



APPETIZERS

BONELESS WINGS . 11 | 19

Choose a half pound or full pound of wings, tossed in choice of sauce and served with celery and your choice of bleu cheese or ranch dressing.

Sauces: Sriracha Buffalo, Craft Barbeque, Parmesan Garlic, Sweet Chili

BEER BATTERED CURDS . 12

A basket of fresh fried, beer-battered, cheesy goodness. Perfect for snacking and sharing
Served with ranch dressing for dipping

PORK BAHN-MI SLIDER . 13

Seared sliced pork belly on toasted slider buns topped with pickled vegetables and sriracha aioli

FIESTA CHICKEN NACHOS . 15

Blue corn tortillas piled high with nacho cheese, salsa cooked chicken breast, diced tomato and lettuce. Served with salsa, sour cream, and pickled jalapenos

TRUFFLE FRIES . 10

French fries tossed in white truffle oil, parmesan, and parsley, served with garlic aioli

THAI PEANUT SHRIMP . 14

Succulent sauteed shrimp tossed in a Thai Peanut sauce then topped with crushed roasted peanuts and green onions

ALL ROLLED UP

MAC & CHEESE EGG ROLLS . 12

Crumbled bacon mixed into white cheddar macaroni & cheese rolled into a egg roll and fried.
Served with barbecue sauce

SOUPS

SOUP DU JOUR . 5 | 7

Two soups comprised of the freshest seasonal ingredients, hand-crafted daily by our culinary team. Ask your server for today's offerings

SALADS

ENHANCEMENTS:

GRILLED CHICKEN BREAST . 6 | SALMON . 12

WEDGE CAESAR . 8 | 14

A wedge of baby romaine lettuce tossed in a creamy house-made Caesar dressing. Served with white anchovies, homemade croutons, crispy parmesan bowl and fresh grated parmesan cheese

BACON & KALE SALAD . 8 | 14

Baby kale tossed with bacon, granny smith apples, red onion and pecans in a lemon-Dijon vinaigrette, topped with parmesan cheese

GREEN GODDESS SALAD . 8 | 14

A blend of romaine and baby kale, tossed with green onion, garbanzo beans, cucumbers, and avocado tossed in a creamy green goddess dressing

RESORT SALAD . 7 | 13

Chopped romaine lettuce topped with cherry tomatoes, shredded Colby-jack cheese, julienned red onion, homemade croutons, and your choice of dressing on the side.

HANDHELDS

SERVED WITH OUR HOUSE CHIPS AND A PICKLE SPEAR

UPGRADES:

FRENCH FRIES . 2 BEER-BATTERED CHEESE CURDS . 3

TULLYMORE CLUB WRAP . 16

Sliced turkey and ham, layered with bacon, lettuce, tomato, and cheddar cheese with garlic aioli wrapped on a flour tortilla

TULLYMORE BURGER . 16

Grilled half pound burger patty, topped with lettuce, tomato, onion and your choice of cheese on a nine-grain bun

PORKER & CHEESE . 14

Thick-cut bacon, sliced honey ham, and cheddar cheese on grilled sourdough bread

FIESTA CHICKEN TACOS . 19

Three soft shell tortillas filled with salsa cooked chicken breast, shredded cheese, shredded lettuce and tomatoes, accompanied with blue corn tortilla chips and salsa

A 20% gratuity will be added to parties of eight or more.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ENTREES

FRUIT SALSA SALMON . 31

A half-pound Alaskan Salmon, pan-seared then topped with a pineapple salsa. Served with wild rice and roasted baby carrots

LEMON PEPPER CHICKEN . 27

Two boneless chicken breast dusted with lemon pepper seasoning then drizzled with a banana pepper and caper sauce. Nestled atop mashed Yukon potatoes and roasted asparagus

SHRIMP TORTELLINI ALFREDO . 29

Jumbo shrimp sauteed with zucchini, bell peppers, julienned red onion and cheese filled tortellini in a creamy parmesan alfredo sauce

MACADAMIA CRUSTED WALLEYE . 29

Roasted macadamia nuts and panko crusted walleye filet drizzled with honey remoulade, served atop long grain wild rice and sauteed broccolini

VEGGIE STIR FRY . 24

Asian blend of vegetables sauteed and tossed in stir fry sauce then piled atop basmati rice
ADD SHRIMP . 5 | STEAK . 7

BUTCHERS BLOCK

MAKE IT A SURF AND TURF!
ADD THREE SAUTEED JUMBO SHRIMP FOR \$12

FILET MEDALLIONS . 40

Center-cut filet medallions cooked to your liking, served atop wild mushroom risotto and roasted baby carrots, then topped with a Vidalia onion jus

CHAR-CRUSTED NEW YORK STRIP . 34

A 12oz cut of beef strip loin, char-crusted and grilled to your liking, Served with garlic mashed Yukon potatoes and roasted asparagus, topped with red wine-Dijon compound butter

MONTHLY FEATURED MENU:

FAR EAST

GENERAL'S CHICKEN . 24

Tempura fried chicken breast chunks tossed in a spicy general's glaze and served with vegetable fried rice

BEEF & BROCCOLI . 27

Tender sliced beef ribeye sauteed with Broccoli and garlic in sesame oil piled atop vegetable fried rice

SPECIAL ON A STICK

SESAME GINGER STEAK SKEWERS . 29

Tender beef tips lanced onto a skewer with onion and mushrooms, then grilled and slathered in a sesame ginger sauce, then served atop vegetable fried rice

BEERS & SELTZERS

BOTTLED BEERS

Budweiser . Bud Light . Stella Artois . Corona Miller Lite . Coors Light . Oberon Summer Shandy . Two Hearted . All Day IPA

CANNED SELTZERS

White Claw (Black Cherry -or- Mango)
High Noon (Peach -or- Pineapple)

**ASK ABOUT OUR ROTATING DRAFT SELECTIONS
AND CRAFT COCKTAIL MENU**

WINE BY THE GLASS

HOUSE REDS

Merlot . Pinot Noir . Cabernet Sauvignon

HOUSE WHITES

Pinot Grigio . Sauvignon Blanc . Chardonnay

FEATURED RED BY THE GLASS

Napa Quilt Cabernet Sauvignon

FEATURED WHITE BY THE GLASS

Ranga Ranga Sauvignon Blanc

BEVERAGES

SOFT DRINKS . 3

COFFEE OR HOT TEA . 3

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