



## **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 barbeque, parmesan garlic, or sweet chili sauce. Served with celery and your choice of bleu cheese or ranch dressing.

### **SHRIMP COCKTAIL . 13**

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..

### **PAN-SEARED BRUSSELS SPROUTS . 10**

Tender brussels sprouts seared in bacon fat, then topped with a bacon and bleu cheese pan sauce.

### **SPINACH & ARTICHOKE DIP . 12**

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

### **AUTUMN SALAD . HALF 7 / FULL 13**

Baby arugula tossed with dried cranberries, blueberries, candied walnuts, and mascarpone, tossed in a Winter berry vinaigrette.

### **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*

## **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, 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.

### **PHILLY CHEESE STEAK PENNE . 28**

Sauteed Filet Mignon tips sauteed with wild mushrooms, bell peppers and julienned onions, finished with Penne pasta and a smoky cheddar cream sauce.

### **MAPLE-JALAPENO BOURBON GLAZED SALMON . 29**

Pan-seared salmon topped with a reduction of maple-jalapeno bourbon glaze served with brussels sprouts, And mashed potato.

### **CRISPY BRUSCHETTA CHICKEN . 27**

Crispy fried chicken breast topped house-made heirloom tomato bruschetta, served with scallion-cider couscous And paprika dusted broccoli.

### **MACADAMIA CRUSTED WALLEYE . 27**

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

### **GRILLED BBQ PORK CHOP . 28**

Served with green beans and fingerling

## **BUTCHER'S BLOCK**

All butcher's block offerings are dry-rubbed, grilled and accompanied with bacon fat fried 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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