a pickle spear. Substitute fries, onion rings, side Caesar or side salad for \$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.

ST. IVES BURGER 15

chopped green olives, bacon, cheddar, swiss, smoky mayo, arugula, tomato

SPANISH BURGER 14

chorizo sausage strips, queso sauce, pickled jalapeno, chipotle mayo, arugula, tomato

ALL-AMERICAN BURGER 13

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

MUSHROOM BURGER 14

Swiss cheese, grilled mushrooms, A-1 sauce, arugula, tomato

CHEDDAR CHEESEBURGER 12

2 slices cheddar cheese, mayo, arugula, tomato

HANDHELDS

All served with house chips or fresh fruit and a pickle spear. Substitute fries, onion rings, side Caesar or side salad for \$3

RESORT GRILLED CHEESE 12

MI bakery sourdough, boursin cheese, cheddar, Swiss, tomato, mixed greens, hardwood smoked bacon, side of tomato-basil soup

SPICY CRISPY CHICKEN 12

hand breaded all-natural chicken breast, fried golden brown, chipotle mayo, ghost pepper cheese, house made bread & butter pickles, arugula, tomato, brioche bun

CHICKEN PITA 12

grilled Dijon chicken breast, alouette cheese, feta, mixed greens, tomato, red onion, soft Greek pita

CLASSIC CLUB SANDWICH 13

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

PERCH SANDWICH 14

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



ST. IVES

GOLF CLUB

ENTREES

WESTERN BBQ RUBBED TOP SIRLOIN 27

dry rubbed USDA choice 8oz top sirloin, char-grilled, sauteed onions & mushrooms, crispy smashed herb potatoes, sugar snap peas

MAPLE LACQUERED SALMON 24

oven baked Atlantic salmon, MI maple lacquer, lemon rice, sugar snap peas

JERK SWORDFISH 22

dry rubbed swordfish steak, char-grilled, fresh mango salsa, lemon rice, sugar snap peas

PERCH BASKET 16/22

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

KOREAN PORK TENDERLOIN 16

Korean style marinated pork tenderloin, pan-seared, Korean BBQ, lemon rice, sugar snap peas

SMOTHERED CHICKEN 17

char-grilled Dijon chicken breast, grilled onions & mushrooms, Swiss cheese, crispy smashed herb potatoes, sugar snap peas

DESSERTS

CARAMEL CRÈME BRULEE 6

house made caramel crème brulee, peanut brittle

SEASONAL DESSERT

Be sure to ask your server about today's seasonal selection

BOTTLED BEER

Budweiser
Bud Light
Labatt Blue Light
Labatt Blue
Corona
Founders All Day
Miller Lite
Coors Light
Bells Two Hearted
Bells Oberon
Leinenkugals Summer Shandy

DRAFT BEER

Ask your server for today's draft beer features

WINE LIST

REDS:

Toschi Pinot Noir
Directors Cut Pinot Noir
Toschi Merlot
Toschi Cabernet
Directors Cut Cabernet
Allamand Malbec

WHITES:

Toschi Pinot Grigio
Avia Sauvignon Blanc
Ranga Ranga Sauvignon Blanc
Avia Chardonnay
Lago White
Lago Rose
Toschi Moscato
Chic Cava

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

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

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.

PLANNING AN EVENT? LET US HELP!

Host your next event in our newly renovated ballroom or any of our other exciting spaces in either of our beautiful clubhouses or one of our outdoor spaces.

CALL OR E-MAIL US FOR MORE INFORMATION:

(231) 972-4837

EVENTS@TULLYMOREGOLF.COM