

STARTERS

buffalo, asian zing or bbq jumbo wings (7) \$7 | (12) \$12

roasted garlic hummus with veggies and pita bread \$12

spinach artichoke dip with toasted bread points \$10

nachos \$9 | add chicken, chorizo or ground beef \$2 | add guac \$1

GREENS

add chicken \$3 | salmon \$7 | steak \$8 | shrimp \$6

grilled chicken caesar salad grilled chicken, crisp romaine lettuce, parmesan cheese, house baked croutons and tossed with *creamy caesar dressing \$10

wedge salad fresh iceberg lettuce, bleu cheese crumbles, crispy bacon, roma tomatoes and croutons drizzled with *house made bleu cheese dressing \$8

steak salad 5oz flat iron steak, fresh mixed greens, black bean corn salsa, onion straws tossed in a *house made creamy sundried tomato dressing \$13

lodge salad mixed greens, fresh pear, bleu cheese crumbles, candied walnuts and cherry tomatoes with a *raspberry vinaigrette \$9

cobb salad mixed greens, tomato, egg, bacon, avocado, bleu cheese crumbles and chopped turkey with choice of *dressing \$11

ahi tuna salad sesame seed encrusted tuna, mixed greens, carrot, celery, brussels, cabbage, cashews with *sesame dressing \$13

*** salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

SANDWICHES

choice of side - french fries | sweet potato fries | steak fries | potato salad | cottage cheese | fresh fruit

short rib french dip mushrooms, onions, swiss cheese and served with au jus \$15

club sandwich 3 pieces of sourdough, ham, turkey, swiss, cheddar, bacon, lettuce, tomato and mayo \$11

back nine birdie blackened chicken, roasted pineapple, bacon, ranch spread and swiss cheese \$12

prime dip thinly sliced prime rib, onions, mushrooms, provolone cheese and creamy horseradish served with au jus \$14

chicken salad sandwich tangy chicken salad with a kick, buttery croissant, lettuce, tomato and grapes \$9

veggie wrap hummus, lettuce, cucumber, tomato, avocado, toasted pine nuts and red wine vinaigrette \$8

salmon burger cucumber, red pepper, red onion, feta and crème fraiche \$10

reuben house-cooked corned beef and sauerkraut stacked high on marble rye and finished with melted swiss cheese and russian dressing \$10

calamari with fireball sauce and creamy mustard aioli \$12

onion rings with lodge aioli \$8

coconut shrimp with orange citrus sauce \$14

potato skins with house chorizo \$8

SOUPS

french onion soup cup \$4 | bowl \$5

soup of the day cup \$3 | bowl \$4

ENTRÉES

tavern salmon seared salmon filet, maltaise sauce, parmesan risotto cake and fresh spinach salad \$15

pot roast slow cooked tender beef, whipped potatoes, gravy and broccoli \$15

flat iron steak 5oz cooked to temperature with your choice of side \$14

fish & chips four breaded atlantic cod filets and french fries served with house made remoulade sauce \$13

meatloaf bourbon maple glazed meatloaf, whipped potatoes, gravy and broccoli \$15

fish tacos seasoned mahi mahi topped with house made coleslaw and salsa verde in warm corn tortillas topped with cilantro crème fraiche and side of cilantro rice \$13

BUILD YOUR OWN BURGER

choose from house ground beef or naturally fed bison, cheese and any three toppings

pick your patty

beef \$10

bison \$14

choice of cheese

cheddar | pepperjack

provolone | swiss

choice of 3 toppings

arugula | avocado | bacon | bleu cheese crumbles
caramelized onions | dijon mustard | fried egg | fried onion straws
house bbq sauce | jalapeños | jalapeño bacon jam | mushrooms

choice of side

french fries | sweet potato fries | steak fries | potato salad
cottage cheese | fresh fruit

each additional topping \$1

dine seasonal menus featuring local produce and vendors

drink happy hour everyday with live entertainment on the weekends

play open play and leagues on the championship and executive courses

celebrate seamless planning and private rooms for 10 to 250 people

visit wildernessridgегolf.com

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