



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

FISH TACOS . 12

Two fluffy flour tortillas stuffed with succulent marinated mahi-mahi and topped with fresh avocado, pickled vegetable and spicy aioli.

BUFFALO CHICKEN DIP . 13

Homemade cheesy chicken buffalo dip, served in a grilled sourdough bread boule with house fried blue corn tortilla chips.

JALAPEÑO BACON JUMBO TOTS . 11

Giant tater tots stuffed with jalapeno, bacon, green onion and cheddar cheese. Served with Cholula infused Ranch.

PULLED PORK NACHOS . 17

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

MEDITERRANEAN QUESADILLA . 13

Artichoke hearts, kalamata olives, baby spinach, banana peppers, and feta cheese smushed in a crispy flour tortilla. Served with Greek vinaigrette.

CHEESE CURDS . 10

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

SOUPS & SALADS

Enhancements: Grilled Chicken Breast . 6 | Smoked Salmon . 10

SOUP DU JOUR . 5 | 7

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

AUTUMN ROASTED KALE . 7 | 13

Baby kale tossed with cinnamon roasted squash, honey roasted macadamia nuts, bacon bits, and Manchego cheese tossed in a apple cider vinaigrette.

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

KOREAN BBQ SALMON . 30

A half-pound cut of Alaskan Salmon, pan-seared and topped with a zesty Korean bbq sauce, served with an Asian medley of sauteed vegetables and lemon infused jasmine rice.

BACON WRAPPED MEATLOAF . 24

Juicy beef and pork meatloaf wrapped in bacon, drizzled with brown gravy atop garlic mashed potatoes with roasted baby carrots.

SMOTHERED FRIED CHICKEN . 25

A golden brown breaded chicken breast topped with sauteed onions, barbecue sauce, and a mustard drizzle. Served with mashed redskin potatoes and brussels sprouts.

MACADAMIA CRUSTED WALLEYE . 29

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

BEEF STROGANOFF . 26

Beef tips sauteed with shallot coins, bell pepper, and sundried tomato tossed with egg noodles in a creamy brown gravy.

CRAB ROSE PASTA PURSES . 31

Dungeness Crab sauteed with squash, bell peppers, and baby spinach then tossed with a creamy House-made tomato sauce and four cheese filled pasta purses.

PORK STUFFED SQUASH . 25

Roasted Acorn squash filled with sauteed shallot, pork belly, and cinnamon roasted butternut squash. Drizzled with an apple cider reduction and served with seared brussels sprouts

BUTCHER BLOCK

Butcher block offerings grilled, and served with grilled asparagus, pan-seared fingerling Potatoes and a maple-bourbon 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

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