



ST. IVES

GOLF CLUB

APPETIZERS

BUFFALO ROLLS 13

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

CHEESEBURGER SLIDERS 15

Four grilled steakburger patties, pickles, American cheese, ketchup and mustard. Served on Michigan bakery brioche buns.

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 14

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

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

TRUFFLE FRIES 11

Lightly breaded fries tossed in truffle sauce and topped with pecorino-romano cheese

CRAB CAKES 17

Pan fried, served with house remoulade and lemon

SOUPS

SOUP DU JOUR . 5 | 7

Two rotating offerings.
Ask your server for today's offerings

SALADS

ENHANCEMENTS: GRILLED CHICKEN BREAST 6
BLACKENED SHRIMP 8 SALMON 12

HOUSE SALAD 10

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

CAESAR SALAD 10

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

COBB SALAD 16

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

SUMMER PEACH SALAD 14

Mixed greens, spinach, avocado, red onion, tomato, feta, toasted almonds and grilled peaches. Served with sweet peach vinaigrette

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

CHEESEBURGER 16

Sharp cheddar, mayo, lettuce, tomato, onion
ADD BACON - \$1

OLIVE BURGER 16

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

CHERRY BOMB BURGER 18

Cherry-bacon jam, smoky mayo, provolone, hardwood-smoked bacon, crispy onions, cherry-bourbon barbeque, lettuce, tomato

MUSHROOM BURGER 17

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

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

TAMPA CUBAN 15

House roasted pork shoulder, genoa salami, mustard, dill pickle, Swiss cheese. Served on a pressed ciabatta roll

PERCH SANDWICH 15

Hand breaded and fried lake perch, house remoulade, lettuce, tomato, onion. Served on a MI bakery brioche bun

FISH TACOS (2) 16

Blackened Mahi Mahi, avocado-lime coleslaw, spicy pickled onions and jalapenos, cotija cheese, flour tortillas and chipotle aioli. Served with chips and salsa

CHICKEN SHAWARMA 15

Greek seasoned and roasted chicken, feta, tomato, cucumber, spicy pickled onions, mixed greens, tzatziki sauce. Served on warm pita bread

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

SHRIMP STIR FRY 23

Blackened shrimp, sugar snap peas, bell peppers, carrots, broccoli and onions, tossed in stir fry sauce. Served on a bed of lemon rice and topped with wonton strips.

BEEF MEDALLIONS 36

Filet medallions, char grilled and topped with grilled mushrooms, onions, and garlic-herb compound butter. Served with smashed herb potatoes and seasonal vegetable

ALMOND-CRUSTED WALLEYE 29

Half-pound almond-crusting walleye filet, pan seared. Served with remoulade, lemon rice and seasonal vegetable

SMOTHERED CHICKEN 23

Two grilled chicken breasts, smothered in sauteed mushrooms, onions and provolone cheese. Served with smashed herb potatoes and seasonal vegetable

BABY BACK RIBS 22/30

Slow-roasted pork back ribs coated in our cherry-bourbon barbecue. Served with smashed herb potatoes, seasonal vegetable and corn curls

PERCH BASKET 24

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

HONEY-GLAZED SALMON 31

Fresh Atlantic salmon seasoned with ancho chiles and a hot honey glaze, baked. Served with lemon rice and seasonal vegetable

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)
High Noon (Peach and Pineapple)

ASK YOUR SERVER FOR TODAY'S DRAFT 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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