



CONTACT TRACING REQUIRED

Please complete contact tracing with a host/hostess or by using your phone to visit www.TullymoreGolf.com/tracing

SOUPS & SALADS

Enhancements: Chicken 5 . Shrimp 8

SOUP DU JOUR . 4 / 6

Two soups comprised of the freshest seasonal ingredients, hand-crafted daily by our culinary team. Ask your server for today's offerings.

BERRY SALAD . 7 / 13

Baby arugula tossed with a fresh pick of berries & fresh crumbled bleu cheese, then topped with toasted almond slivers.

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.

SOUTHWEST SALAD . 7 / 13

Chopped romaine mixed with sweet corn, black bean, and julienned red onion tossed in a house made green goddess dressing. Topped with crispy tortilla strips

SHAREABLES

BONELESS WINGS HALF . 10 | FULL . 18

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.

SHRIMP COCKTAIL . 12

Citrus-Ancho steamed jumbo shrimp cascaded around a martini glass filled with zesty cocktail sauce and topped with a cucumber-fruit salsa.

FRIED GREEN BEANS . 8

A guilty pleasure. French-style green beans, beer-battered and deep-fried. Served with a classic California style dipping sauce.

PITA & PIMENTO . 7

A glove-laden handful of grilled pita pointes served with a homemade smoked pimento cheese dip. Shhhh, Don't tell Augusta ours is better....

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 risk of food borne illness.

TEE TIME COMING UP FAST?

THIS COLUMN IS SETUP FROM QUICKEST TO LONGEST PREPARATION TIME

HANDHELDS

Handheld items are served with house fried potato chips and a pickle spear
Add sidewinder fries . 2 Add fried green beans . 3

WALDORF CHICKEN SALAD CROISSANT . 12

Our house blended chicken salad starts with all-white meat chicken, pecans, dried cranberries and celery topped with fresh lettuce and finished on a butter croissant.

TUNA SALAD CROISSANT . 12

Our blend of albacore tuna, celery and cucumber is finished in a creamy dressing, topped with fresh lettuce and served on butter croissant

SMOKED SALMON BLT . 14

Cold-smoked Alaskan Salmon layered on toasted sourdough bread with avocado, heirloom tomato, arugula, thick-cut bacon and garlic-lemon aioli.

BRAISED BRISKET HOAGIE . 14

Tender braised beef brisket topped with bacon, sautéed onion, and pepper jack cheese, then stuffed into a club roll, and served with smoked au jus.

ROASTED VEGETABLE CIABATTA . 12

A medley of grilled vegetables including squash, zucchini, and peppers, layered with an herbed ricotta cheese on a nifty ciabatta bagel bun with greens.

THE MAJORS

All rounds are played with house fried potato chips, romaine lettuce, heirloom tomato slice, onion slice and a pickle spear.
Play through with sidewinder fries . 2
Score a hole-in-one with fried green beans . 3

THE MASTERS . 14

A grilled half-pound burger patty served topped with thick-cut bacon on grilled sourdough that has been smeared with homemade smoked pimento cheese spread.
"Truly, a sandwich unlike any other."

THE U.S. OPEN . 15

A grilled half-pound burger patty served topped thick-cut bacon, sautéed onions, melted cheddar cheese, and Barbecue sauce on a fresh baked bun.

THE BRITISH OPEN . 14

A grilled half-pound burger patty served topped with garlic sautéed mushrooms, sautéed onions, and Guinness Stout cheddar on a 'useful' ciabatta bagel bun.

THE PGA CHAMPIONSHIP . 14

A grilled half-pound burger patty served topped with spicy giardiniera, pepperoni, and melted provolone on a bun.

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.