



TULLYMORE

GOLF CLUB

THE TAP ROOM AT TULLYMORE

STARTERS

BONELESS WINGS . 11 | 19

Choose a half pound or full pound of wings, tossed in choice of sriracha buffalo, craft barbeque, parmesan garlic, sweet chili sauce. Served with celery and your choice of bleu cheese or ranch dressing.

GARLIC BUTTER MUSSELS . 12 | 22

Either one or two dozen Prince Edward Island Mussels steamed with Pernod, butter, chopped garlic, shallot coins, and white wine. Served with toasted focaccia bread points

SPINACH & ARTICHOKE DIP . 13

Homemade cheesy spinach & artichoke dip poured into a hollowed pretzel boule, then surrounded by blue corn tortilla chips.

CRAB STUFFED AVOCADO . 19

Hass avocado, scored and baked, then stuffed with sauteed Dungeness crab and shallot coins. Served drizzled with sriracha-lime aioli and crispy blue corn tortillas and grilled lime.

PULLED PORK NACHOS . 17

Blue corn tortillas piled high with nacho cheese, BBQ pulled pork, diced tomato, shredded lettuce and melty Colby jack cheese. Served with salsa, sour cream and jalapeno.

FRIED CALAMARI . 12

Battered and fried calamari tubes and tentacles, tossed in a Japanese seven spice rub and served with hoisin sauce.

CHEESE CURDS . 10

Battered & fried cheddar cheese curds, poured into a tall boy and served with marinara.

SOUPS & SALADS

Enhancements: Grilled Chicken Breast . 5 | Salmon . 10

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

WEDGE CAESAR . 8 | 14

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

KALE & BEAN SALAD . 7 | 13

Baby kale and bibb lettuces tossed with crispy pancetta and cannellini beans in a homemade tahini-lemon vinaigrette. Finished with fresh grated parmesan Reggiano

BEETS TWO WAYS . 7 | 13

Baby rocket arugula with a mix of roasted red beets and pickled golden beets. Finished off with fresh goat cheese, orange shallot vinaigrette, and candied pecans.

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.

HANDHELDS

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

WALDORF CHICKEN SALAD CROISSANT . 13

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.

TULLYMORE BURGER . 16

Grilled half pound burger patty, topped with lettuce, tomato, onion and your choice of cheese on a nine-grain bun.

ENTREES

PAN-SEARED MAHI-MAHI . 30

A half-pound cut of wild-caught Mahi-Mahi, seared and topped with a fresh jicama-pineapple salsa. Accompanied with roasted baby carrots and wild rice.

TOMATILLO STEAK SKEWERS . 32

Tender beef skewered together with peppers, onions, & mushrooms, then grilled to perfection and topped with a Latin inspired tomatillo-sundried tomato chutney, sitting atop Spanish rice.

PRETZEL CRUSTED CHICKEN . 28

Crushed pretzel crusted chicken breast, paired with creamy Boursin mashed red potatoes and sauteed brussels sprouts then topped with a Dijon cream sauce.

MACADAMIA CRUSTED WALLEYE . 29

Roasted macadamia nuts and panko crusted walleye filet drizzled with honey remoulade and served atop wild rice and sauteed broccolini.

PASTAS

SMOKED SALMON PENNE . 30

Penne pasta with hardwood smoked salmon, sundried tomatoes, English peas, and wilted greens in a light boursin cream-lemon sauce.

SHORT RIB RAVIOLI . 29

Beef short rib stuffed raviolis tossed with shallot coins, kale, and roasted red peppers in a smoked cheddar-Boursin cream sauce.

ITALIAN SAUSAGE PASTA PURSES . 28

Zesty Italian sausage mixed with roasted red peppers, summer squash and shallots tossed with a three cheese filled pasta purse in homemade tomato sauce.

BUTCHER BLOCK

Butcher block offerings grilled, and served with grilled asparagus, baked potato and Bourbon-mustard compound butter.

8 OZ. CHAR-CRUSTED SIRLOIN . 29

6 OZ. CHAR-CRUSTED FILET MIGNON . 38

14 OZ. 21-DAY DRY-AGED KANSAS CITY STRIP . 46

14 OZ. CHAR-GRILLED PORK CHOP . 32

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