

WOODBINE BEND

GOLF COURSE & RESTAURANT

Appetizers

Chicken Drummies * \$9.95

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

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

Mushi *

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

Veggie \$8.95 Chicken \$10.95

Stuffed Portabellas \$9.95

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

Woodbine Bend Flat Bread \$9.95

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

St. Peter's Vice \$9.95

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

Salads

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

Hot Bacon Spinach Salad * \$12.95

Bed of spinach topped with bacon, red onion, tomato, cucumber and feta cheese. Served with hot bacon dressing.

Add Chicken (\$5) Add Shrimp (\$6)

Steak Salad * \$19.95

Leafy greens, 4 oz. filet mignon, egg mimosa, tomato, and onion. Served with chipotle ranch dressing.

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 * \$27.95

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 \$17.95

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 (\$5) Add Shrimp (\$7)

Sauteed Scallops * \$26.95

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

Bluegill Tenders \$18.95

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

Walleye Filet \$19.95

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

Surf-n-Turf \$42.95

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

Filet Mignon * \$30.95

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

Caramel Apple Pork Chops * \$19.95

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

Chicken Parmesan \$18.95

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 (\$5) Add Shrimp (\$6)

Seared Salmon * \$22.95

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 \$36.95

2—6 oz. Oven roasted twin Canadian lobster tails, served with drawn butter.

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

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