

WOODBINE BEND

GOLF COURSE & RESTAURANT

Appetizers

<u>Spinach and Artichoke Dip</u>	\$10.95	<u>Stuffed Portabellas</u>	\$10.95
A creamy blend of spinach, artichoke hearts and four cheeses. Served with garlic bread.		2 Large portabella mushrooms, stuffed with sausage and mozzarella cheese.	
<u>Woodbine Bend Flat Bread</u>	\$10.95	<u>St. Peter's Vice</u>	\$10.95
Topped with olive oil, fresh garlic, tomatoes, spinach and mozzarella cheese.		Garlic bread topped with mayo, scallions, shrimp and mozzarella cheese, served with cocktail sauce.	

Salads

<u>Hot Bacon Spinach Salad</u>	\$14.95	<u>Salmon Salad</u>	\$20.95
A bed of fresh spinach topped with crispy bacon, red onion, tomato, cucumbers and feta cheese. Served with hot bacon dressing.		A bed of mixed greens, grilled salmon, tomato, cucumber, red onion and an egg mimosa. Served with chipotle ranch dressing.	
Add Chicken (\$7) Add Shrimp (\$8)		Add Chicken (\$7) Add Shrimp (\$8)	
<u>Steak Salad</u> *	\$19.95	<u>Spinach Caprese Salad</u> *	\$14.95
A bed of leafy greens, grilled tenderloin, tomato, cucumber, red onion and an egg mimosa. Served with a chipotle ranch.		Juicy cherry tomatoes, fresh mozzarella, basil and spinach tossed in a balsamic dressing.	
		Add Chicken (\$7) Add Shrimp (\$8)	

Dressing Options: French, Ranch, Blue Cheese, Honey Mustard, Thousand Island, Italian, Raspberry Vinaigrette or Chipotle Ranch.

Desserts

<u>Chocolate Overload Cake</u>	\$6.95	<u>NY Cheesecake</u>	\$6.95
Triple chocolate layered cake with a ganache filling.		A rich, creamy N.Y. style cheesecake.	

* 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, and 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

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.

Pan Fried Catfish **\$20.95**

Lightly breaded and pan fried to golden brown. Served with Cajun tarter sauce.

Chicken Parmesan **\$21.95**

8 oz. Chicken breast lightly breaded, covered in marinara and mozzarella cheese. Served with garlic bread.

Seared Salmon **\$23.95**

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

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**

2 - 6oz center cut chops grilled and smothered in a caramel apple sauce.

Fettuccini Alfredo **\$15.95**

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

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

Walleye Filet **\$21.95**

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

Beef Stroganoff **\$24.95**

Beef tips in a red wine gravy over fettuccini noodles. Served with garlic bread.

Bluegill Tenders **\$21.95**

12 oz. Lightly breaded fried bluegill filets. Served with lemon and tarter sauce.

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

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