



SHADOW LAKE

GOLF & RACQUET CLUB

PUB APPETIZERS

French Onion Gratin Crock 7

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

Ask your server about the chef's current feature

Chicken Tenders 13

5 pieces with BBQ sauce served with French Fries

Mozzarella Sticks 9

5 pieces served with Marinara sauce

Potato Skins 12

Bacon, cheddar, scallions, sour cream

Famous Quesadilla 15

Grilled chicken, cheddar cheese, peppers, onions, and bacon (sides of salsa and sour cream)

Lemon Ricotta Crostini 14

Toasted baguette, lemon-basil ricotta, oven dried tomatoes, shaved parmesan and balsamic reduction

ENTRÉE SALADS

Bavarian Blackberry and Endive Salad 14

Arugula and Belgian endive, blackberry Gewurztraminer vinaigrette, crumbly bleu cheese, fresh blackberries, pickled golden beets, red onion and honey herb almond clusters

Granny Apple Chicken 18

Mixed greens, candied walnuts, bleu cheese, cider vinaigrette and grilled chicken breast

Salmon Caesar 18

Crisp romaine, asiago, garlic croutons, house Caesar dressing, 4 oz. grilled salmon

Grilled Romaine Wedge with Tenderloin 19

Grape tomatoes, cucumbers, crumbly bleu, BBQ bacon, Balsamic and 4 oz. grilled tenderloin

WINGS

Mild, Medium, Hot, Char-B-Q, Honey Country

Served with celery, carrots and bleu cheese

Bone-In Jumbo Roasters 6 for **11.50** | 12 for **18.50**

Boneless Wings ½ lb. for **11.50** | 1 lb. for **18.50**

SANDWICHES

Includes our crispy battered fries. Substitute onion rings or sweet potato fries for \$3.00 more.

Build Your Own Burger or Chicken **16**

8 oz. Angus beef or Chiavetta's chicken with lettuce, sliced onion and tomato. Served on a twist roll

Add Bacon **2**
Additional Toppings **.50** each

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

Roasted Poblano Pepper and Chicken Melt **17**

A 6 oz. chicken breast Cajun seasoned and grilled, topped with a flame roasted poblano pepper, corn salsa and a drizzle of chipotle aioli in between two slices of Texas toast with melted pepper jack cheese

Cowboy Burger **18**

Our classic Angus Beef burger patty cooked to temperature then smothered in BBQ, bacon and cheddar cheese topped with onion crisps

Club Sandwich **15**

Choose ham, turkey, or both, with a selection of toasted bread

Beef on Weck **18**

Shaved prime rib on a Kimmelweck roll with crispy onions, served with au jus and horseradish cream

Multigrain Turkey Melt **16**

Sliced Roasted Turkey Breast with Havarti Cheese, Spinach & Tomato-Fennel Jam on Toasted Multigrain Bread

California Reuben **16**

Roast turkey, Swiss, 1000 Island dressing, coleslaw, guacamole and marble rye

Pastrami Reuben **16**

Pastrami, dill Havarti, pickled onions, kraut, 1000 Island, honey mustard and marble rye

ALL DAY OFFERINGS

FEATURING HOMESTYLE SELECTIONS

Available for Lunch and Dinner • Please ask your server about today's special offerings.

Shadow Lake French **28**

Egg battered and pan fried Alaskan cod, wild rice pilaf, seasonal vegetable and a lemon sherry butter sauce

Prime Rib *Available on Fridays after 5:00 P.M.* **34**

Slow cooked and served with Chef's choice potato and seasonal vegetable

Fish Fry **18**

Available on Fridays for Lunch and Dinner.
Served beer battered or broiled with French fries, coleslaw, lemon and tartar sauce

Seafood Mornay **29**

Langostino lobster, scallops, shrimp, tomatoes and peas in a classic Mornay sauce served in puff pastry

"Hot" Cider Braised Pork Osso Buco **25**

Pork osso buco shank slow-braised in a mixture of sriracha, apple cider, white wine, herbs and vegetables. smothered with braising liquid and accompanied by a apple slaw, served with gorgonzola risotto and a seasonal vegetable

Dave's Famous Meatloaf **20**

Our classic meatloaf, bacon wrapped and glazed to perfection! Served with gravy, garlic mashed potatoes and a seasonal vegetable

Traditional Sirloin Steak **27**

8 oz. sirloin steak smothered in a classic Béarnaise sauce and a mushroom demi. Served with garlic mashed potatoes and a seasonal vegetable

German Sausage and Pierogies **25**

Pan seared pierogies with bacon, caramelized onions in a Dijon cream sauce with German sausage and crispy leeks and chives

Mac 'N' Cheese Your Way

Cavatappi pasta in our classic Mornay sauce blended with American and cheddar cheese and finished with toasted garlic bread crumbs

Loaded Chili Mac 'N' Cheese **17**

Truffled Mushroom Mac 'N' Cheese **20**

Langostino Lobster Mac 'N' Cheese **22**