

Starters

Bone-In Chicken Wings GF

Six wings 6, Twelve wings 12
(Fried or Grilled)

Sauce: Buffalo, Barbeque or Spicy Glaze

Dry rub options: Cajun, Ranch or
Southwest

Bruschetta Cauliflower Flat Bread GF, V

Heirloom cherry tomato mix on gluten free
cauliflower flat bread with olive oil, mozzarella
cheese, fresh basil and balsamic drizzle 10

Brie Bites

Double cream brie, lightly breaded and fried
served with raspberry dipping sauce 12

Blackened Steak Tips GF

House cut prime sirloin steak tips, cajun
seasoned and served with bleu cheese aioli,
hay stack onions and tomato relish 12

Walleye Fingers

Hand breaded strips of walleye deep fried and
served with tartar sauce and grilled lemon 15

Caribbean Coconut Shrimp

Four rum battered coconut shrimp served
with coconut sweet chili sauce 15

Spinach Artichoke Dip

Served with toasted pita bread 10

Drunken Mussels GF

Two dozen steamed in white wine caper
broth and served with toasted baguette 15

Half order 9



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Salads

All salads are served with warm bread

Wintery Mixed GF, V

Fresh greens, fresh grapefruit, craisins,
candied walnuts, avocado, onion, feta and
white balsamic vinaigrette 11

Add Chicken 6 Add Salmon 8

Blackened Steak GF

Blackened steak tips,
sautéed peppers and onions,
avocado, tomatoes and fresh greens
with choice of dressing 17

Italian Chicken Salad GF

Fresh greens, grilled chicken breast,
heirloom cherry tomatoes, red onion,
Kalamata olives, pepperoncini,
salami and shaved parmesan with
white balsamic vinaigrette 16

Pastas

All pasta is made in house and served with warm bread and choice of salad or soup

Three Cheese Ravioli Garlic, shallots and meatballs tossed with fresh ravioli in house
made marinara sauce 21, Half order 15

Veggie Lo Mein Sautéed peppers, onions, mushrooms, carrots tossed with pasta in stir
fry sauce 14 V Add Chicken 6 Add Shrimp 8

Chicken Florentine Grilled chicken breast over fettuccini pasta with shallots, garlic,
tomatoes and spinach in a light cream sauce 21

Cajun Steak Pasta Blackened petite top sirloin, sautéed peppers, onions, mushrooms
and spinach tossed with house made fettuccini pasta and cajun cream sauce 23

Lobster Pasta Bacon, garlic, shallots, herbs and capers tossed with parmesan cream
sauce topped with petite lobster tail 24

Drunken Pasta Steamed mussels in white wine caper broth tossed with fettuccini pasta
and served with toasted baguette 22, Half order 16

Steaks

Steaks served with one side and salad or soup

- Bacon Wrapped Filet** 7oz 36
- USDA Prime Ribeye** 12oz 41
- USDA Prime Top Sirloin** 5oz 16, 9oz 24
- USDA Prime Manhattan Strip** 8oz 33
- USDA Prime Dueling Manhattans**
Two 4oz Manhattan filets, sautéed mushrooms
and onions crowned with garlic herb butter 34

Seafood

Served with salad or soup

- Maple Bourbon Salmon GF**
Pan roasted salmon with a maple bourbon
glaze and mango chutney over wild rice blend
and sautéed asparagus 25
- Canadian Walleye**
Wild caught canadian walleye over wild rice
blend with broccolini, tartar sauce and
grilled lemon 24
Choice of parmesan crusted, hand breaded,
grilled **GF** or broiled **GF**
- Jumbo Shrimp**
Six jumbo shrimp served with grilled lemon
and steamed broccolini 24
Choice of coconut breaded, hand breaded,
broiled **GF** or grilled **GF**
- Petite Twin Lobster Tails GF**
Two 4oz lobster tails roasted with garlic herb
butter and loaded baked potato 40

Maccasin Creek Sides

- Asparagus
Steamed Broccolini
Shaved Brussels Sprouts
Baked Potato
Asiago Mashed Potatoes
Mac and Cheese
Bacon Bleu Cheese Hash Browns
Risotto
Wild Rice Blend
House Fried Rice

Steak add-ons

- Bourbon Glaze** 1
Garlic Herb Butter 1
Sautéed Mushrooms 2
Sautéed Onions 2
Bleu Cheese Crusted 3
Grilled Shrimp 7
Petite Lobster Tail 14
MC Style 5
(Sautéed mushrooms and onions
basted with bourbon glaze)

Entrees

Served with warm bread and salad or soup

- Bourbon Grilled Chicken**
Chicken breast over sautéed onions and
mushrooms with spinach and cherry tomato
risotto finished with bourbon glaze 24
- Asian BBQ Short Rib**
Slow braised bone-in beef short rib with
asian bbq glaze over house fried rice and
mango chutney 24
- Wild Mushroom Risotto GF, V**
Wild mushrooms, spinach, asparagus,
shallot, cherry tomatoes and garlic in
creamy risotto with balsamic drizzle 18
Add Chicken 6, Add Shrimp 8
- Sesame Chicken Stir Fry**
Sautéed chicken, carrots, mushrooms,
peppers and onions, in a sesame ginger
sauce with house made fried rice 19
- Chicken Piccata**
Lightly breaded chicken breast with a caper
lemon sauce served with asiago mashed
potatoes and asparagus 19



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GF – Gluten Free, V – Vegetarian