

WOODBINE BEND

GOLF COURSE & RESTAURANT

Appetizers

Steak Bites

\$15

Sautéed beef tenderloin and mushrooms in a redwine beef sauce, topped with parmesan cheese and served with pita chips.

Woodbine Bend Flat Bread

\$12

Topped with olive oil, fresh garlic, tomatoes, spinach and mozzarella cheese.

Chicken Drummys

\$14

Bone In or Boneless Chicken Wings served plain or tossed with your choice of Buffalo, Hot Honey Garlic, Thai or BBQ

Stuffed Portabellas

\$10

2 Large portabella mushrooms, stuffed with sausage and mozzarella cheese served with marinara.

St. Peter's Vice

\$11

Garlic bread topped with mayo, scallions, shrimp and mozzarella cheese, served with cocktail sauce.

Crispy Battered Shrimp

\$15

Lightly battered shrimp served with creamy sweet chili sauce.

Salads

Dressing Options: French, Ranch, Blue Cheese, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette or Chipotle Ranch. All salads served with Garlic Bread except for the Southwest Chicken Salad.

Hot Bacon Spinach Salad

\$13

A bed of fresh spinach topped with crispy bacon, red onion, tomato, cucumbers and feta cheese. Served with hot bacon dressing.

Power Bowl Salad

\$16

Hearty greens, carrot, quinoa, black beans, avocado, cucumber, red onion, tomato and artichoke hearts.

Steak Salad *

\$23

A bed of leafy greens, grilled tenderloin, tomato, cucumber, red onion and an egg mimosa. Served with a chipotle ranch.

Southwest Chicken Salad *

\$18

Fresh romaine lettuce, topped with grilled chicken breast strips, black beans, corn, cheddar cheese, cucumber salsa and tortilla chips. Served with chipotle ranch dressing

Desserts

Ask your server for our dessert options!

◆ **NOTE: 3% credit card processing fee will be added to all credit card payments**

◆ **A 20% gratuity will be added to groups of 6 or more**

◆ **Consuming RAW or UNDERCOOKED meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne illness.**

Entrees

Served with bread, your choice of soup or salad, and choice of baked potato, mashed potatoes, twice baked potato (\$2), rice pilaf or French fries and seasonal vegetable.

Ribeye * **\$38**

14 oz. Hand-cut ribeye, topped with steak butter and grilled just the way you like it.

Filet Mignon * **\$40**

8 oz. Hand-cut filet of beef char grilled and oven finished.

BBQ Ribs *

Slow roasted, fall-off-the-bone tender.

1/2 Rack - \$22 Full Rack - \$32

Mushroom Risotto **\$15**

Creamy mushroom risotto with rich flavors of white wine, herbs and Parmesan cheese.

Bourbon St. Chicken or Pork Chops * **\$22**

Grilled chicken breast or center cut chops with sautéed mushrooms and onions in a Jack Daniels glaze, making it a little sweet, a little spicy.

Fettuccini Alfredo **\$16**

Buttered noodles enveloped in a rich creamy alfredo sauce. Served with garlic bread.

Caprese Pasta **\$18**

Sautéed cherry tomatoes and fresh mozzarella in garlic oil over pasta. Topped with basil and balsamic. Served with garlic bread.

Bluegill Tenders * **\$22**

12 oz. Lightly breaded fried bluegill filets served with lemon and tarter sauce.

Seared Salmon * **\$24**

8 oz. Norwegian pan seared salmon on a bed of wilted spinach and topped with a lemon caper sauce.

Lobster * **\$MP**

Succulent 8 oz. Lobster tail broiled and oven finished. Served with Drawn Butter

Walleye Filet * **\$22**

12 oz. Walleye filet baked in white wine and herbs.

Woodbine Bend Burger * **\$13**

Burger served with lettuce, tomato, pickles, onion and your choice of cheese

Add Ons

Grilled Onions.....\$2

Grilled Chicken.....\$7

Sautéed Mushrooms.....\$2

Sautéed Shrimp (4).....\$9

Bleu Cheese.....\$3

8 oz Lobster Tail.....\$MP