



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, Landjaeger, Salami, Pickled Onion, Cornichon, Mustards, Jalapeno Cream Ale Queso

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

Strawberry Asparagus Salad GF VEGAN 15

Spring Greens, Asparagus, Sliced Strawberries, Crumbly Bleu Cheese, Candied Pecans, Maple Balsamic

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	
Caribbean Chicken	19
Jerk Seasoned Thigh, Napa Slaw, Mango Relish, Cashew Dressing, Hawaiian Sweet Roll	
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 GF	18
Choose Ham, Turkey, or Both, Choice of Toasted Bread	
Blackened Chicken GF	19
Cajun Blackened Thigh, Pickled Onion, Honey Mustard Aioli, Smoked Cheddar, Lettuce, Tomato, Brioche Bun	
Beef on Weck	23
Shaved Prime Rib on a Kimmelweck Roll with Crispy Onions, Served with Au Jus and Horseradish Cream	
Turkey Cobb Burger GF	18
House Made Patty, Pretzel Bun, Bacon Jam, Bleu Cheese, Guacamole, Cranberry Mustard	
Pork Banh Mi	18
Seasoned Patty, Pickled Vegetables, Jalapeño, Cilantro, Cucumber, Thai Basil, Sriracha Aioli, French Loaf	

ALL DAY OFFERINGS

FEATURING HOMESTYLE FAVORITES

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

Fish Fry	21
<i>Available on Fridays only.</i>	
Served French Style, Beer Battered or Broiled with French Fries, Coleslaw, Lemon and Tartar Sauce	
Chicken Milanaise	24
Crispy Cutlet, Arugula, Roasted Tomato, Pickled Onion, Lemon, Olive Oil, Shaved Parmesan, Balsamic Glaze	
Naan Flatbread	18
Sliced Apples, Creamy Brie, Caramelized Onion, Candied Pecans, Arugula, Hot Honey	
Shrimp & Chicken Gumbo	24
Andouille Sausage, Trinity, Dark Roux, Shrimp Stock, Creole Red Beans & Rice, Gumbo File, Skillet Seared Prawns	

Tempura Ahi GF	28
Ponzu Marinade, Nori Wrap, Crisp Tempura, Napa-Soba Slaw, Mango, Scallion, Cilantro, Snow Pea, Shiitake, Poke Sauce	
Moules Frites	21
1 Pound Mussels, Truffle Fries, Tomato Fennel Broth, Saffron Potato, Malt Vinegar Aioli, Charred Baguette	
Cowboy Stew	22
Beef Tenderloin Tips, Kielbasa, Bacon, Potatoes, Pinto Beans, Corn, Spicy Tomato Broth, Cilantro, Honey Corn Bread	
Lentil Bolognese GF VEGAN	20
Zucchini Noodles, Roasted Tomatoes, Olive Oil, Portabello, Basil	

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
<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	
St Louis Spare Ribs	Half Rack 33
KC BBQ Basted Smoked Ribs, Baked Mac & Cheese, Southern Style Slaw	
Statler Chicken Saltimbocca	31
Prosciutto Wrapped & Portobello Fontina Stuffed Semi Boneless Breast, Sundried Tomato, Olive, Sage, Chardonnay Jus, Chive Whipped Potato, Chefs Vegetable	
Sea Scallops	34
Saffron Couscous, English Peas, Carrot Puree, Pickled Fennel, Coriander Vinaigrette	
Norwegian Salmon	32
Grilled 8 oz Filet, Chipotle BBQ, Smoked Corn Salsa, Avocado Crema, Cumin-Lime Butter	
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	39 / 47
(Served with Béarnaise) 5 oz. / 8 oz.	
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