



## APPETIZERS

### **BEER BATTERED CHEESE CURDS . 14**

A basket of fresh fried, beer-battered cheesy goodness. Perfect for snacking and sharing. Served with pepper bacon jam.

### **COCONUT SHRIMP . 14**

Seven coconut coated jumbo shrimp sitting atop sweet & sour sauce, topped with fresh cut green onions.

### **KIMCHI CHICKEN POTSTICKERS . 15**

Fried chicken and kimchi filled potstickers, tossed in a sweet chili glaze with pickled vegetable and green onion.

### **PEPPERONI ARANCINI . 15**

Breaded risotto and pepperoni balls, topped with parmesan, served with bolognese sauce.

### **BRISKET NACHOS . 21**

Sliced smoked brisket, piled high atop blue corn tortilla chips with melted cheese, shredded lettuce, and diced tomatoes. Served with pickled jalapenos, salsa, and sour cream.

## SALADS

ENHANCEMENTS:

GRILLED CHICKEN BREAST . 7 | SALMON . 13

### **WEDGE CAESAR . 10/16**

A half or full wedged romaine lettuce, tossed in creamy Caesar dressing. Served with white anchovies, croutons, crispy parmesan bowl and fresh grated parmesan cheese.

### **RESORT SALAD . 8/14**

Chopped romaine lettuce topped with diced tomatoes, shredded Colby jack cheese, julienned red onion and croutons, with your choice of dressing.

### **STEAK & BLEU SALAD . 20**

Spring mix lettuce topped with julienned red onion, cherry tomatoes, crotons, and bleu cheese crumbles, then topped with grilled, sliced sirloin and bleu cheese dressing drizzle.

DRESSINGS:

RANCH, ITALIAN, THOUSAND ISLAND, FRENCH, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, HONEY MUSTARD, BLEU CHEESE

## WINGS

### **BONELESS WINGS . 14/22**

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

SAUCES:

SRIRACHA BUFFALO, CRAFT BARBECUE, PARMESAN GARLIC, SWEET CHILI

## HANDHELDS

SERVED WITH CHIPS AND A PICKLE SPEAR

UPGRADES:

FRENCH FRIES . 3 BEER-BATTERED CHEESE CURDS . 4

### **CHICKEN SALAD CROISSANT . 14**

House-made cranberry pecan chicken salad, stuffed into a soft croissant with leaf lettuce, served with house fried potato chips.

### **MAHI-MAHI FISH TACOS . 18**

Seared mahi-mahi stuffed into flour tortillas, topped with shredded lettuce, pickled vegetable, and sriracha aioli. Served with blue corn tortilla chips.

### **CHICKEN SANDWICH . 16**

Fried chicken breast topped with gouda cheese, sriracha aioli, cabbage slaw, and sliced pickles. Served with house fried potato chips.

## 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 offering

*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

## PASTAS

### **PAPPARDELLE BOLOGNESE . 30**

Pappardelle pasta tossed with fresh made rich beef & pork Bolognese sauce, topped with parmesan Reggiano cheese, served with crispy garlic bread.

### **SHRIMP PESTO FARFALLE . 30**

Jumbo shrimp, sauteed with julienned red onion, yellow squash, and bell peppers, then tossed with basil pesto and farfalle noodles. Topped with parmesan Reggiano cheese and served with crispy garlic bread.

## ENTREES

### **GRILLED BRUSCHETTA CHICKEN . 31**

Two grilled chicken breasts topped with balsamic glaze and fresh-made tomato bruschetta. Served with buttery parmesan linguine noodles.

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

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

### **HOISIN GLAZED SALMON . 34**

A half-pound cut of Alaskan salmon, pan-seared and topped with a hoisin glaze with a cabbage slaw, then served with basmati rice and pan-seared brussels sprouts.

### **APRICOT BBQ PORK CHOP . 41**

Grilled bone-in pork chop, slathered in apricot barbecue sauce, served with garlic mashed Yukon potatoes and pan-roasted broccolini.

## BETTER IN A BOWL

### **TERIYAKI CHICKEN BOWL . 26**

Crispy chicken tossed with sauteed bell peppers, green beans, red onion, broccoli, and squash in a teriyaki glaze, nestled atop basmati rice, then topped with green onion.

### **SOUTH OF THE BORDER BOWL . 27**

Basmati rice tossed with black beans, topped with sauteed peppers and onions, diced tomato, ancho-cumin seasoned ground beef, corn, sliced avocado, and crispy fried tortilla strips.

## BURGERS

SERVED WITH OUR HOUSE CHIPS AND A PICKLE SPEAR

**UPGRADES:**

**FRENCH FRIES . 3 BEER-BATTERED CHEESE CURDS . 4**

**OUR HALF-POUND CUSTOM BLENDED PATTIES ARE MADE WITH GROUND CHUCK, FLAT IRON STEAK AND BRISKET.**

**SERVED ON A NINE GRAIN BUN.**

**UPGRADE TO A GF BUN FOR \$1**

### **TULLYMORE BURGER . 17**

Grilled half-pound burger patty, topped with your choice of your choice of cheese . Served with Lettuce, tomato, and onion.

### **COWBOY BURGER . 18**

Grilled half-pound burger patty, topped with bacon, barbecue sauce, and cheddar cheese. Served with lettuce, tomato, onion and a pickle spear.

**CHEESES:**

AMERICAN, CHEDDAR, SWISS, PEPPERJACK,  
PROVOLONE, BLEU CHEESE

## BUTCHERS BLOCK

### **CHAR-CRUSTED NEW YORK STRIP . 54**

A 12oz cut of beef strip loin, char-crusted, then grilled to your liking and topped with a truffle-parmesan compound butter. Served with pan-seared brussels sprouts and garlic mashed Yukon potatoes.

### **CHAR-CRUSTED SIRLOIN . 35**

A 8oz cut of beef top sirloin, char-crusted, then grilled to your liking and topped with a truffle-parmesan compound butter. Served with wild rice and sauteed broccolini.

### **CHAR-CRUSTED FILET MIGNON . 51**

A 6oz cut of center-cut beef tenderloin, char-crusted, then grilled to your liking and topped with a truffle-parmesan compound butter. Served with pan-seared brussels sprouts and garlic mashed Yukon potatoes.

## SWEET TOOTH

### **ROTATING SEASONAL DESSERTS**

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