



ST. IVES

GOLF CLUB

SHAREABLES

CHICKEN FAJITA QUESADILLA 14

Fire roasted bell peppers & onions, Chihuahua cheese, fajita marinated chicken, flour tortilla, sour cream & salsa

BONELESS CHICKEN WINGS 10/18

½ lb. or full pound boneless wings, celery & ranch or bleu cheese dressing

SAUCES: MILD, HOT, BBQ, GARLIC PARMESAN, MANGO HABANERO, CAROLINA BBQ, SWEET CHILI

ST. IVES BRUSSEL SPROUTS 12

Deep-fried brussel sprouts tossed in a hot honey-garlic sauce with chopped bacon

QUESO & CHIPS 12

House made queso dip, tortilla chips, salsa

KOREAN SPARERIBS 17

Slow-roasted spareribs smothered in our Korean BBQ sauce

CUBAN SLIDERS 14

Slow-roasted pork shoulder, honey ham, mustard, pickle, Swiss cheese

COCONUT SHRIMP 16

Fried golden brown, served with our sweet orange chili sauce

BUFFALO ROLLS 13

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

SALADS

ENHANCEMENTS: GRILLED CHICKEN BREAST \$5
CRISPY FRIED CHICKEN \$5, GRILLED SHRIMP \$7

HOUSE SALAD 9

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

CAESAR SALAD 9

Romaine, parmesan, garlic herb croutons, Caesar dressing

AUTUMN APPLE SALAD 15

Romaine, mixed greens, fresh MI apples, candied pecans, dried cranberries, grape tomatoes, feta cheese, bacon, maple vinaigrette

COBB SALAD 15

romaine, mixed greens, hard-boiled egg, grilled chicken breast, hardwood bacon, avocado, bleu cheese, tomato, 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

SMOKED HAM GRILLED CHEESE 15

MI bakery sourdough, boursin cheese, aged white cheddar, Swiss, smoked ham, cup of tomato bisque

CORNED BEEF SANDWICH 15

Slow-roasted corned beef brisket, horseradish aioli, dill pickle, fresh mozzarella, on MI bakery sourdough

PERCH SANDWICH 15

Hand breaded & fried lake perch, house remoulade, lettuce, tomato, onion, on MI bakery brioche bun

CLASSIC CLUB SANDWICH 15

Honey smoked turkey breast, cheddar cheese, double smoked bacon, mayo, lettuce, tomato, on MI bakery sourdough

SOUPS

TWO SOUPS COMPRISED OF THE FRESHEST SEASONAL INGREDIENTS, HAND-CRAFTED BY OUR CULINARY TEAM.

TOMATO BISQUE 5/7
CHEF'S SELECTION 5/7

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

BURGERS

OUR ½ LB. ALL BEEF BURGERS ARE MADE WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET, CHAR-GRILLED TO ORDER AND SERVED ON A MI BAKERY BUN. GF BUNS: \$1 UPCHARGE - PLANT BASED BURGER AVAILABLE AT NO EXTRA CHARGE.

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

BLACK & BLEU BURGER 17

Double-smoked bacon, Cajun spices, sauteed onions, bleu cheese crumbles, mayo, lettuce, tomato

MUSHROOM-SWISS BURGER 17

Sauteed mushrooms, Swiss cheese, A-1, lettuce, tomato, onion

CHEESEBURGER 16

2 slices sharp cheddar, mayo, lettuce, tomato, onion

BACON CHEESEBURGER 17

Double-smoked bacon, aged white cheddar, mayo, lettuce, tomato, onion

ENTREES

PERCH BASKET 24

Half pound of hand breaded & fried lake perch, French fries, coleslaw, house remoulade, fresh lemon

SHRIMP STIR FRY 21

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

BEEF TENDERLOIN MEDALLIONS 33

Two char-grilled medallions smothered in our steak-house mushroom sauce, twice baked potato & seasonal vegetable

PECAN-CRUSTED SALMON 31

Half-pound fresh Atlantic salmon, crispy pecan-herb crust, topped with our lemon glaze. Served with lemon rice & seasonal vegetable

CHICKEN PARMESAN 22

Hand-breaded & fried chicken breast topped with our house marinara, fresh mozzarella & parmesan. Served atop a bed of linguine

TUSCAN CHICKEN & GNOCCHI 23

Fresh house-made gnocchi, Tuscan cream sauce, sun-dried tomatoes, spinach, pan-seared chicken breast, parmesan cheese

BOTTLED BEER

Budweiser - Bud Light - Miller Lite
Coors Light - Labatt Blue Light
Corona - Founders All Day IPA
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

DESSERTS

MAPLE BOURBON CRÈME BRULEE 7

Michigan maple syrup & bourbon custard

APPLE CRISP 6

House made. Topped with vanilla ice cream and salted caramel

PUMPKIN WHOOPIE PIE 6

Soft, cake-like pumpkin cookies with cream cheese frosting & candied pecans

SEASONAL DESSERT

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



HAVE YOU JOINED OUR MUG & CORK CLUB YET?

ENJOY ALL THE PERKS OF BEING A MEMBER FOR JUST \$20 PER YEAR
ASK YOUR SERVER FOR MORE INFORMATION

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