

# WOODBINE BEND

GOLF COURSE & RESTAURANT

## Appetizers

### Steak Bites

\$12.95

Sauteed beef tenderloin and mushrooms in a red wine beef sauce over flatbread, topped with parmesan cheese.

### Chicken Curry Dipper

\$10.95

Toasted naan bread points. Served with a chicken and green Thai curry sauce.

### 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.

### Buffalo Chicken Flatbread

Buffalo chicken, bleu cheese dressing, celery, carrot, spinach and mozzarella, on crisp flatbread.

\$10.95

## Salads

Dressings: Ranch, Bleu Cheese, French, Italian, Raspberry Vinaigrette, Thousand Island, Honey Mustard, Chipotle Ranch and Tumeric mustard. All salads served with Garlic Bread.

### Hot Bacon Spinach Salad

\$14.95

A bed of fresh spinach topped with bacon, red onion, tomato, cucumbers and feta cheese. Served with hot bacon dressing.

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

### Steak Salad \*

\$21.95

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

### Sweet and Sour Salmon Salad

\$22.95

Grilled sweet and sour salmon over mixed greens, red onion, avocado, cucumber and tortilla strips.

### Southwest Chicken Salad \*

\$15.95

Fresh romaine lettuce, topped with grilled chicken breast strips, black beans, corn, cheddar cheese, cucumber salsa and tortilla strips. Served with homemade chipotle ranch dressing.

## Desserts

### Chocolate Overload Cake

\$5.95

Chocolate layered cake with a ganache filling.

### NY Cheesecake

\$5.95

A rich, creamy N.Y. style cheesecake, available with chocolate or strawberry sauce.

- Consuming RAW or UNDERCOOKED meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne illness.
  - Parties of 8 or more will have 18% gratuity added to their bill automatically
  - Parties of 6 or more one check please

# 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**

**Seared Salmon \*** **\$23.95**

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

**Bluegill Tenders** **\$21.95**

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

**Chicken Parmesan** **\$21.95**

8 oz. chicken breast\* lightly breaded, covered in marinara and mozzarella cheese, over fettuccini. Served with garlic bread.

**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.

**Filet Mignon \*** **\$36.95**

8 oz. Hand-cut filet of beef char grilled and oven finished.

**Add Chicken (\$6) Add Shrimp (\$8)**

**Walleye Filet** **\$21.95**

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

**Red Snapper** **\$32.95**

10 oz Grilled Floridian Red Snapper with a crispy artichoke and Sherry vinaigrette.

**Chicken Curry** **\$22.95**

Green chicken curry, zucchini, squash and tomato over cilantro lime rice.

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

2 - 6 oz 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 (\$6) Add Shrimp (\$8)**

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

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