



Turning Moments into Memories!

STARTERS

CHICKEN WINGS

Buffalo Wings tossed in your choice of Buffalo, BBQ, Parmesan Garlic Butter
\$11

VEGETABLES AND HUMMUS

*Variety of Celery, Carrots, Broccoli, Red and Green Peppers
Accompanied with a Blend of Chickpeas and Tahini Hummus*
\$9

CHEESEBALLS

Cheddar cheese curds, served with Ranch Dipping Sauce
\$8

PAN SEARED SCALLOPS

Five Pan Seared Scallops with a Creamy Corn and Potato Bacon Cream Sauce
\$13

SHRIMP COCKTAIL

Fresh Jumbo Shrimp, served with a Lemon Wedge and a Zesty Cocktail Sauce
\$12

SESAME CRUSTED AHI TUNA

*Pan Seared, Sesame Seed Crusted Ahi Tuna,
served with a Sweet Soy Sauce, Pickled Ginger, and Wasabi*
\$14

TOSTADOS

*Two Fried Corn Tortillas with a Marinated Shrimp Ceviche Sauce on a Bed of Lettuce
and accompanied with Avocado*
\$11

THREE CHEESE FLATBREAD PIZZAD

*Seasoned Pizza Crust with Roasted Garlic, Mozzarella, Cheddar,
Parmesan Cheese*
\$10

SOUPS, SALADS & WRAPS

SOUPS

Homemade Chicken Noodle Soup , Chili and a Daily Feature Soup

\$4/\$6

SALADS

DRESSING OFFERINGS

House White Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, 1000 Island,
Midwest French, Maytag Blue Cheese, Italian, Honey Mustard

CAESAR SALAD

CLASSIC

Garden fresh Romaine tossed in Caesar dressing,
with Parmesan Cheese and croutons

\$10

GRILLED

Grilled Heart of Romaine Lettuce
with Parmesan Cheese and Croutons

Drizzled with Caesar Dressing

\$10

SANTE FE CHICKEN SALAD

Garden fresh mixed greens, with mango, black olives, roasted red pepper, avocado,
roasted corn, black beans, cheddar cheese, and Julienne sliced & fried Tortilla strips,
topped with Tequila-Lime Chicken Breast, served with Chipotle Cilantro Ranch Dressing

\$11

CRANBERRY, APPLE, AND WALNUT SALAD

Garden fresh Romaine lettuce, dried cranberries, red onions, candied walnuts,
Granny Smith apples, and Maytag Blue Cheese,
served with our signature house dressing

\$8/\$11

AUTUMN BEET SALAD

Garden Fresh Romaine Lettuce topped with Red and Yellow Beets, Candied Walnuts,
Prosciutto Ham, Fetta Cheese, Red Onion with White Balsamic Dressing

\$7/\$11

CHEF SALAD

Garden fresh Romaine and Mixed Lettuce, Cheddar and Swiss Cheese,
Tomatoes, Hard Boiled Egg, served with Julienne Turkey and Ham

\$7//\$11

CRAB LOUIE

Romaine Lettuce topped with Crab, Asparagus Avocados, Hard Boiled
Eggs and Tomatoes and served with a Crab Louie Dressing

\$8/\$13

Wrap up any of our salads in a Flour Tortilla!

Add Chicken (\$4) Shrimp (\$6), Salmon, (\$8), or Beef Tenderloin (\$9) to any salad or wrap.

Please request Cajun or Blackened from your server.

SANDWICHES

All sandwiches offered with your choice of crinkle cut fries, sweet potato fries, coleslaw, cottage cheese, fresh fruit, house salad, or a cup of soup

TURKEY MELT

Grilled Wheatberry Bread, Swiss and Cheddar Cheese, Turkey, Bacon, and Avocado

\$11

19TH HOLE GRILLED CHEESE DELUXE

Cheddar cheese, bacon, sliced tomatoes, and sliced avocados, grilled on Wheatberry bread

\$9

PULLED PORK SLIDERS

Slow Roasted Pork Served on a Rotella Bun with Asian Slaw and Red and Green Peppers, Carrots, and Onion Tossed in a Red Wine Vinaigrette

\$12

HOT ITALIAN SUB

Salami, Roasted Red Peppers, Artichokes, topped with Mozzarella Cheese and Pesto Basil Aioli Served on a Hoagie Bun

\$11

DUNES COUNTRY CLUB

Triple-decker club sandwich, on freshly baked wheat berry bread, with turkey, ham, Cheddar & Swiss cheese, lettuce, tomatoes, pecan smoked bacon, and mayonnaise

\$11

DUNES BURGER

8oz. Certified Angus burger, topped with Cheddar, Swiss, American, or Maytag bleu cheese, served on a toasted bun, with lettuce, tomatoes, red onions, and pickles

\$11

CHICKEN PHILLY

Shredded chicken breast, Swiss cheese, and sautéed red & green peppers, onions, and mushrooms on a fresh Hoagie bun

served with Au Jus

\$11

DUNES STEAK SANDWICH

4oz. beef Tenderloin, presented on freshly baked garlic bread, with lettuce, tomatoes, and red onions

\$15

PRIME RIB SANDWICH

Thinly sliced Prime and Swiss cheese layered on a freshly baked sourdough Hoagie, served with Au Jus

\$15

BLACKENED SALMON TACOS

Cajun spiced salmon, with cabbage slaw, Pico de Gallo, and Chipotle Aioli, served in your choice of flour or corn Tortillas

\$15

ENTREES

Served with vegetable of the day, choice of baked potato, garlic mashed potatoes, Jasmin rice, crinkle cut fries or sweet potato fries, and a house salad or cup of soup

STEAKS

(Featuring Certified Angus Beef)

NY Strip 10oz: \$26

RIBEYE 12oz: \$30

FILET 8oz: \$34

PRIME RIB (Offered on Friday Evenings) 10oz./\$27: 12oz./\$32

Add sautéed onions, sautéed mushrooms, bleu cheese crumbles,
or demi-glace to any steak \$4

GRILLED HALIBUT

Grilled to Perfection with a Veloute Cream Sauce served on a Wedge of Grilled Radicchio

\$30

LOBSTER RAVIOLI

Tender Chunks of Lobster and Dumplings tossed in a Creamy Alfredo or Marinara Sauce and served with Garlic Bread with your choice of Soup or Salad

\$32

DUCK AI' ORANGE

Pan Seared Duck Breast thinly sliced and Topped with a Grand Marnier Orange Sauce and Served on a Bed of Jasmine Rice

\$24

CHICKEN MARSALA

Floured and Pan Seared Chicken Breast Topped with a Rich Creamy Mushroom Marsala Sauce

\$18

LOBSTER MAC & CHEESE

Penne Pasta tossed in a Creamy Gouda Cheese Cream Sauce with Tender Chunks of Lobster and Topped with Panko Bread Crumbs then Baked until Golden Brown and your choice of Soup or Salad

\$30

FIELD AND STREAM TUNA

Pan Seared Tuna served on a Bed of Jasmine Rice and Topped with Sweet Soy Sauce

\$26

SALMON AND AVOCADO

Grilled Salmon Topped with Avocado and Gouda Cheese and Paired with a Lemon Dill Cream Sauce

\$26

FETTUCCHINE ALFREDO

Fettuccini Noodles Tossed in Alfredo or Marinara Sauce with your choice of Soup or Salad

\$15

Add Chicken (\$4), Shrimp (\$7), Salmon, (\$9), or Beef Tenderloin (\$11) to your pasta.

Please request Cajun or Blackened from your server.