



ST. IVES

GOLF CLUB

SHAREABLES

COCONUT SHRIMP 17

fried golden brown, sweet orange chili sauce

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, Mango Habanero, Carolina BBQ, sweet chili, honey-sriracha

BUFFALO ROLLS 13

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

SMOKED SALMON DIP 15

Served with pita chips, cucumbers, carrots & bell peppers

POTSTICKERS 12

Pork & ginger stuffed dumplings, honey-sriracha

REUBEN ROLLS 13

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

PULLED PORK SLIDERS 14

Slow-roasted pork shoulder topped with our house-made BBQ sauce, coleslaw & candied jalapenos. Served on mini pretzel buns

SOUPS

TOMATO BASIL BISQUE 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 8/11

Romaine, Pecorino Romano, garlic herb croutons, Caesar dressing

COBB SALAD 13/18

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

HANDHELDS

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

GRILLED CHEESE 13

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

MEATBALL HERO 15

House-made meatballs, coated in marinara, mozzarella & parmesan, baked on Italian bread

SHRIMP PO' BOY 15

Hand breaded & fried shrimp, cajun remoulade, lettuce, tomato, Italian bread

CLASSIC CLUB SANDWICH 15

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

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

OLIVE BURGER 15

Chopped olives, smoky mayo, feta, 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 us for Trivia
Every Wednesday!

BIG PRIZES & GREAT SPECIALS

RESERVATIONS SUGGESTED

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

ENTREES

PERCH BASKET 17/24

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

BABY BACK RIBS 19/30

Slow-Roasted baby back pork ribs, slathered in our house-made BBQ sauce & grilled, French fries & coleslaw

BLACKENED SALMON 30

Half-pound Atlantic salmon, baked. Served with parmesan risotto, seasonal vegetable

SHRIMP STIR FRY 21

Sauteed shrimp, sugar snap peas, bell peppers, carrots, broccoli, water chestnuts, on a bed of lemon rice, topped with stir fry sauce & fried wonton strips

WALLEYE 28

Pan-seared walleye pressed with Italian breadcrumbs, house remoulade, parmesan risotto, seasonal vegetable

KOREAN CHICKEN SKEWERS 21

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

CHICKEN PARMESAN 21

Hand breaded & fried chicken breast topped with our house marinara, mozzarella, parmesan & basil. Served on a bed of linguini

DESSERTS

CHOCOLATE POTS DE CRÈME 7

Rich milk chocolate custard. House made

CRÈME BRULÉ 7

Rich vanilla custard. House made

PEANUT BUTTER PIE 6

House made. Topped with salted caramel pretzel bits

SEASONAL DESSERT

Ask your server about today's seasonal selection



ST. IVES

GOLF CLUB

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

**MUG & CORK
CLUB**

SIGN UP TODAY WITH YOUR SERVER!

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

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

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