



GF Gluten Free Option Available | 
 VEGAN Vegan Option Available

## PUB APPETIZERS

### French Onion Gratin GF Crock 9

Caramelized Onions, Beef Broth, Sherry, Garlic Croutons, Provolone and Swiss

### Seafood Chowder Cup 7 | Bowl 9

Clams, Shrimp, Scallops, Bacon, Cream and Potatoes

### Beer Cheese Soup Cup 5 | Bowl 7

Muenster, Cheddar, Pepper Jack, Onions and Lager

### Famous Quesadilla 17

Grilled Chicken, Cheddar Cheese, Peppers, Onions, and Bacon (Sides of Salsa and Sour Cream)

### Chips & Dip 12

Endless House Chips, Ranch Dill Dip

### Potato Pancakes 10

Served with Fresh Applesauce and Sour Cream

### Bavarian Pretzel & Charcuterie 21

Salted Pretzel, Smoked Liverwurst, Landjäger, Salami, Pickled Onion, Cornichon, Mustards, Obatzda, Lager Cheese

### Avocado Toast 11

Avocado Smash, Pickled Beets, Chèvre, Olive Oil, Everything Seasoning, Toasted Sourdough

### Bang Bang Calamari 19

Light Crispy Breading, Pickled & Roasted Peppers, Lemon-Garlic Butter, Bang Bang Dip

### Everything Cauliflower Wings 15

1 Pound Crispy Cauliflower, Everything Wing Sauce, Creamy Bleu Cheese

## ENTRÉE SALADS

### Granny Apple Chicken GF 19

Mixed Greens, Candied Walnuts, Bleu Cheese, Cider Vinaigrette and Grilled Chicken Breast

### Salmon Caesar GF 20

Crisp Romaine, Asiago, Garlic Croutons, House Caesar Dressing, 4 oz. Grilled Salmon

### Salad Trio GF 18

Tuna, Egg & Chicken Salads, Spring Greens, Sliced Melon, Berries, Toast Points

### Beet & Burratta Salad GF 18

Roasted Beet Carpaccio, Burrata Cheese, Arugula, Lemon-Garlic Vinaigrette, Charred Baguette, Orange Scented Balsamic, Pinenuts

## WINGS

Mild, Medium, Hot, Char-B-Q, Honey Country, Truffalo Parmesan, Everything Sauce  
House Made Dry Rub

Served with Celery, Carrots and Bleu Cheese

**Bone-In Jumbo Roasters** 6 for **12** | 12 for **19**

**Boneless Wings** ½ lb. for **12** | 1 lb. for **19**

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If you have a food allergy, please notify us. Allergen information for menu items is available. Please ask an employee for details.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SANDWICHES

Includes our Crispy Battered Fries. Substitute Onion Rings or Sweet Potato Fries for \$4.00 more. • Gluten Free Bread Available.

<b>Build Your Own Burger or Chicken</b> GF	<b>19</b>
8 oz. Angus Beef or Chicken with Lettuce, Sliced Onion and Tomato. Served on a Brioche Bun	
Add Bacon	<b>2</b>
Additional Toppings	<b>.75</b> each
Cheddar, Swiss, American, Provolone, Peppers, Grilled Onions, Sautéed Mushrooms, Meat Hot Sauce	
<b>Classic Reuben</b> GF	<b>19</b>
Corned Beef, Sauerkraut, 1000 Island, Swiss, Rye	
<b>California Reuben</b> GF	<b>19</b>
Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Rye	
<b>Club Sandwich</b>	<b>18</b>
Choose Ham, Turkey, or Both, Choice of Toasted Bread	

<b>Beef on Weck</b>	<b>23</b>
Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions, Horseradish Cream and Au Jus	
<b>Turkey Cobb Burger</b> GF	<b>18</b>
House Made Patty, Pretzel Bun, Bacon Jam, Bleu Cheese, Guacamole, Cranberry Mustard	
<b>Schnitzelwich</b>	<b>19</b>
Breaded Pork Cutlet, Swiss Cheese, Red Cabbage, and Lemon Aioli served on a Pretzel Bun	
<b>Käse Krainer</b>	<b>17</b>
A Beef and Pork Sausage with Swiss Cheese, Spicy Mustard and Sauerkraut on a Pretzel Bun	
<b>Knackwurst</b>	<b>17</b>
Plump "Crack" Sausage with Mild Flavor, Spicy Mustard and Sauerkraut on a Pretzel Bun	

# ALL DAY OFFERINGS

## FEATURING OKTOBERFEST SELECTIONS

Available for Lunch and Dinner • Please Ask Your Server about Today's Special Offerings.

<b>Fish Fry</b>	<b>21</b>
<i>Available on Fridays only.</i>	
Served French Style, Beer Battered or Broiled with French Fries, Coleslaw, Lemon and Tartar Sauce	
<b>Chicken Milanese</b>	<b>24</b>
Crispy Cutlet, Arugula, Roasted Tomato, Pickled Onion, Lemon, Olive Oil, Shaved Parmesan, Balsamic Glaze	
<b>Shrimp &amp; Chicken Gumbo</b>	<b>24</b>
Andouille Sausage, Trinity, Dark Roux, Shrimp Stock, Creole Red Beans & Rice, Gumbo File, Skillet Seared Prawns	
<b>Lentil Bolognese</b> GF VEGAN	<b>20</b>
Zucchini Noodles, Roasted Tomatoes, Olive Oil, Portabello, Basil	

<b>Sauerbraten</b>	<b>24</b>
Sweet and Sour Brine, Slow Braised beef, Red Cabbage, with a Potato Cake	
<b>Wurst Teller</b>	<b>22</b>
Käse Krainer, Knackwurst, German Potato Salad, Spicy Mustard, Kraut	
<b>Wiener Schnitzel</b>	<b>22</b>
Breaded Pork, Lemon Butter Sauce, Red Cabbage, with a Potato Pancake	
<b>Tour of Germany</b>	<b>27</b>
Samples of Sauerbraten, Schnitzel & Sausage, German Potato Salad and Red Cabbage	

# DINNER ENTREES

Available Tuesday – Friday 5:00 – 9:00 P.M. • Please ask your server about Today's Special Offerings.

<b>Prime Rib</b> GF	<b>10 oz. 32   14 oz. 36</b>
<i>Available on Fridays after 5:00 P.M.</i>	
Slow Cooked and Accompanied by Sour Cream and Chive Whipped Potato and Seasonal Vegetable du Jour	
<b>Classic Rouladen</b>	<b>27</b>
German Pickle, Bacon, Onion and Mustard Stuffed Beef Roulade, Braised Cabbage, Potato Pancake, Gravy	
<b>Lamb Chops</b>	<b>37</b>
Potato Rösti, Brussels Sprout Slaw, Green Tea & Mint Pesto, Herb Infused Natural Jus	
<b>Chilean Sea Bass</b> GF	<b>39</b>
Skillet Seared, Moroccan Lentils, Smoked Carrot Vinaigrette, Roasted Cauliflower Puree, Fried Caper	
<b>Vichy Salmon</b> GF	<b>30</b>
Aukra Salmon, Dijon-Dill Glaze, Red Bliss Potatoes, Arugula, Leek Cream	
<b>Gnocchi Rochester</b>	<b>29</b>
Ricotta Filled Gnocchi, Oven Roasted Tomatoes, Asparagus, Portabello, Spinach, Sherried Tomato Sauce, Shaved Parmesan, Basil, Pine Nuts	

## STEAKHOUSE OFFERINGS

All Steaks are Served with Choice of Soup Du Jour or Side Salad. Accompanied by Sour Cream and Chive Whipped Potato and Seasonal Vegetable du Jour.

<b>14 oz. Premium Pork Chop</b> GF	<b>34</b>
<b>12 oz. Angus Reserve Strip Steak</b> GF	<b>45</b>
<b>Filet Mignon</b> GF	
(Served with Béarnaise) 5 oz. / 8 oz.	<b>39 / 47</b>
<b>18 oz. Bone In Ribeye</b> GF	<b>55</b>
<b>Enhancements</b>	
Bleu Cheese Crust	<b>2.50</b>
Roasted Garlic Compound Butter	<b>1.50</b>
Truffle Soy Roasted Shiitake	<b>2.50</b>
Caramelized Mushrooms & Onions	<b>2.00</b>
3 Grilled Shrimp	<b>10.00</b>