

# WOODBINE BEND

GOLF COURSE & RESTAURANT

## Appetizers

### 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**

### Spinach and Artichoke Dip    \$9.95

A creamy blend of spinach, artichoke hearts and four cheeses. Served with garlic bread.

### Stuffed Portabellas    \$9.95

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

### Woodbine Bend Flat Bread    \$9.95

Topped 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**

### 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 (\$7)**

### Grilled Salmon Salad \*    \$19.95

8oz. Grilled salmon on a bed of mixed greens, tomato, egg and onion.

### Power Bowl    \$13.95

Chopped kale, quinoa, black beans, avocado, cucumber, red onion, peppers, artichoke hearts and carrots.

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

### Steak Salad \*    \$19.95

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

## Desserts

### Chocolate Overload Cake    \$5.95

Chocolate layered cake with a ganache filling.

### Strawberry Swirl Cheese Cake    \$5.95

### 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 \* \$29.95**

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 - \$26.95**

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

**Seafood la Rossa Pasta \$28.95**

Shrimp, lobster and crab in a tomato alfredo over fettuccine. Served with garlic bread.

**Bluegill Tenders \$19.95**

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

**Filet Mignon \* \$32.95**

8 oz. Hand-cut filet of beef char grilled and oven finished. **Add 4 shrimp for \$7.00**

**Caramel Apple Pork Chops \* \$19.95**

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

**Mushroom Mashup \$18.95**

Button and portabella mushrooms with cherry tomatoes tossed in garlic olive oil over bowtie noodles.

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

**Seared Salmon \* \$22.95**

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

**Walleye Filet \$19.95**

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

**Garlic Butter Shrimp \$25.95**

Six jumbo Gulf shrimp, served in garlic, wine, butter and cream over wild rice.

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

\* Consuming RAW or UNCOOKED meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne Illness.