

SOUTH COURSE

TEE FEATURES

CRISPY BRUSSELS SPROUTS

HONEY BALSAMIC REDUCTION,
BACON, POMEGRANATE SEEDS,
PARMESAN CHEESE — 9.95

LOADED TATER TOT

HOUSE MADE TATER TOT, WHITE
CHEDDAR CHEESE, BACON,
SCALLION, SOUR CREAM — 8.95

CHICKEN WINGS

— 14.95
+ Buffalo, Fiery Sweet, Horseradish
Barbecue +

CHILI CHEESE CURDS
FRIED CHEESE CURDS, WHITE
CHEDDAR CHEESE SAUCE, CHILI —
9.95

BUTTERNUT WAFERS

BUTTERNUT SQUASH, CHIPOTLE
AIOLI, ARUGULA, DRIED CHERRIES
— 11.95

SHRIMP COCKTAIL

TIGER SHRIMP, COCKTAIL SAUCE,
LEMON ZEST — 15.95

FLATBREADS

CLASSIC RED

RED SAUCE, HAM, PEPPERONI, FRESH MOZZARELLA —
12.95

VEGGIE

BLACK BEAN BURGER, GREEN PEPPER, RED ONION,
ARUGULA, RED PEPPER HUMMUS — 11.95

RIBLET

BABY BACK RIB, FRESH MOZZARELLA, FRESH BANANA
PEPPERS, RED ONION — 13.95

DUCK

CONFIT DUCK, RED ONION, ARUGULA, TOASTED ALMOND,
HERB RICOTTA, LAVENDER OIL — 15.95

SOUP AND SALAD

CONFIT DUCK CAESAR

ROMAINE, PARMESAN, DRIED CHERRIES, CROUTON,
CAESAR DRESSING — 18.95

CHEF SALAD

LEAF LETTUCE, HAM, TURKEY, TOMATO, QUESO FRESCO,
SCALLION, POACHED EGG, WALNUT OIL — 15.95

ARCADIAN ORCHARD

MAPLE CHICKEN BREAST, BABY SPINACH, APPLE, DRIED
CHERRY, TOASTED ALMOND, AGED GOAT CHEESE,
SMOKED BALSAMIC — 13.95

SOUP DU JOUR

— 5.95

LUNCH FEATURES

CALIFORNIA CHICKEN

CHICKEN BREAST, BACON,
AVOCADO, JACK CHEESE, SPINACH,
TOMATO, ONION — 16.95

RIBLET MAC AND CHEESE

WHITE CHEDDAR MAC AND
CHEESE, PORK RIB, HAYSTACK
ONION — 15.95

WALLEYE SANDWICH

BEER BATTERED WALLEYE,
BRIOCHE, CITRUS TARTAR,
COLESLAW — 16.95

BACON CHEESEBURGER

WAGYU BEEF, BACON, CHEESE,
LETTUCE, TOMATO, ONION,
POBLANO AIOLI — 15.95

SMASHBURGER

WAGYU BEEF, CHEDDAR CHEESE,
POBLANO AIOLI, LETTUCE, TOMATO,
RED ONION — 17.95

OPEN FACED RIBLET SANDWICH

PORK RIB, HAYSTACK ONION,
WHITE CHEDDAR, KALE-SLAW —
15.95

SOUTH COURSE BURGER

WAGYU BEEF, GRILLED HALLOUMI
CHEESE, LETTUCE, TOMATO,
HAYSTACK ONION, TRUFFLE
CHIPOTLE AIOLI, PRETZEL BUN —
19.95

DINNER FEATURES

DINNER FEATURES AVAILABLE AFTER 5:00P.M.

CARBONARA

CONFIT DUCK, ENGLISH PEA, BACON, PARMESAN,
FETTUCCINE — 19.95

COD

NORTH ATLANTIC COD, FRIES, KALE-SLAW — 17.95
+ Baked, Broiled, Beer Battered +

WALLEYE

BEER BATTERED, FRIES, KALE-SLAW, CITRUS AIOLI — 21.95

MAHI MAHI

COCONUT CRUST, POMEGRANATE RISOTTO, TEQUILLA
LIME BUTTER — 25.95

BBQ RIBS

CHERRY BOURBON BBQ, MAC AND CHEESE, BRUSSELS
SPROUTS — 24.95

POT PIE

CHICKEN BREAST, CARROT, CELERY, ROSEMARY SWEET
POTATO — 22.95

BRISKET

HOUSE SMOKED ANGUS BEEF, BUTTERNUT SQUASH,
PUREED POTATO, IVORY BARBECUE — 26.95

DUCK

CONFIT DUCK LEG, ROASTED ROOT VEGETABLES,
BORDEAUX BLACK GARLIC BUTTER, WILD RICE PILAF —
28.95

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDER
COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR
YOUR CONVENIENCE A 20% GRATUITY WILL BE INCLUDED FOR GROUPS OF EIGHT OR MORE.

Single Use Menu

DESSERT FEATURES



ICE CREAM SCOOP

— 5.95

+ Please Ask Your Server About Our Flavor Options +

PUMPKIN PIE

FRESH BAKED SIX INCH PIE, CHANTILLY CREAM — 10.95

BOURBON BROWNIE SUNDAE

TRIPLE CHOCOLATE BOURBON BROWNIE, VANILLA ICE CREAM, CARAMEL — 12.95

PEACH COBBLER

LOCAL PEACHES, VANILLA ICE CREAM, CARAMEL SAUCE — 11.95

APPLE COBBLER

LOCAL APPLES, VANILLA ICE CREAM, CARAMEL SAUCE — 12.95