GOLF COURSE & RESTAURANT

Appetizers

Steak Bites \$15 Stuffed Portabellas \$12

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

Woodbine Bend Flat Bread \$13

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

<u>Chicken Drummies</u> \$14

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

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

St. Peter's Vice

\$12

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

Steak Salad *

\$14

Power Bowl Salad

\$16

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

\$23

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

Hearty greens, carrot, quinoa, black beans, avocado, cucumber, red onion, red pepper and artichoke hearts. Served with chipotle ranch or turmeric mustard vinaigrette.

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 homemade 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
 - ♦ Split Plate Charge—\$5.00

^{* =} 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, French Fries and Seasonal Vegetable.

Ribeye * \$38 Filet Mignon * \$40

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

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 - \$34

Bourbon St. Chicken * \$22

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

Caprese Pasta \$18

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

Seared Salmon * \$24

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

Walleye Filet * \$23

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

(May Contain Small Pin Bones)

Fettuccini Alfredo

\$16

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

Bluegill Tenders *

\$22

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

Apple Cinnamon Pork Chops* \$22

Center cut chops with apple slices in a cinnamon sauce.

Woodbine Bend Burger * \$14

American Cheese Burger served with french fries. Served with lettuce, onion, tomato and pickles on the side.

NOTE: does not include soup or salad

Add Ons

Grilled Onions\$3	Grilled Chicken	\$7
Sautéed Mushrooms\$3	Sautéed Shrimp (4)	\$9
Bleu Cheese\$4	Salmon Filet	\$16
	8oz Lobster Tail	\$MP