



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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