



## 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

### **CHORIZO & BRISKET MEATBALLS . 17**

Ground Brisket and chorizo meatballs cooked to perfection, served atop a smoky tomato jam

### **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

### **TRUFFLE FRIES . 10**

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

### **GENERALS SHRIMP . 16**

Breaded and fried shrimp, tossed a zesty Generals sauce, topped with green onion.

## ALL ROLLED UP

### **CHEESEBURGER EGG ROLLS - 14**

Ground beef, pickles, onions and cheese rolled into an egg roll skin, then fried and served with 1000 island dressing

## SOUPS

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

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

### **CHEF SALAD . 14**

Chopped romaine topped with cherry tomatoes, red onion, hard-boiled egg, ham, turkey, and shredded Colby-jack cheese.

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

A blend of romaine and baby kale, 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

### **BIG BOY PULLED PORK . 17**

Barbecue pulled pork piled high on a nine grain bun, topped with thick-cut bacon and cheddar cheese.

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

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

*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

### **SWEET CHILI SALMON . 32**

A half-pound Alaskan Salmon, pan-seared and topped with a sweet chili glaze. Served with sauteed green beans and wild rice.

### **GRILLED CHICKEN CORDON BLEU . 30**

Two grilled chicken breast topped with sliced ham, Swiss cheese and a Dijon cream sauce. Accompanied with sauteed broccolini and garlic mashed Yukon potatoes.

### **CAJUN SHRIMP PENNE ALFREDO . 30**

Cajun shrimp sauteed with zucchini, bell pepper, julienned red onion and penne pasta in a creamy parmesan alfredo sauce

### **MACADAMIA CRUSTED WALLEYE . 31**

Roasted macadamia nuts and panko crusted walleye filet drizzled with honey remoulade, served atop long grain wild rice and sauteed broccolini

### **VEGGIE STIR FRY . 25**

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

**ADD SHRIMP . 5**

## BUTCHERS BLOCK

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

### **FILET MEDALLIONS . 40**

Two, Char-Crusted center cut filet medallions, cooked to your liking, served atop garlic mashed Yukon potatoes and sauteed green beans.

### **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 sauteed broccolini, topped with red wine-Dijon compound butter

## MONTHLY FEATURED MENU:

### **SMOKED SUMMER BBQ**

#### **BARBECUE BABY BACK RIBS . 29**

A half-rack of tender pork ribs, grilled with barbecue sauce and served with garlic mashed Yukon potatoes and sauteed green beans.

#### **PULLED PORK MAC . 29**

Smokey poblano macaroni and cheese served topped with barbecued pulled pork and green onion.

## SPECIAL ON A STICK

### **BARBECUE CHICKEN SKEWERS . 29**

Chicken breast lanced onto skewers with onion, bell pepper, and mushroom, then grilled and slathered with barbecue sauce, and served atop wild 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 -or- Mango)  
High Noon (Peach -or- Pineapple)

**ASK ABOUT OUR ROTATING DRAFT SELECTIONS  
AND CRAFT COCKTAIL MENU**

## WINE BY THE GLASS

### **HOUSE REDS**

Merlot . Pinot Noir . Cabernet Sauvignon

### **HOUSE WHITES**

Pinot Grigio . Sauvignon Blanc . Chardonnay  
Moscato

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

Napa Quilt Cabernet Sauvignon

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

Bread and Butter Chardonnay

## BEVERAGES

**SOFT DRINKS . 3**

**COFFEE OR HOT TEA . 3**

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