



ST. IVES

GOLF CLUB

SHAREABLES

STEAK FAJITA QUESADILLA 14

Fire roasted bell peppers & onions, cheddar & Monterey jack cheese, fajita marinated steak, flour tortilla, sour cream & salsa

ALL-AMERICAN SLIDERS (4) 13

Grilled beef patties, house bread & butter pickles, American cheese, mayo, ketchup, mustard, Michigan bakery brioche buns

COCONUT SHRIMP 17

Fried golden brown, sweet chili orange sauce

STUFFED JALAPENOS 10

Stuffed with cream cheese, breaded and fried, chipotle ranch sauce

PHILLY CHEESESTEAK EGG ROLLS 13

Roast beef, bell pepper, onion, provolone, wonton, ranch

POTSTICKERS 12

Pork & ginger stuffed dumplings, honey-sriracha

BONELESS CHICKEN WINGS 10 | 18

½ lb. or full pound boneless wings, celery sticks and ranch or bleu cheese dressing

SAUCES: MILD, HOT, BBQ, GARLIC PARMESAN, JAMAICAN JERK, 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

SOUPS

TOMATO BASIL BISQUE 4/6

CHEF'S SELECTION 4/6

SALADS

ENHANCEMENTS: GRILLED DIJON CHICKEN BREAST 4
CRISPY FRIED CHICKEN 4, COCONUT SHRIMP \$8

HOUSE SALAD 5/8

Romaine, mixed greens, grape tomato, red onion, cheddar, garlic herb croutons, choice of dressing

CAESAR SALAD 8/11

Romaine, pecorino-romano, garlic herb croutons, house Caesar dressing

MICHIGAN APPLE SALAD 8/13

Romaine, mixed greens, Fuji apple, granny smith apple, candied walnuts, dried MI Montgomery cherries, tomato, red onion, house cherry vinaigrette

COBB SALAD 11/16

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

FROM THE GRILL

ALL SERVED WITH HOUSE CHIPS OR COLESLAW 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.

BLACK & BLEU BURGER 16

Hardwood smoked bacon, cajun spices, sauteed onions, bleu cheese crumbles, mayo, lettuce, tomato

OLIVE BURGER 15

Chopped green olives, smoky mayo, feta cheese, lettuce, tomato.

CHEESEBURGER 15

Two slices cheddar cheese, mayo, lettuce, tomato

BOURBON BURGER 16

Bulleit bourbon BBQ sauce, cheddar cheese, hardwood smoked bacon, fried onion petals, lettuce, tomato, served on a MI bakery pretzel bun

MUSHROOM BURGER 15

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

ST. IVES BREAKFAST BURGER 16

Hardwood smoked bacon, hashbrown, egg, Swiss, cheddar & American cheese, mayo, ketchup, lettuce, tomato

JOIN THE
ST. IVES MUG AND CORK CLUB

SIGN UP TODAY WITH YOUR SERVER!

SPECIAL BENEFITS DURING EACH VISIT FOR JUST
\$20 PER YEAR

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



ST. IVES

GOLF CLUB

HANDHELDS

ALL SERVED WITH HOUSE CHIPS OR COLESLAW AND A PICKLE SPEAR. SUBSTITUTE FRIES, ONION RINGS, SIDE CAESAR OR SIDE SALAD FOR \$3

SPICY CHICKEN SANDWICH 14

Hand breaded and fried chicken breast, chipotle mayo, ghost pepper cheese, house bread and butter pickles, lettuce, tomato, brioche bun

GRILLED CHEESE 12

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

TBA CLUB 14

Michigan Bakery sourdough, honey smoked turkey breast, cheddar cheese, provolone cheese, hardwood smoked bacon, avocado, mayo, lettuce, tomato

ROAST BEEF WRAP 14

Slow roasted beef, chipotle mayo, pepper-jack cheese, piquillo peppers, mixed greens, flour tortilla, served with side of au-jus

CHICKEN PITA 13

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

CLASSIC BLT 10

Michigan Bakery sourdough, hardwood smoked bacon, lettuce, tomato, mayo

ENTREES

SMOTHERED SIRLOIN 34

USDA choice 8 oz. sirloin, char grilled, sauteed onions and bell peppers, provolone cheese, smashed herb potatoes, seasonal vegetable

PERCH BASKET 17/24

Hand breaded and fried lake perch, French fries, coleslaw, house remoulade, fresh lemon

SHRIMP STIR FRY 21

Sauteed shrimp, sugar snap peas, bell peppers, carrots, broccoli, water chestnuts, on a bed of white rice, topped with stir fry sauce and fried wonton strips
SUBSTITUTE STEAK 3

TUSCAN CHICKEN 21

Pan-seared chicken breast, sauteed spinach and tomatoes, parmesan cream sauce, smashed herb potatoes, seasonal vegetable

WALLEYE 26

Pan-seared walleye pressed with Italian bread-crumbs, house remoulade, fresh lemon, smashed herb potatoes, seasonal vegetable

DESSERTS

VANILLA CRÈME BRÛLÉE 6

House made

KEY LIME PIE 6

House made, topped with whipped cream

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

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