

appetizer

Shrimp Cocktail \$14

succulent shrimp poached in lemon court bullion; served over crushed ice with crispy shredded lettuce and horseradish cocktail sauce

Coconut Shrimp \$13

eight; served with horseradish remoulade

Deep Fried Cheese Curds \$12

crispy breaded wisconsin cheese curds; served with sracha ranch and honey mustard dipping sauces

Devils on Horseback \$16

tender premium steak cutlets wrapped in smokey bacon, fried and tossed in buffalo sauce; served with blue cheese dressing

Devilettes \$16

succulent horseradish stuffed shrimp, wrapped in bacon and broiled; served with remoulade

19th Hole Platter \$25

sharable platter of chicken wings, cheese curds, mozzarella sticks, onion petals and devils on horseback; served with dipping sauces

Jumbo Pretzel \$18

served with beer cheese, honey mustard and nacho cheese

Loaded Nachos \$12

fresh fried tortilla chips with fresh made pico de gallo, molten southwest three cheese blend, nacho sauce, sour cream and green onions

add chicken or beef \$6

Club Wings

bone-in wings, tossed in choice of wing sauce, with blue cheese dressing, celery and carrot sticks

6 wings \$10 12 wings \$18

Pickle Fries \$14

fried pickles served with a side of boom boom sauce

salad

Watermelon Crunch \$18

seedless watermelon, pine nuts, feta cheese, blueberries and greens drizzled with balsamic.

Chopped Salad \$17

mixed greens, bacon, tomatoes, cucumbers, red onions, carrots, cheddar cheese, wonton crisps and a hard boiled egg; tossed in a creamy garlic parmesan dressing

add chicken \$6 steak or salmon \$10

Red, White and Blue Salad \$19

grilled marinated chicken breast, sliced strawberries, blueberries, feta cheese, toasted almonds, brioche croutons, fresh greens; dressed with sweet vidalia dressing

Classic Caesar Salad \$12

chopped hearts of romaine, fresh house made brioche croutons, shaved parmesan cheese, fresh lemon; tossed in creamy caesar dressing

add chicken \$6 steak or salmon \$10

ranch, sweet vidalia, french, honey mustard, balsamic, blue cheese, ginger mandarin orange, grapeseed vinaigrette, apple vinaigrette, raspberry vinaigrette

handheld

Lobster Roll \$20

cold lump lobster served in a hoagie pocket; choice of french fries, homemade potato chips or pasta salad

Buffalo Chicken Wrap \$17

fried chicken tenders, celery, carrots, blue cheese, shredded lettuce, buffalo sauce in a fresh wrap; served with french fries, homemade potato chips or pasta salad

Grilled Caprese Wrap \$17

grilled chicken breast, red tomato, fresh basil, sliced mozzarella and sweet balsamic reduction in a wrap; served with french fries, homemade potato chips or pasta salad

Turkey Strawberry Wrap \$17

smoked turkey, fresh strawberries, feta cheese, red onion, spinach, crushed pecans and poppyseed dressing in a wrap; served with french fries, homemade potato chips or pasta salad

Marinated Steak Sandwich \$19

marinated steak, sliced then grilled with sharp cheddar cheese, horsey mayo, caramelized onion and then baked; served with french fries, homemade potato chips or pasta salad

Asian Wrap \$17

crispy chicken tossed in sweet garlic teriyaki sauce with asian coleslaw and crispy lo mein noodles; served with french fries, homemade potato chips or pasta salad

Pennhills Club \$17

sliced ham and turkey stacked high with three slices of brioche bread with bacon, provolone cheese, tomatoes, lettuce and mayonnaise; served with french fries, homemade potato chips or pasta salad

Pennhills Burger \$18

half pound ribeye and brisket burger flame grilled with choice of cheese; served with lettuce, tomato and onion on a brioche bun with french fries, homemade potato chips or pasta salad

Cuban \$18

pork, sliced ham, swiss cheese, pickles and mustard roasted on a roll then pressed flat; served with french fries, homemade potato chips or pasta salad

entrée

available after 4pm

Filet Mignon \$46

eight ounce filet mignon accompanied by bordelaise sauce, vegetable of the day and choice of potato **

New York Strip \$44

sixteen ounce ny strip, accompanied by bordelaise sauce; served with vegetable of the day and choice of potato **

Filet Surf and Turf \$62

six ounce filet mignon with an eight ounce cold water lobster tail; accompanied by bordelaise, hot drawn butter and lemon, vegetable of the day and choice of potato **

Bistro Steak \$28

marinated eight ounce grilled teres major ; served with yukon mashed potatoes and bordelaise sauce on a bed of sauteed spinach **

Lobster Tail \$37

ten ounce cold water lobster tail, butter broiled with lemon and drawn butter; served with vegetable of the day and choice of potato **

Seafood Diavolo \$41

Sauteed shrimp, scallops and fresh lobster meat tossed with a cajun marinara sauce with spinach and tomatoes; served over a bed of linguine pasta **

Lemon Rosemary Salmon \$33

lightly blackened salmon filet broiled in a lemon rosemary sauce, finished with light breadcrumbs; served with jasmine rice and vegetable of the day **

Seabass Celebration \$49

pan seared seabass basted in drawn lemon butter, topped with crab and lobster sauce; served with risotto and vegetable **

Blue Moon Fish Fry \$19

blue moon lager battered and fried, served with coleslaw and choice of potato **

Pecan Crusted Chicken \$28

sauteed chicken breast crusted in pecans and drizzled with a honey dijon sauce; served with mashed potatoes and vegetable of the day **

Raspberry Pork Loin \$27

tender pork tenderloin grilled to temperature, topped with a raspberry balsamic and peppercorn glaze; served with mashed potatoes and vegetable of the day **

Garden Stir Fry \$18

garden fresh vegetables, flash sauteed with garlic, bok choy, peppers, carrots, sesame and ginger in a szechuan sauce with water chestnuts over white rice

add chicken \$6 steak, shrimp or salmon \$10

*** Consuming raw or undercooked meats, especially ground meats, poultry, seafood, shellfish, fish, or eggs may increase your risk for food borne illness."*