



CONTACT TRACING REQUIRED

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

STARTERS

BONELESS WINGS HALF POUND . 10 | FULL POUND . 18

Choose a half pound or full pound of wings, tossed in choice of sriracha buffalo, craft barbecue, 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

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

PITA & PIMENTO . 9

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

EGGPLANT PARMESAN . 10

Sliced eggplant, coated in panko and fried and sat atop a bed of marinara, then garnished with fresh grated parmesan Reggiano.

SPINACH & ARTICHOKE DIP . 11

A sourdough bread boule carved out and filled with creamy spinach and artichoke dip, served with blue corn tortilla chips

SOUPS & SALADS

Salad Enhancements: Chicken 5 . Shrimp 8

SUMMER BERRY SALAD . HALF 7 / FULL 13

Baby arugula tossed with a fresh pick of mixed berries and fresh crumbled bleu cheese. Topped with Toasted almond slivers.

WEDGE CAESAR . HALF 7 / FULL 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 . HALF 7 / FULL 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

SOUPS DU JOUR . CUP 4 / BOWL 6

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

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*



HANDHELDS

Handheld items are served with house-fried, seasoned potato chips and a pickle spear.
Sub Sidewinder Fries . 2 Substitute Fried Green Beans . 3

THE TULLYMORE BURGER . 15

A half-pound burger, char-grilled, and served with lettuce, tomato, onion and your choice of Swiss, provolone, American, pepper-jack, or cheddar cheese.
Enhancements: Bacon . 2 Sautéed Onion . 1 Sautéed Mushroom . 1

BRISKET HOAGIE . 14

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

WALDORF CHICKEN SALAD CROISSANT . 12

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

ENTREE

HERB-RUBBED LAMB LOLLIPOPS. 35

Marinated grilled lamb lollipops, topped with tzatziki sauce. Offered with roasted fingerling potatoes and mint pesto peas.

SEARED DIVER SCALLOPS . 30

Pan-seared diver Scallops sitting atop wild mushroom risotto in a truffle nage.

SHRIMP PESTO LINGUINE . 28

Sauteed jumbo shrimp tossed with summer squash, zucchini, asparagus tips, cherry tomatoes, and linguine. All Married together with fresh Genovese basil pesto and parmesan cheese.

CEDAR PLANK SALMON . 27

Alaskan King Salmon, pan-seared then roasted and topped with a strawberry salsa.
Served with caramelized brussels sprouts and garlic mashed potatoes.

CHICKEN BOLOGNESE . 25

Tender chicken breast breaded and flash-fried, then layered with a cheesy sausage filling, then laid to rest atop a bed of spaghetti squash and drizzled with house-made Bolognese sauce.

MACADAMIA CRUSTED WALLEYE . 27

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

CHERRY BBQ PORK CHOP . 28

A bone-in 8oz ancho-marinated pork chop, grilled and slathered in morello cherry barbecue sauce.
Served with fingerling potatoes and lemon zest green beans.

BUTCHER'S BLOCK

All butcher's block offerings are dry-rubbed, grilled and accompanied with fingerling potatoes, roasted asparagus, and truffle-parmesan butter
Enhancements: 4 jumbo Shrimp . 8 Sautéed Onion & Mushroom . 5

8 OZ. SIRLOIN . 24

5 OZ. FILET MIGNON . 29

14 OZ. NEW YORK STRIP . 36

8 OZ. FILET MIGNON . 43

14 OZ. RIBEYE . 45

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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.