



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.

BRISKET SLIDERS . 14

Three Hawaiian sliders comprised of beef brisket, sauteed onions, and melty provolone cheese. Served with smoked au jus sauce.

JALAPEÑO BACON JUMBO TOTS . 12

Giant tater tots stuffed with jalapeno, bacon, green onion and cheddar cheese. Served with Smoked cheddar cheese sauce.

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.

BACON & BRUSSELS . 11

Thick chunks of cherry wood smoked bacon caramelized with fresh brussels sprouts, finished with lemon zest and fresh grated parmesan cheese

CHEESE CURDS . 12

Battered & fried cheddar cheese curds, served with a watermelon-jalapeno coulis.

BRISKET LOADED FRIES . 14

Beef brisket chopped atop crispy French fries, drizzled with beer gravy, melty mozzarella cheese, and fresh shaved green onions.

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

CHOPPED CAESAR . 8 | 14

Chopped 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

MEDITERRANEAN CHICKPEA WEDGE . 7 | 13

A wedge of iceberg lettuce topped with julienned red onion, chopped cucumber, chickpeas and feta, finished with a hummus 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.

FRIED PERCH PO' BOY . 14

Fried Perch filets on a toasted ciabatta bun with shredded lettuce, sliced tomato, and a zesty Cajun remoulade.

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 . 26

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

BLACK & BLEU CHICKEN . 27

Two Cajun blackened chicken breasts drizzled with a bleu cheese & Dijon cream sauce, served atop a bed of wild rice and pan-seared 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 . 28

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

SHRIMP SCAMPI CAPELLINI . 33

Jumbo shrimp sauteed in a garlic-herb butter, tossed with green peas, sundried tomato, julienned bell peppers and shallots, finished with angel hair pasta and parmesan cheese.

VEAL OSSO BUCCO . 36

Braised veal shank nestled atop fresh made risotto, and roasted baby carrots, then drizzled with veal demi glace and topped with an herbed gremolata.

BUTCHER BLOCK

Butcher block offerings grilled, and served with grilled asparagus, pan-seared fingerling Potatoes and a merlot-Dijon compound butter.

8 OZ. CHAR-CRUSTED SIRLOIN . 29

6 OZ. CHAR-CRUSTED FILET MIGNON . 38

14 OZ. BONE-IN PORK CHOP . 33

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