



ST. IVES

GOLF CLUB

## SHAREABLES

### MARYLAND CRAB CAKES 17

Two jumbo crab cakes, pan fried & served with our house remoulade and fresh lemon

### COCONUT SHRIMP 17

fried golden brown, sweet orange chili sauce

### BONELESS CHICKEN WINGS 11/19

Half or full pound boneless wings, celery sticks and ranch or bleu cheese dressing

SAUCES: MILD, HOT, BARBEQUE, GARLIC PARMESAN, MANGO HABANERO, CAROLINA BARBEQUE, SWEET CHILI, HONEY SRIRACHA

### BUFFALO ROLLS 13

all-natural chicken breast, cheddar & Monterey jack cheese, buffalo sauce, wonton, ranch or bleu cheese dressing

### POTSTICKERS 12

Pork & ginger stuffed dumplings, honey-sriracha

### CHIPS & SALSA 6

House made chips, fire roasted salsa.  
Make it a Combo: Add Guacamole \$3

### REUBEN ROLLS 13

Corned beef, cream cheese, Swiss cheese, sauerkraut, wonton, house Russian dressing

## SOUPS

### CHOPHOUSE POTATO 5/7

### CHEF'S SELECTION 5/7

## SALADS

ENHANCEMENTS: GRILLED DIJON CHICKEN BREAST \$6  
CRISPY FRIED CHICKEN \$6, COCONUT SHRIMP \$8

### HOUSE SALAD 6/10

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

### CAESAR SALAD 7/11

Romaine, Pecorino Romano, garlic herb croutons, Caesar dressing

### SOUTHWEST STEAK SALAD 13/18

Romaine, mixed greens, fire-roasted corn salsa, black beans, avocado, grape tomato, marinated & grilled steak, tortilla strips, avocado ranch

## HANDHELDS

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

### GRILLED CHEESE 12

MI bakery sourdough, boursin cheese, cheddar, Swiss, tomato, mixed greens, hardwood smoked bacon

### THE CUBAN 15

Slow roasted pork, honey glazed ham, mustard, dill pickle, Swiss cheese, soft & crunchy bread

### CLASSIC CLUB SANDWICH 15

Honey smoked turkey breast, cheddar cheese, hardwood smoked bacon, mayo, lettuce, tomato, Michigan Bakery sourdough

### REUBEN 14

Michigan Bakery marble rye, house roasted corned beef brisket, Russian dressing, sauerkraut, Swiss cheese

## FROM THE GRILL

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

### ALL-AMERICAN BURGER 15

House made bread & butter pickles, 2 slices cheddar cheese, mayo, ketchup, mustard, lettuce, tomato

### MUSHROOM SWISS BURGER 16

Grilled Mushrooms, Swiss cheese, A-1 sauce, lettuce, tomato

### BACON CHEESEBURGER 16

Hardwood smoked bacon, 2 slices cheddar cheese, mayo, 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

## ENTREES

### PERCH BASKET 17/24

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

### KOREAN CHICKEN SKEWERS 21

Gochujang marinated chicken, green onion & bell pepper skewers, char-grilled, served over lemon rice & topped with our house made Korean barbeque, seasonal vegetable

### BABY BACK RIBS 19/30

Slow-Roasted baby back pork ribs, slathered in our house-made BBQ sauce & grilled, garlic mashed potatoes, coleslaw, seasonal vegetable

### RAINBOW TROUT 24

Half pound fillet, pan seared & topped with our lemon pepper sauce, lemon rice, seasonal vegetable

### SMOTHERED CHICKEN 23

Two char-grilled chicken breasts smothered in sauteed mushrooms & onions, Swiss & Colby cheeses, garlic mashed potatoes, seasonal vegetable

### CAJUN ALFREDO 22

Andouille sausage, jumbo shrimp, linguine, tossed in our creamy Cajun alfredo sauce

### BLACK & BLEU BEEF TENDERLOIN 30

USDA choice 6 oz. beef tenderloin, char-grilled & topped with our 'bleu' sauce, sauteed mushrooms & onions, garlic mashed potatoes, seasonal vegetable

## DESSERTS

### PUMPKIN CHEESECAKE 7

House made. Topped with whipped cream & pumpkin spice

### CRÈME BRULÉE 8

Rich vanilla custard. House made

### SEASONAL DESSERT

Be sure to ask your server about today's seasonal selection

## BOTTLED BEER

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Labatt Blue Light  
Labatt Blue  
Corona  
Founders All Day  
Bells Two Hearted  
Stella Artois  
New Holland "The Poet" (12 oz. Can)

## DRAFT BEER

Ask your server for today's draft beer features

## WINE LIST

### REDS:

Toschi Pinot Noir  
Director's Cut Pinot Noir  
Toschi Merlot  
Toschi Cabernet Sauvignon  
Director's Cut Cabernet Sauvignon  
Luminis Malbec

### WHITES:

Toschi Pinot Grigio  
Avia Sauvignon Blanc  
Ranga Ranga Sauvignon Blanc  
Avia Chardonnay  
Lago Rose  
Shady Lane Late Harvest Riesling  
Toschi Moscato

### BUBBLES:

Chic Cava

Join us for Trivia Every Wednesday!  
BIGGER PRIZES & BIGGER SPECIALS

*A 20% gratuity will be added to parties of eight or more.*

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