

WOODBINE BEND

GOLF COURSE & RESTAURANT

Appetizers

St. Peter's Vice \$9.95

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

Woodbine Bend Flat Bread \$9.95

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

Chicken Drummies * \$9.95

8 Battered wings fried, bone in or boneless, served plain or tossed in your favorite sauce.

(BBQ, Buffalo, Thai, Hot-Honey Garlic)

Buffalo Shrimp \$11.95

6 Battered shrimp tossed in buffalo sauce.

Stuffed Portabellas \$9.95

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

Mushi *

Flour tortilla filled with cilantro rice, cheese, sautéed onions, mushrooms and peppers, served with sriracha sauce. (avocado when available).

Veggie \$8.95 Chicken \$12.95 Shrimp \$14.95

Egg Rolls \$7.95

3 Pork egg rolls served with sweet chili sauce or Hot Chinese mustard.

Cheese Curds \$8.95

Wisconsin cheese curds, served with ranch dressing.

Salads

Dressings: Ranch, Bleu Cheese, French, Italian, Dijon Vinaigrette, Raspberry Vinaigrette, Thousand Island

Power Bowl \$13.95

Chopped kale, Quinoa, black beans, avocado, cucumber, red onion, red pepper, artichoke hearts & carrots. Served with chipotle ranch or turmeric mustard vinaigrette. **Add Chicken (\$4)**

Salmon Salad * \$17.95

8 oz. Grilled to perfection atop a bed of mixed greens, tomato, egg and onion.

Steak Salad * \$18.95

Leafy greens, grilled tenderloin, egg mimosa, tomato, & onion, with chipotle ranch dressing.

Spinach Salad * \$12.95

Bed of spinach topped with bacon, red onion, tomato, cucumber and feta cheese. Served with hot bacon dressing. **Add Chicken (\$4) Add Salmon (\$6)**

Desserts

Dream Sickle Cake \$5.95

Orange layered cake with cream cheese frosting.

Chocolate Overload Cake \$5.95

Chocolate layered cake with a ganache filling.

Ice Cream Sundae \$5.95

2 scoops of vanilla ice cream, served with chocolate syrup & whipped cream.

Seasonal Dessert **Ask your server.**

* 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, your choice of baked potato, mashed potatoes, twice baked potato (\$2), mashed sweet potato or rice pilaf and seasonal vegetable.

Ribeye * \$25.95

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

Add mushrooms and onions for \$2.00

BBQ Ribs

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

1/2 Rack - \$18.95 Full Rack - \$25.95

Bourbon St. Chicken Breast \$16.95

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

Fettuccini Alfredo \$14.95

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

Add Chicken (\$4) Add Shrimp (\$6)

Sautéed Scallops * \$26.95

4 - 2 oz. Seared scallops served with rainbow peppers, onions and mushrooms, served with rice.

Bluegill Tenders \$17.95

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

Walleye Filet \$18.95

8 oz. Filet baked in a white wine and herb sauce.

Surf-n-Turf * \$38.95

6 oz. Filet and a 6 oz. Lobster Tail, served with drawn butter.

Filet Mignon * \$28.95

8 oz. Hand-cut filet of beef char grilled and oven finished. **Add 4 shrimp for \$6.00**

Caramel Apple Pork Chop * \$19.95

Twin center cut pork chops topped with homemade apple sauce and caramel.

Chicken Parmesan \$17.95

8 oz. Chicken breast lightly breaded, covered in marinara sauce and mozzarella cheese, served over a bed of spaghetti.

Pasta Primavera \$15.95

Broccoli, carrots, red peppers, mushrooms & onions in garlic oil, served over angel hair pasta & topped with parmesan cheese.

Add Chicken (\$4) Add Shrimp (\$6)

Seared Salmon * \$21.95

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

Thai Coconut Shrimp \$24.95

5 Jumbo shrimp in a Thai coconut sauce with veggies over rice, served with an egg roll.

Twin Canadian Lobster Tails \$34.95

2 - 6 oz. Oven roasted Twin Canadian lobster tails, served with drawn butter.

*** Add Lobster Tail to any meat Entrée for \$17.95**