

SOUTH COURSE

TEE FEATURES

HUMMUS CRUDITE

RED PEPPER HUMMUS, CELERY,
CARROT, GRAPE TOMATO, GREEN
ONION, BELL PEPPER — 9.95

CRISPY BRUSSELS SPROUTS

HONEY WHITE BALSAMIC
REDUCTION, BACON,
POMEGRANATE SEEDS, PARMESAN
CHEESE — 8.95

GUAC ROCK

FRESH AVOCADO, PICO DE GALLO,
QUESO FRESCO, CORN CHIP — 11.95
+ Add Shrimp - \$8 +

LOADED TATER TOT

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

LOBSTER BRUSCHETTA

AND ZUCHINNI

ATLANTIC LOBSTER TAIL,
BRUSCHETTA, MOZZARELLA,
ROASTED ZUCHINNI, GREMOLATA —
14.95

SALMON PÂTÉ

SCOTTISH SALMON, AGED GOAT
CHEESE, POTATO BREAD — 13.95

APPETIZER SAMPLERS

BY LAND

PORK RIB, CHICKEN WINGS, LOADED TATER TOT,
HUMMUS — 26.95

BY SEA

SALMON PÂTÉ, LOBSTER BRUSCHETTA, TIGER SHRIMP,
WALLEYE TAILS — 29.95

SOUP AND SALAD

BLACKENED SALMON CAESAR

ROMAINE, PARMESAN, CROUTON, CAESAR DRESSING —
18.95

CHEF SALAD

ROMAINE, HAM, TURKEY, TOMATO, QUESO FRESCO,
SCALLION, POACHED EGG — 13.95

ARCADIAN ORCHARD

MAPLE CHICKEN, 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 — 13.95

CHICKEN PARMESAN PANINI

CIABATTA, MOZZARELLA, CRISPY CHICKEN, RED WINE
PEPPER GLAZE, FRESH BRUSCHETTA SPREAD — 13.95

RIBLET MAC AND CHEESE

WHITE CHEDDAR MAC AND CHEESE, PORK RIB,
HAYSTACK ONION — 14.95

PIERPORT CHICKEN

CHICKEN, WHIPPED GOAT CHEESE, BALSAMIC GLAZE,
APPLE SLAW — 12.95

RAINBOW TROUT BLT

FRIED RAINBOW TROUT, BACON, ARUGULA, TOMATO,
CITRUS AIOLI — 13.95

SALMON BURGER

SCOTTISH SALMON, ARUGULA, TOMATO, SMOKEY CITRUS
AIOLI, WONTON, ENGLISH MUFFIN — 16.95

STREET TACOS

FLANK STEAK, PARATHA, PICO DE GALLO, LETTUCE,
QUESO FRESCO, SOUR CREAM, LIME ZEST — 18.95

SMASHBURGER

PRIME BEEF, CHEDDAR CHEESE, RED CHIMICHURRI
AIOLI, LETTUCE, TOMATO, RED ONION — 17.95

BACON CHEESEBURGER

PRIME BEEF, BACON, CHEESE, LETTUCE, TOMATO, ONION,
POBLANO CHIMICHURRI — 14.95

SOUTH COURSE BURGER

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

DINNER FEATURES

DINNER FEATURES AVAILABLE AFTER 5:00P.M.

SCOTTISH SALMON

STEAMED CARROT, LAVENDER JASMINE RICE, BLACK
GARLIC HOLLANDAISE — 26.95

CEDAR PLANK TROUT

ASPARAGUS RISOTTO, BROWN BUTTER SAUCE — 23.95

CRISPY CHICKEN ALFREDO

PRETZEL CHICKEN, CURED EGG YOLK, BELL PEPPER,
ASPARAGUS, GRAPE TOMATO — 23.95

CHERRYWOOD SMOKED BBQ RIBS

PORK RIBS, CHERRY BOURBON BBQ, WHITE CHEDDAR
MAC N CHEESE, BRUSSELS SPROUTS — 19.95

SMOKED NEW YORK STRIP

RED BLISS POTATO, GRILLED ASPARAGUS, POBLANO
CHIMICHURRI — 31.95

BEER BATTERED WALLEYE

WALLEYE FILLET, FRIES, KALESRAW, CITRUS AIOLI — 18.95

BACON WRAPPED PORK LOIN

MAPLE BOURBON GLAZED CARROT, DIRTY RICE,
CARAMELIZED SHALLOT — 19.95

FLANK STEAK LOBSTER ROULADE

FIRE ROASTED YELLOW BEETS, POTATO PUREE,
GREMOLATA — 32.95

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.

DESSERT FEATURES



CLASSIC CREME BRULEE

FRESH BERRIES, CHANTILLY CREAM — 9.95

ICE CREAM SCOOP

— 5.95

+ Please Ask Your Server About Our Flavor Options +

STRAWBERRY SHORTCAKE

ANGEL FOOD CAKE, STRAWBERRY COULIS, CHANTILLY CREAM, FRESH BERRIES — 8.95

BREAD PUDDING ALA MODE

BLUEBERRIES, WHITE CHOCOLATE, MACADAMIA NUTS — 11.95

BOURBON BROWNIE SUNDAE

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

OREO CHEESECAKE

VANILLA CHEESECAKE, OREO CRUST, BLACK CHERRY COULIS — 9.95