



SPRING MENU

SOUP, SALAD & STARTER

CHIPS & SALSA FLIGHT \$18
house made tortilla chips, mild salsa, pico de gallo, guacamole

NEW ENGLAND CLAM CHOWDER CUP \$7 BOWL \$9

BUFFALO CHILI CUP \$9 BOWL \$11
aged white cheddar cheese

TRADITIONAL CAESAR SALAD \$12
romaine lettuce, tomato, cucumber, parmesan, crouton crumble, Caesar dressing
Add Chicken \$8 or Add Salmon \$12

SANTE FE CHICKEN SALAD \$20
blackened chicken, tomato, corn, black beans, bell and jalapeño peppers, cucumbers, cheddar Jack cheese, red onion, creamy chipotle and lime dressing, crispy tortilla strips
Substitute Salmon \$7

ENTRÉES

CHICKEN QUESADILLA \$16
Jack blend cheese, black bean and corn salsa, pico de gallo, guacamole, jalapeños, sour cream.
Can be made vegetarian

CHICKEN TENDERS \$17
buttermilk ranch, hand cut fries

PERCH DINNER \$27
flash-fried or sautéed perch, French fries, coleslaw, remoulade, lemon

PARMESAN-ENCRUSTED WALLEYE \$30
lemon haricot vert, blistered tomato, rice pilaf

CHICKEN PICCATA \$27
seared chicken, whipped potatoes, asparagus, lemon caper sauce

SANDWICHES & TACOS

Served with house chips, Caesar salad, or coleslaw, unless otherwise stated.

Hand-cut French fries +\$2

Hand-cut truffle fries +\$4

Substitute a gluten-free bun +\$2.50

CLUBHOUSE BURGER \$19

seared Piedmontese beef, LTO, pickle chips, house burger sauce, toasted brioche bun
Add Cheese +\$1

DIXIE POT ROAST SANDWICH \$20

braised short ribs, Gruyere cheese, caramelized onion, roasted garlic and scallion aioli, toasted ciabatta

CHICKEN CAPRESE SANDWICH \$18

marinated chicken, fresh mozzarella, tomato, pesto, balsamic drizzle, toasted ciabatta
Can be made vegetarian

PERCH TACOS \$18

flash fried perch, shaved cabbage, jalapeño crema, pico de gallo, tortilla chips

BUILD YOUR OWN SANDWICH \$17

Bread: multigrain, sourdough, brioche bun

Meat: bacon, ham, turkey, salami, capicola
One meat included. \$2 each additional meat.

Toppings: lettuce, tomato, pickles, red onion, coleslaw

Cheese: American, cheddar, Swiss, provolone \$1

Sauces: mayo, garlic aioli, yellow mustard, Dijon mustard, pesto aioli, giardiniera aioli, Russian dressing, BBQ sauce

Prepared: cold or hot (grilled)

SHEPHERD'S TURKEY CLUB SANDWICH \$18

smoked turkey, ham, applewood smoked bacon, lettuce, tomato, mayo, sourdough bread

SIDES

HAND CUT FRIES \$6

CAESAR SALAD \$7

GARDEN SALAD \$7

COLESLAW \$4

TRUFFLE FRIES \$9

HOUSE MADE CHIPS \$6

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meat, fish, poultry or shellfish may increase your risk for food borne illness.



DRAFT BEER

MICHELOB ULTRA	\$6.25
STELLA ARTOIS	\$6.50
LABATT BLUE LIGHT	\$6.25
BELL'S LIGHT HEARTED	\$7
BELL'S TWO-HEARTED ALE	\$7
FOUNDER'S ALL DAY IPA	\$7
BELL'S OBERON	\$7

COCKTAILS

CLARKSTON COSMO	\$12
Absolut Citron, Triple Sec, lime juice, cranberry juice	
HOUSE MARGARITA	\$12
Cazadores Blanco, Triple Sec, lime juice, simple syrup	
SH OLD FASHIONED	\$15
Woodford Reserve Bourbon, simple syrup, Angostura bitters	
FRENCH 75	\$14
Bombay gin, lemon juice, simple syrup, Champagne	
APEROL SPRITZ	\$14
Aperol, Champagne	

WINES BY THE GLASS

White	5 OZ	8 OZ	BTL
SAUVIGNON BLANC, YEALAND'S NEW ZEALAND	\$13	\$17.50	\$50
ROSE, JOEL GOTT CENTRAL COAST	\$13	\$17.50	\$54
CHARDONNAY, JOSH CELLARS NAPA, CALIFORNIA	\$12	\$16.50	\$46
PINOT GRIGIO, SASSI FRIULI, ITALY	\$12	\$16.50	\$48
PROSECCO, 187 SPLITS	\$11		
Red	5 OZ	8 OZ	BTL
PINOT NOIR, MEIOMI SANTA BARBARA CALIFORNIA	\$14	\$18.50	\$54
CABERNET SAUVIGNON, BONANZA NAPA, CALIFORNIA	\$12	\$16.50	\$46
MERLOT, RED DIAMOND WASHINGTON STATE	\$11	\$15.50	\$46
RED BLEND, SEVEN MOONS CALIFORNIA	\$11	\$15.50	\$46

BY THE BOTTLE ONLY

White	BTL
CHARDONNAY, SHAFER RED SHOULDER RANCH CARNEROS, CALIFORNIA	\$120
RIESLING, STARLING GERMANY	\$46
CHAMPAGNE, MOET & CHANDON FRANCE	\$105
Red	BTL
CABERNET SAUVIGNON, HALL NAPA VALLEY, CALIFORNIA	\$95

A 22% gratuity will be automatically added to parties of 8 or more