



## APPETIZERS

### **BONELESS WINGS . 11 | 19**

Choose a half pound or full pound of wings, tossed in choice of sauce and served with celery and your choice of bleu cheese or ranch dressing.

*Sauces: Sriracha Buffalo, Craft Barbeque, Parmesan Garlic, Sweet Chili*

### **BEER BATTERED CURDS . 12**

A basket of fresh fried, beer-battered, cheesy goodness. Perfect for snacking and sharing. Served with ranch dressing for dipping.

### **FIESTA CHICKEN NACHOS . 15**

Blue corn tortillas piled high with nacho cheese, salsa cooked chicken breast, diced tomato and lettuce. Served with salsa, sour cream, and pickled jalapenos.

### **CRAB CAKE SLIDERS . 15**

Peekytoe Crab cakes nestled atop toasted brioche slider buns topped with a creole aioli, shredded lettuce and sliced tomato.

### **TRUFFLE FRIES . 10**

French fries tossed in white truffle oil, parmesan, and parsley, served with garlic aioli.

### **CHORIZO STEAMED MUSSELS . 15**

Sauteed onion, poblano peppers, and chorizo, with Chilean mussels in a white wine cream sauce. Served with toasted ciabatta points

## ALL ROLLED UP

### **PHILLY STEAK EGG ROLLS . 14**

Crispy egg rolls filled with tender cooked beef and cheese, served with a smoked cheddar cheese dipping sauce.

## SOUPS

### **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

## SALADS

ENHANCEMENTS:

GRILLED CHICKEN BREAST . 6 | SALMON . 12

### **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

### **PEACH & PROSCIUTTO SALAD . 8 | 14**

Baby arugula tossed with sliced prosciutto ribbons, sliced almonds, peaches, and parmesan cheese with a balsamic dressing.

### **GREEN GODDESS SALAD . 8 | 14**

A blend of romaine and baby arugula, tossed with green onion, garbanzo beans, cucumbers, and avocado tossed in a creamy green goddess dressing.

### **RESORT SALAD . 7 | 13**

Chopped romaine lettuce topped with cherry tomatoes, shredded Colby-jack cheese, julienned red onion, homemade croutons, and your choice of dressing on the side.

## HANDHELDS

SERVED WITH OUR HOUSE CHIPS AND A PICKLE SPEAR

UPGRADES:

FRENCH FRIES . 2 BEER-BATTERED CHEESE CURDS . 3

### **TULLYMORE CLUB WRAP . 16**

Sliced turkey and ham, layered with bacon, lettuce, tomato, and cheddar cheese with garlic aioli wrapped on a flour tortilla

### **TULLYMORE BURGER . 16**

Grilled half pound burger patty, topped with lettuce, tomato, onion and your choice of cheese on a nine-grain bun

### **PORKER & CHEESE . 14**

Thick-cut bacon, sliced honey ham, and cheddar cheese on grilled sourdough bread

### **CHICKEN SCHNITZEL . 15**

Fried chicken topped with thick-cut bacon and a spicy mustard sauce on a pretzel bun

*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

## ENTREES

### **CITRUS ROASTED SALMON . 31**

A half-pound Alaskan Salmon, topped with tarragon and fresh orange, and lemon.  
Accompanied by wild rice pilaf and roasted baby carrots

### **CHICKEN PARMESAN . 27**

Fried chicken cutlets topped with homemade marinara and melted cheese nestled atop mashed Yukon potatoes and roasted asparagus

### **SHRIMP TORTELLINI ALFREDO . 29**

Jumbo shrimp sauteed with zucchini, bell peppers, julienned red onion and cheese filled tortellini in a creamy parmesan alfredo sauce

### **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

### **VEGGIE STIR FRY . 24**

Asian blend of vegetables sauteed and tossed in stir fry sauce then piled atop basmati rice.

**ADD SAUTEED SHRIMP . 5**

## BUTCHERS BLOCK

**MAKE IT A SURF AND TURF!**  
**ADD THREE SAUTEED JUMBO SHRIMP FOR \$12**

### **FILET MEDALLIONS . 38**

Two center-cut filet medallions cooked to your liking, served atop English pea risotto and a creamy sweet pea sauce

### **CHAR-CRUSTED NEW YORK STRIP . 34**

A 12oz cut of beef strip loin, char-crusted and grilled to your liking, Served with garlic mashed Yukon potatoes and roasted asparagus, topped with red wine-Dijon compound butter

## FEATURED THEME: FIESTA!

### **FIESTA CHICKEN TACOS . 19**

Three soft shell tortillas filled with salsa cooked chicken breast, shredded cheese, shredded lettuce and tomatoes, accompanied with blue corn tortilla chips and salsa

### **CHIMICHURRI STEAK . 31**

A grilled hanging tender steak, marinated in chimichurri, then grilled and sliced and served with sauteed bell peppers, julienned onions and basmati rice

## SPECIAL ON A STICK

### **TERIYAKI STEAK SKEWERS . 29**

Tender beef tips lanced onto a skewer with red onion and button mushrooms, then grilled and slathered in teriyaki sauce, then served atop basmati rice

## BEERS & SELTZERS

### **BOTTLED BEERS**

Budweiser . Bud Light . Stella Artois . Corona  
Miller Lite . Coors Light . Oberon  
Summer Shandy . Two Hearted . All Day IPA

### **CANNED SELTZERS**

White Claw (Black Cherry and Mango)

**OUR DRAFT SELECTIONS CHANGE OFTEN.  
ASK YOUR SERVER FOR TODAYS SELECTIONS**

## WINE BY THE GLASS

### **HOUSE REDS**

Merlot . Pinot Noir . Cabernet Sauvignon

### **HOUSE WHITES**

Pinot Grigio . Sauvignon Blanc . Chardonnay

### **FEATURED RED BY THE GLASS**

Napa Quilt Cabernet Sauvignon

### **FEATURED WHITE BY THE GLASS**

Ranga Ranga Sauvignon Blanc

## BEVERAGES

**SOFT DRINKS . 3**

**COFFEE OR HOT TEA . 3**

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