



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.

CAPRESE NAPOLEON . 11

Heirloom tomatoes layered with fresh buffalo-milk mozzarella, topped with basil oil, 18-year balsamic reduction, and fried Genovese basil leaves.

CHERRY BBQ BACON WRAPPED SHRIMP SKEWERS . 14

Jumbo shrimp wrapped in cherry wood smoked bacon, then skewered with pineapple chunks, grilled and glazed in a homemade cherry barbecue sauce.

PULLED PORK NACHOS . 17

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

LEMON-BACON CRAB CAKES . 13

Dungeness crab mixed with fresh smoked bacon and baked to perfection. Served with a warm red pepper sauce.

RANCH CHEESE CURDS . 11

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

SMOKED BRISKET POTATO SKINS . 14

House smoked brisket, layered inside a crisp potato skin shell, smothered in pepper jack cheese and served with an A1 infused ranch dipping sauce.

SOUPS & SALADS

Enhancements: Grilled Chicken Breast . 6 | Smoked 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

1905 SALAD . 8 | 14

Chopped romaine lettuce tossed with Tasso ham, cherry tomatoes, julienned Swiss cheese, and chopped green olives, and drizzled with a herb vinaigrette. Topped with fresh grated parmesan cheese.

STRAWBERRY ARUGULA SALAD . 8 | 14

Fresh arugula greens tossed with toasted pine nut, sliced strawberries and crumbled feta cheese in a light lemon-champagne 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 French fries . 2 Add ranch 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.

PULLED PORK SANDWICH . 14

Our house-braised pulled pork, tossed in craft barbecue sauce, then topped with a pickle and cabbage coleslaw and cheddar cheese, then finished with crispy fried onions.

ENTREES

ANCHO SEARED SALMON . 30

A half-pound cut of Alaskan Salmon, dusted with ancho seasoning, then pan-seared, then topped with a roasted corn salsa. Accompanied with black beans and basmati rice and red bell-pepper sauce.

BACON WRAPPED MEATLOAF . 26

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

PINEAPPLE CURRY CHICKEN . 28

Diced chicken breast sauteed with pineapple chunks, pearl onion and bell pepper in a light curry cream sauce. Served over top basmati rice and accompanied with carrot and red beet hash.

MACADAMIA CRUSTED WALLEYE . 29

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

PORK TENDERLOIN MARSALA . 31

Grilled pork tenderloin, topped with a creamy marsala sauce with pearl onion and wild mushrooms. Accompanied with sauteed broccolini and boursin mashed Yukon potatoes.

CAJUN SHRIMP & SAUSAGE PENNE . 33

Jumbo shrimp sauteed with Italian sausage, summer squash, bell peppers, and penne pasta in a Cajun-alfredo cream sauce. Topped with fresh grated parmesan cheese.

6 OZ. CHAR-CRUSTED FILET MIGNON . 41

A center-cut Filet Mignon, char-crusted and grilled to your liking. Served with pan-seared fingerling potatoes and roasted asparagus, topped with merlot-Dijon butter.

12 OZ. CHAR-CRUSTED NEW YORK STRIP . 34

A 12oz cut of beef strip loin, char-crusted and grilled to your liking, Served with pan-seared fingerling potatoes and roasted asparagus, topped with merlot-Dijon butter.

GRILLED SWORDFISH NIÇOISE . 34

Wild-caught swordfish, grilled and served atop a warm arugula and Israeli couscous salad with niçoise olives, cucumber, tomato, and green bean all drizzled in a herb vinaigrette.

BEEF STIR FRY . 31

Sesame seared beef tips with mixed vegetables tossed in a light sesame sauce, served atop basmati rice, then topped with crispy chow-mein noodles.

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