



ST. IVES

GOLF CLUB

## APPETIZERS

### **BUFFALO ROLLS 13**

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

### **PULLED PORK SLIDERS (3) 12**

Slow-roasted pork shoulder served on mini pretzel buns and topped with our cherry cola barbeque sauce, provolone cheese and candied jalapenos

### **BONELESS CHICKEN WINGS 10/18**

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

SAUCES: MILD, HOT, BARBEQUE, GARLIC PARMESAN,  
MANGO HABANERO, CAROLINA BARBEQUE,  
SWEET CHILI, HONEY SRIRACHA

### **POTSTICKERS 13**

Pork and ginger stuffed dumplings, pan seared in sesame oil, honey-sriracha

### **SOUTHWEST EGG ROLLS 14**

Marinated skirt steak, bell pepper, onion, black beans, corn, pepper-jack, wonton, avocado ranch

### **CHICKEN FAJITA QUESADILLA 14**

Fire-roasted peppers and onions, Chihuahua cheese, fajita marinated chicken, flour tortilla, sour cream and salsa

### **BAM BAM SHRIMP 15**

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

### **ST. IVES BRUSSEL SPROUTS 12**

Deep-fried Brussel sprouts tossed in a hot honey-garlic sauce and bacon

## SOUPS

### **SOUP DU JOUR . 5 | 7**

Two rotating offerings.

Ask your server for today's offerings

## SALADS

### **HOUSE SALAD 10**

Romaine, mixed greens, cucumbers, carrots, grape tomatoes, red onion, cheddar, garlic herb croutons, choice of dressing

ADD GRILLED CHICKEN BREAST . 6

### **CAESAR SALAD 10**

Romaine, pecorino-romano, garlic herb croutons, house caesar dressing

ADD GRILLED CHICKEN BREAST . 6

### **COBB SALAD 16**

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

## BURGERS

SERVED WITH OUR HOUSE CHIPS OR COLESLAW  
AND A PICKLE SPEAR

UPGRADES: FRENCH FRIES . 2 ONION RINGS . 3  
SIDE HOUSE OR CAESAR SALAD . 4

### **PIMENTO CHEESEBURGER 16**

House pimento cheese, mayo, lettuce, tomato, onion

### **BACON CHEESEBURGER 17**

Hickory-smoked bacon, sharp cheddar, mayo, lettuce, tomato, onion

### **OLIVE BURGER 16**

Chopped green olives, smoky mayo, swiss, lettuce, tomato, onion

### **MUSHROOM BURGER 17**

Grilled mushrooms, smoky mayo, A-1, swiss, lettuce, tomato, onion

### **CARIBBEAN BURGER 17**

Pineapple salsa, pepper-jack, haystack onions, chipotle mayo, lettuce, tomato

OUR HALF-POUND CUSTOM BLENDED PATTIES ARE MADE  
WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET,  
COOKED TO YOUR LIKING AND SERVED ON A  
MICHIGAN BAKERY BRIOCHE 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

## HANDHELDS

SERVED WITH OUR HOUSE CHIPS OR COLESLAW AND A PICKLE SPEAR  
UPGRADES: FRENCH FRIES . 2 ONION RINGS . 3 SIDE HOUSE OR CAESAR SALAD . 4

### **CLASSIC CLUB SANDWICH 15**

Honey smoked turkey breast, cheddar cheese, hickory-smoked bacon, mayo, lettuce, tomato, served on Michigan Bakery sourdough

### **THE CUBAN 15**

House roasted pork shoulder, honey glazed ham, mustard, dill pickle, Swiss cheese. Served on a pressed ciabatta roll

### **CHICKEN CAESAR WRAP 14**

Crispy chicken, bacon, lettuce, tomato, red onion, pecorino-romano and caesar in a flour tortilla

### **ST. IVES BLT 13**

Hickory-smoked bacon, smoky mayo, lettuce, tomato, fried egg. Served on Michigan Bakery sourdough

### **ROAST BEEF WRAP 15**

Marinated roast beef, piquillo peppers, pepper-jack, chipotle mayo, mixed greens, flour tortilla.  
Served with a side of au-jus

### **NASHVILLE CHICKEN SANDWICH 15**

Hand breaded and fried chicken breast dusted with a Nashville hot rub and tossed in hot honey.  
Served on a Michigan Bakery brioche bun with chipotle mayo, bread and butter pickles and topped with coleslaw

## ENTREES

### **SMOTHERED SIRLOIN 25**

An 8 oz. sirloin smothered in onions, mushrooms and our bourbon cream sauce. Served with mashed redskins and garlic-butter green beans

### **PERCH BASKET 24**

Half pound of hand breaded and fried lake perch, french fries, coleslaw, house remoulade, fresh lemon

### **KOREAN STIR FRY 25**

Gochujang marinated beef tenderloin, bell peppers, carrots, onions, mushrooms, spinach, mixed together with glass noodles and a sweet and savory stir fry sauce.

### **LEMON CHICKEN 20**

Parmesan-cruste chicken breast topped with sauteed spinach and a lemon butter sauce. Served with wild rice pilaf and garlic-butter green beans

### **SWORDFISH 26**

Marinated swordfish steak, char-grilled and topped with pineapple salsa. Served with wild rice pilaf and garlic-butter green beans

### **WALLEYE 28**

Panko and herb cruste walleye. Served with mashed redskins, garlic-butter green beans and house remoulade

### **BABY BACK RIBS 22/30**

Slow-roasted pork back ribs coated in our cherry-cola barbeque sauce.  
Served with mac and cheese, garlic-butter green beans and corn curls

## 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 TODAY'S SELECTIONS**

## WINE BY THE GLASS

### **HOUSE REDS**

Merlot . Pinot Noir . Cabernet Sauvignon

### **HOUSE WHITES**

Pinot Grigio . Sauvignon Blanc . Chardonnay

### **FEATURED WINES BY THE GLASS**

Francis Coppola Director's Cut Cabernet Sauvignon  
Ranga Ranga Sauvignon Blanc

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