



ST. IVES

GOLF CLUB

SHAREABLES

ARANCINI 9

Italian rice balls stuffed with mozzarella, breaded and fried. Served with our house marinara

PHILLY SLIDERS 14

Thinly sliced and marinated ribeye, smothered in sauteed bell peppers, onions and provolone cheese, on toasted MI brioche buns

BAM BAM SHRIMP 15

Breaded and fried shrimp tossed in our sweet chili bam-bam sauce

BUFFALO ROLLS 13

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

STEAK FAJITA QUESADILLA 14

Fire roasted bell peppers and onions, Chihuahua cheese, fajita marinated skirt steak, 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, HONEY SRIRACHA

ST. IVES BRUSSEL SPROUTS 12

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

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

COBB SALAD 15

Romaine, mixed greens, hard-boiled egg, grilled chicken breast, hardwood bacon, avocado, bleu cheese, tomato, green onion, croutons, choice of dressing

WINTER PEAR SALAD 15

Romaine, mixed greens, pear, fennel, dried cranberries, pecans, walnuts, parmesan, balsamic vinaigrette

HANDHELDS

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

GYRO 15

Greek seasoned lamb and beef, tzatziki sauce, feta, mixed greens, tomato, onion, warm pita bread

MEATBALL HERO 15

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

THE RACHEL 15

Honey smoked turkey breast, coleslaw, swiss cheese, house Russian dressing, on toasted MI bakery marble rye

CHICKEN CLUB SANDWICH 15

Grilled chicken breast, hickory-smoked bacon, sharp cheddar, mayo, lettuce, tomato, onion, on a toasted MI bakery brioche bun

SOUPS

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

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 AVAILABLE FOR A \$1 UPCHARGE.

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

BLACK & BLEU BURGER 17

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

STEAKHOUSE BURGER 17

Sauteed mushrooms and onions, bacon jam, swiss, cheddar, lettuce, tomato

CHEESEBURGER 16

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

BACON CHEESEBURGER 17

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

ENTREES

FISH & CHIPS 24

Half pound of hand breaded and fried blue gill, French fries, coleslaw, house remoulade, fresh lemon

PARMESAN-CRUSTED WHITEFISH 30

Half pound Lake Superior Whitefish, accompanied with parmesan risotto and seasonal vegetable

BLACK & BLEU BEEF TENDERLOIN 34

USDA choice beef tenderloin, char-grilled, topped with sauteed mushrooms, onions and our 'stella' bleu sauce, accompanied with parmesan risotto and seasonal vegetable

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 and fried wonton strips

KOREAN PORK TENDERLOIN 20

Gochujang-marinated pork tenderloin, pan seared. Served on a bed of lemon rice and topped with our Korean BBQ sauce, accompanied with crisp sugar snap peas

CAJUN CHICKEN ALFREDO 19

House-made fettucine tossed in a creamy cajun alfredo sauce, red pepper, andouille sausage, pan seared chicken breast and parmesan cheese

SMOTHERED CHICKEN 21

Two grilled chicken breasts topped with sauteed mushrooms, onions and swiss cheese, accompanied with parmesan risotto and seasonal vegetable



**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

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

PEANUT BUTTER PIE 7

House made, topped with whipped cream and Reese's crumbles

BROWNIE SUNDAE 6

House made brownies, topped with ice cream, whipped cream and our Guinness coffee caramel sauce

KEY LIME PIE 7

House made, topped with whipped cream

SEASONAL DESSERT

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

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