

# GRILLE



## Appetizers

### Calamari

Corn meal dusted, crisp fried calamari with marinara and remoulade sauce \$8

### Stuffed Tomato

Stuffed fresh local tomato with orzo pasta, fresh mozzarella, pesto and garlic \$6

### Hot Wings

Buffalo style hot wings with celery sticks and blue cheese dip ½ dozen \$6 dozen \$10

### Potato Chips

House made thick cut crisp potato chips tossed with melted blue cheese and garden chives \$5.50

### Bruschetta

Grilled Italian bread topped with tomatoes, artichokes, fresh basil, garlic and local ricotta cheese \$5.50

### Daily Homemade Soup

Ask your server about our soup of the day  
Cup \$3 Bowl \$4

## Salads and Lighter Fare

*All sandwiches served with crisp house made chips and a pickle spear.  
Substitute French fries or fresh seasonal fruit for \$1*

### The Grille Wedge Salad

Crisp wedge of iceberg lettuce, bacon and fresh tomato with blue cheese dressing or your choice of dressing \$4.50

### \*Caesar Salad

Crisp local romaine lettuce, herbed croutons, parmesan cheese and house made Caesar dressing \$5  
Add a grilled chicken breast \$2.50

### Summer salad

Baby spinach, tossed with mandarin oranges, toasted walnuts and crumbled goat cheese with your choice of dressing \$7.50

### \*Chicken Caesar Wrap

Crisp local romaine lettuce, marinated grilled chicken breast, parmesan cheese and house made Caesar dressing in a whole wheat wrap \$8.75

### \*The Clubhouse Grille Burger

Fresh ground sirloin topped with crisp lettuce, tomato, and red onion on a brioche bun with your choice of American, cheddar or swiss cheese \$8.75  
Add bacon, mushrooms or grilled onions....75

### Three Fish Tacos

Fresh tilapia, shredded lettuce, Pico de Gallo and cilantro served in warm corn tortillas with lime wedges \$7

### Hot Turkey Pastrami Panini

Shaved turkey pastrami, coleslaw, provolone cheese and Russian dressing on caraway rye bread \$8.75

## Sides

**Basket of French Fries \$4**

**Seasonal Vegetables \$3**

**Sautéed Spinach \$3**

**Sliced Local Tomato \$3**

**Fruit Cup \$4**

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## Features

*Entrees are accompanied by fresh seasonal vegetables and a house salad with your choice of dressing*

### Chicken Parmigianino

Lightly breaded and sautéed boneless breast of chicken topped with tomatoes, garlic, basil and melted fontina cheese served over roasted potatoes \$16.50

### Clubhouse Grille Fresh Fish

Please ask your server about today's fresh fish selection and price

### Country Style Pork Ribs

Slow cooked meaty pork ribs with honey barbeque glaze and mashed potatoes \$16.50

### Grilled Tenderloin Skewers

Tender chunks of grilled marinated beef tenderloin served over a fresh bed of seasonal vegetables \$18.50

### Gemelli Pasta

White truffle and wild mushroom cream sauce with sautéed mushrooms and fresh herbs \$11.50

### Radiatori Pasta

Tender asparagus and fresh basil with house made tomato marinara sauce topped with grated parmesan cheese \$12.50

### Add beef or chicken to any pasta dish \$3.00

### Herb Roasted Chicken

Oven roasted local chicken breast and thigh with a dark beer cream sauce and roasted potatoes \$16.50

### Lake Perch

Crisp hand breaded lake perch filets with lemon and house made tartar sauce served with French fries \$18.50

### House Smoked Beef Brisket

Hardwood smoked, slow cooked fork tender beef brisket served with garlic mashed potatoes \$16

*All steaks are accompanied by fresh seasonal vegetables, house salad and your choice of French fries, house made chips or garlic mashed potatoes*

**Choose a sauce to complement your steak:  
Classic red wine demiglace or maitre d'hotel butter**

### Grilled 10 oz Flat Iron steak

Hand cut locally raised, natural fed beef \$19.50

### T- Bone Steak

Grilled 14 oz. t-bone steak \$26

### Tenderloin Medallions

Three marinated, grilled petite medallions of tender beef \$19.50

*Add sautéed mushrooms, blue cheese topping or grilled onions... .75 each*