



 Gluten Free Option Available |  Vegan Option Available

PUB APPETIZERS

French Onion Gratin 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

Soup of the Present Cup 5 | Bowl 7

Chef's Fresh Creation

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

Bavarian Pretzel & Charcuterie 21

Salted Pretzel, Smoked Liverwurst, Landjäger, Salami, Pickled Onion, Cornichon, Mustards, Jalapeño Cream Ale Queso, 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 19

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

Salmon Caesar 20

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

Salad Trio 18

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

Beet & Burrata Salad 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.

Build Your Own Burger or Chicken GF 19

8 oz. Angus Beef or Chicken with Lettuce, Sliced Onion and Tomato. Served on a Brioche Bun

Add Bacon 2

Additional Toppings .75 each

Cheddar, Swiss, American, Provolone, Peppers, Grilled Onions, Sautéed Mushrooms, Meat Hot Sauce

Classic Reuben GF 19

Corned Beef, Sauerkraut, 1000 Island, Swiss, Rye

California Reuben GF 19

Roast Turkey, Swiss, 1000 Island Dressing, Coleslaw, Guacamole and Rye

Club Sandwich 18

Choose Ham, Turkey, or Both, Choice of Toasted Bread

Beef on Weck 23

Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions, Horseradish Cream and Au Jus

Turkey Cobb Burger GF 18

House Made Patty, Pretzel Bun, Bacon Jam, Bleu Cheese, Guacamole, Cranberry Mustard

French Onion Meatloaf Dip 19

Dave's Famous Meatloaf, Melted Onions, Swiss, Provolone, French Bread, Onion Broth Dip

ALL DAY OFFERINGS

FEATURING HOMESTYLE FAVORITES

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

Fish Fry

Available on Fridays only. 21

Served French Style, Beer Battered or Broiled with French Fries, Coleslaw, Lemon and Tartar Sauce

Chicken Milanese 24

Crispy Cutlet, Arugula, Roasted Tomato, Pickled Onion, Lemon, Olive Oil, Shaved Parmesan, Balsamic Glaze

Shrimp & Chicken Gumbo 24

Andouille Sausage, Trinity, Dark Roux, Shrimp Stock, Creole Red Beans & Rice, Gumbo File, Skillet Seared Prawns

Lentil Bolognese GF VEGAN 20

Zucchini Noodles, Roasted Tomatoes, Olive Oil, Portabello, Basil

Dill Pickle Flatbread 18

Naan, Garlic Cream, Mozzarella, Dill, Bacon, Pickle Chips, Ranch Drizzle

Fried Seafood Platter 30

Clam Strips, Scallops, Shrimp, French Fries, Coleslaw, Fresh Lemon, Cocktail and Tartar Sauces

Pork Belly Waldorf 23

Crispy Gochujang Pork Belly, Chinese Cabbage, Apples, Celery, Tamari Walnuts, Sharp Mustard Kewpie

Maryland Crab Cake Trio 32

Traditional preparation paired with Smoked Tomato Black Bean Salsa, Cajun Remoulade, Old Bay Tartar Sauce, Lemon Dill Crème Fraiche

DINNER ENTREES

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

Prime Rib GF 10 oz. 32 | 14 oz. 36

Available on Fridays after 5:00 P.M.

Slow Cooked and Accompanied by Sour Cream and Chive Whipped Potato and Seasonal Vegetable du Jour

Seared Day Boat Scallops 45

Summer Succotash, Celeriac Puree, Red Pepper Coulis, Chive Vinaigrette

Harissa Chicken 33

Semi Boneless Breast, Harissa Marinade, Sweet Potato Farro Salad, Feta, Natural Jus

Spice Rubbed Duck Breast 41

Fondant Potatoes, Minted Tomato Cucumber Relish, Candied Orange, Port Jus

Cioppino 35

Clams, Mussels, Shrimp, Bay Scallops, Fennel, Onions, White Wine, Tomato, Charred Lemon, Baguette

Gnocchi Rochester 29

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.

14 oz. Premium Pork Chop GF 34

12 oz. Angus Reserve Strip Steak GF 45

Filet Mignon GF

(Served with Béarnaise) 5 oz. / 8 oz. 39 / 47

18 oz. Bone In Ribeye GF 55

Enhancements

Bleu Cheese Crust 2.50

Roasted Garlic Compound Butter 1.50

Truffle Soy Roasted Shiitake 2.50

Caramelized Mushrooms & Onions 2.00

3 Grilled Shrimp 10.00