

-----**Appetizers**-----

**Caprese Salad**

*Fresh mozzarella slices and roma tomato slices drizzled with balsamic vinegar and extra virgin olive oil and seasoned with kosher salt and fresh ground pepper.*

9

*Ideal with Black Oak Sauvignon Blanc or Chateau Ste Michelle Riesling*

**Walleye Fingers**

*Strips of walleye dipped in beer batter, golden fried and served with our tangy house tartar sauce and lemon wedge.*

9

*Ideal with Chateau Ste Michelle Chardonnay or Black Oak Sauvignon Blanc*

**Coconut Shrimp**

*Six black tiger shrimp in a coconut breading, fried and served with orange Dijon sauce.*

9

*Ideal with Brownstone Pinot Grigio or Chateau Ste Michelle Pinot Gris*

-----**Entrees**-----

*All entrees served with salad bar, vegetable du jour, and your choice of Coconut Ginger Rice, Garlic Mashed Potatoes, or Herb Roasted Fingerling Potatoes.*

**Garlic Herb Grilled Filet Mignon**

*8-ounce hand cut choice filet seasoned, grilled to temperature and topped with garlic and fresh herbs.*

22

*Ideal with Brownstone Merlot or Chateau Ste Michelle Merlot*

**Charbroiled Ribeye with Pan Seared Tomatoes and Fresh Basil**

*12 ounce hand cut choice ribeye seasoned, grilled to temperature, and topped with a rustic tomato and basil accompaniment.*

20

*Ideal with Brownstone Cabernet Sauvignon or Chateau Ste Michelle Cabernet Sauvignon*

**Balsamic Grilled Sirloin with Charred Peppers, Zucchini, and Yellow Squash**

*10 ounce hand cut choice sirloin seasoned, grilled to temperature, drizzled with house balsamic vinaigrette and served on a bed of grilled summer vegetables.*

16

*Ideal with Gnarly Head Pinot Noir or Chateau Ste Michelle Cabernet Sauvignon*

**Lemon Herb Broiled Walleye**

*8-ounce broiled Canadian walleye fillet seasoned and topped with a fresh lemon herb sauce.*

17

*Ideal with Brownstone Chardonnay or Chateau Ste Michelle Sauvignon Blanc*

**Grilled Salmon with Orange Ginger Relish**

*2 4-ounce salmon fillets seasoned, grilled, and topped with a sweet and spicy orange ginger relish.*

16

*Ideal with Black Oak White Zinfandel or Chateau Ste Michelle Chardonnay*

**Sesame Seared Tuna with Thai Slaw**

*6 ounce Yellowfin Tuna steak encrusted in sesame seeds, pan seared and topped with Thai Napa slaw.*

16

*Ideal with Black Oak Sauvignon Blanc or Chateau Ste Michelle Chardonnay*

**Parmesan Herb Crusted Chicken Breast**

8-ounce chicken breast pan breaded in parmesan, lemon, and fresh herb crust, oven roasted and finished with a lemon butter sauce.

15

*Ideal with Brownstone Chardonnay or Chateau Ste Michelle Sauvignon Blanc*

**Barbeque Ribs**

Slow roasted St. Louis style ribs basted in house barbeque sauce.

Half Rack **16** Full Rack **20**

*Ideal with Gnarly Head Zinfandel or Chateau Ste Michelle Cabernet Merlot*

-----**Pastas and Salads**-----

All pastas include grilled artisan bread and salad bar or cup of soup.

All salads include grilled artisan bread.

**Lobster and Shrimp Macaroni and Cheese**

Lobster, crab, shrimp, and gemelli pasta tossed in a brandy cream Fontina sauce and topped with Parmesan cheese and fresh chives.

16

*Ideal with Black Oak Sauvignon Blanc or Chateau Ste Michelle Pinot Gris*

**Grilled Vegetable Linguini**

Linguini, grilled pepper, zucchini, yellow squash, and portabella mushroom tossed in a light butter sauce and topped with basil chiffonade.

15

*Ideal with Brownstone Pinot Grigio or Chateau Ste Michelle Riesling*

**Summer Fruit and Chicken Salad**

Crisp Romaine lettuce tossed in raspberry vinaigrette and topped with dried cranberries, diced peaches, blueberries, toasted almonds and grilled chicken breast.

12

*Ideal with Chateau Ste Michelle Riesling or Chateau Ste Michelle Pinot Gris*

**Thai Shrimp Salad**

Crisp romaine tossed in Thai vinaigrette and topped with pea pods, carrots, peppers, cucumber cilantro and shrimp.

12

*Ideal with Gnarly Head Zinfandel or Chateau Ste Michelle Sauvignon Blanc*

**California Black and Bleu Salad**

Cajun sautéed beef tips, red bell peppers, grape tomatoes, bleu cheese crumbles, avocado and romaine tossed in horseradish raspberry vinaigrette.

12

*Ideal with Brownstone Merlot or CSM Cabernet Sauvignon*

**Desserts**

**Homemade Raspberry Bread Pudding - or -Chocolate Pecan Torte**

4

*\*19<sup>th</sup> Hole Menu Available Throughout Dinner Service*

# The Lighter Side of Dinner

## **Low Calorie Grilled Chicken Flatbread**

*Grilled chicken breast, cucumber, tomato, cilantro and fat free ranch dressing on grilled flatbread.  
Served with fruit cup.*

**10**

*563 calories - 10.2 grams of fat*

## **Low Calorie Portabella Sandwich**

*Grilled portabella mushroom, raw onions and peppers, provolone cheese, lettuce, sliced tomato  
and fat free ranch on grilled artisan bread. Served with fruit cup.*

**9**

*434 calories - 8.5 grams of fat*

## **Half Fruit Plate**

*Fresh seasonal fruit served with grilled artisan bread and a side of cottage cheese.*

**6**

*435 calories - 7.4 grams of fat*

## **\*Broiled Walleye**

*Walleye fillet brushed with olive oil, seasoned with garlic herb seasoning, and baked.  
Finished with fresh lemon and served with a double side of steamed vegetables.*

**15**

*447 calories - 16.6 grams of fat*

## **\*Low Calorie Orange Ginger Salmon**

*One 4 ounce salmon fillet grilled and topped with orange ginger relish.  
Served with double side of steamed vegetables.*

**13**

*385 calories - 17.2 grams of fat*

## **Low Calorie Grilled Chicken Salad**

*Crisp Romaine lettuce, tomato, cucumber, red onion, Marble jack cheese and grilled chicken.  
Served with a side of fat free ranch.*

**12**

*271 calories - 9.5 grams of fat*

\* Available after 5 pm only