



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

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 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 & Burrata 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.

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

Dave's Famous Meatloaf 25

Bacon Wrapped Tomato Basted Loaf, Mashed Potatoes, Seasonal Vegetable, Traditional Gravy

Wurst Teller 22

Käse Krainer, Knackwurst, German Potato Salad, Spicy Mustard, Kraut

Spaghetti Squash & Meatballs 22

House Turkey Meatballs, Roasted Spaghetti Squash, Marinara, Fontina Baguette, Shaved Pecorino

Open Faced Turkey Dinner Sandwich 23

Roasted Turkey Breast, Traditional Stuffing Waffle, Cranberry Sauce, Mashed Potatoes, Seasonal Vegetable, Gravy

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

Lamb Chops 37

Potato Rösti, Brussels Sprout Slaw, Green Tea & Mint Pesto, Herb Infused Natural Jus

Chilean Sea Bass GF 39

Skillet Seared, Moroccan Lentils, Smoked Carrot Vinaigrette, Roasted Cauliflower Puree, Fried Caper

Vichy Salmon GF 30

Aukra Salmon, Dijon-Dill Glaze, Red Bliss Potatoes, Arugula, Leek Cream

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