

WOODBINE BEND

GOLF COURSE & RESTAURANT

Appetizers

Mushi *

Flour tortilla filled with cilantro rice, cheese, chicken, sauteed onions, mushrooms and peppers served with sriracha sauce.

(avocado when available)

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

Spinach and Artichoke Dip \$10.95

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

Stuffed Portabellas \$10.95

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

St. Peter's Vice \$10.95

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

Woodbine Bend Flat Bread \$10.95

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

Salads

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

Spinach Salad * \$14.95

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

Add Chicken (\$7) Add Shrimp (\$8)

Steak Salad * 19.95

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

Desserts

Chocolate Overload Cake \$5.95

Chocolate layered cake with a ganache filling.

Orange Dream Sickle Cake \$5.95

Orange layered cake with cream cheese frosting.

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 * \$34.95

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 - \$19.95 Full Rack - \$28.95

Mushroom Mashup \$19.95

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

Add Chicken (\$7) Add Shrimp (\$8)

Bourbon St. Chicken Breast \$19.95

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

Chicken Parmesan \$20.95

8 oz. Chicken breast lightly breaded, covered in marinara sauce and mozzarella

Filet Mignon * \$36.95

8 oz. Hand-cut filet of beef char grilled and oven finished. **Add 4 shrimp for \$8.00**

Caramel Apple Pork Chops * \$19.95

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

Fettuccini Alfredo \$15.95

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

Add Chicken (\$7) Add Shrimp (\$8)

Seared Salmon * \$23.95

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

Walleye Filet \$21.95

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

Bluegill Tenders \$21.95

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

*** Add Lobster Tail to any meat Entrée for \$24.95**

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