

FROM SCRATCH SOUPS

HOMEMADE SOUP OF THE DAY	CUP	\$3
	BOWL	\$4
D.G.C. CHILI	CUP	\$3
	BOWL	\$4
CROCK OF FRENCH ONION SOUP		\$5
GAZPACHO		\$6
CLASSIC CHILLED VEGETABLE SOUP GARNISHED WITH CUMIN SCENTED SOUR CREAM, AND CRISP GRISSINI BREADSTICKS		

APPETIZERS

SHRIMP COCKTAIL	\$13
WILD CAUGHT COLOSSAL WHITE GULF SHRIMP, COCKTAIL SAUCE & FRESH LEMON	
JUMBO CHICKEN DRUM STIX	\$7
SERVED WITH CELERY STICKS, BLEU CHEESE DRESSING, TOSSED WITH CHOICE PLAIN, OR BUFFALO STYLE	
GRILLED CHICKEN QUESADILLA	\$8
WITH SAUTÉED BELL PEPPERS & ONIONS, SHREDDED CHEESES, FRESH SALSA & SOUR CREAM	
OXTAIL POT STICKERS	\$13
PRESENTED WITH HORSERADISH CRÈME FRAICHE, OXTAIL JUS & CARAMELIZED ONIONS	
SCOTTISH SMOKED SALMON	\$12
CREAMY CUCUMBER DILL SAUCE, CROUSTADES & APPROPRIATE CONDIMENTS	
CALAMARI	\$12
PREPARED FLASH FRIED WITH SEASONED FLOUR SERVED WITH SAN MARZANO TOMATO BASIL SAUCE, BLACK OLIVE AIOLI	
THIN CRUST PIZZA	\$7
PEPPERONI, 3 CHEESE BLEND	
WILD MUSHROOM SLIDERS	\$10
CHEVRE CHEESE, SUN-DRIED TOMATO KETCHUP, ARUGULA	

ENTRÉE SALADS

INSALATA CAPRESE	\$10
THICK SLICED HEIRLOOM TOMATOES, FRESH MOZZARELLA CHEESE & BABY ORGANIC ARUGULA DRIZZLED WITH AGED BALSAMIC GLACE, EXTRA VIRGIN OLIVE OIL & BASIL PESTO.	
CLASSIC CAESAR SALAD	\$9
CRISP ROMAINE LETTUCE AND GARLIC CROUTONS TOSSED IN OUR HOUSE MADE DRESSING, GARNISHED WITH IMPORTED WHITE ANCHOVY FILLET. ADD SHRIMP, CHICKEN OR TENDERLOIN TIPS AT ADDITIONAL COST	

ENTRÉE SALADS

CHOPPED SALAD \$12

CRISP ICEBERG LETTUCE, HAAS AVOCADO, EGG, CRISPY BACON, ROMA TOMATO, ENGLISH CUCUMBER, AGED WHITE CHEDDAR & MAYTAG BLEU CHEESE, SMOKED TURKEY BREAST & SHOESTRING FRIED ONIONS, SERVED WITH CHOICE OF DRESSING

FRESH FRUIT PLATE \$9

ASSORTMENT OF FRESH FRUIT AND BERRIES PRESENTED WITH YOUR CHOICE OF TUNA SALAD, CHICKEN SALAD, COTTAGE CHEESE, EGG SALAD OR SHERBET.

MICHIGAN HARVEST SALAD \$10

ORGANIC FIELD GREENS, SHREDDED CARROT, DRIED CHERRIES AND TOASTED WALNUTS PRESENTED WITH FRESH FRUIT AND RASPBERRY VINAIGRETTE DRESSING.

SESAME CHICKEN SALAD \$13

SHREDDED ICEBERG LETTUCE, JULIENNED CARROTS, MANGO, ENGLISH CUCUMBER, PEAPODS, RED ONIONS, BELL PEPPERS & BEAN SPROUTS PRESENTED IN FRIED WONTON BOWL TOPPED WITH GRILLED AND DICED FREE RANGE CHICKEN BREAST WITH ASIAN SESAME DRESSING AND FRESH CILANTRO

MEDITERRANEAN STEAK TIP SALAD* \$14

PAN SEARED PRIME STEAK TIPS PRESENTED OVER CRISP ROMAINE HEARTS WITH BERMUDA ONIONS, ENGLISH CUCUMBER, GRAPE TOMATOES, KALAMATA OLIVES & CRUMBLLED FETA CHEESE WITH LEMON HERB VINAIGRETTE

TACO SALAD \$13

CRISP FLOUR TORTILLA FILLED WITH SHREDDED LETTUCE, DICED TOMATOES, CHEDDAR CHEESE, RED ONION AND SLICED BLACK OLIVES, TOPPED WITH SALSA, SOUR CREAM & FRESH AVOCADO. SERVED WITH CHOICE OF SEASONED GROUND BEEF OR MARINATED GRILLED CHICKEN BREAST.

DINNER ENTREES

ORGANIC SCOTTISH SALMON \$21

CHAR-GRILLED, BLACKENED, OR BROILED, CREAMY CUCUMBER DILL SAUCE

FRESH MICHIGAN LAKE PERCH \$23

PREPARED FRIED OR SAUTEED, SERVED WITH LUMP CRAB REMOULADE

GEORGE'S BANKS SEA SCALLOPS \$24

PAN SEARED WITH GARLIC & LEMON IN A WHITE WINE BUTTER SAUCE

JUMBO SNOW CRAB LEGS \$24

PREPARED STEAMED, CLARIFIED BUTTER & FRESH LEMON

LAKE SUPERIOR WHITEFISH HALF ORDER \$14 FULL ORDER \$17

CHOICE OF BAKED WITH A CREAMY PARMESAN CRUST OR SAUTÉED WITH A RIESLING WINE, FRESH LEMON & TOMATO CONFIT

WILD CAUGHT WHITE GULF SHRIMP \$23

CHOICE OF PREPARATION CAJUN BROILED, SAUTÉED GARLIC SCAMPI STYLE OR TARRAGON BEER BATTERED

LUMP CRAB CAKES \$19

ROASTED RED AIOLI, ARUGULA SALAD

Cooked To Order

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MICHIGAN DEPARTMENT OF AGRICULTURE

🍷 DINNER ENTREES 🍷

FISH & CHIPS \$16

BEER BATTERED ICELANDIC COD SERVED WITH COLESLAW, REMOULADE SAUCE, FRESH LEMON & HOUSE MADE SEASONED FRENCH FRIES

SPAGHETTI & TURKEY MEATBALLS \$14

WHOLE WHEAT SPAGHETTI TOPPED WITH SEASONED TURKEY MEATBALLS & SAN MARZANO TOMATO BASIL SAUCE

CRABMEAT GRATIN \$19

ANGLE HAIR PASTA & FRESH WILD MUSHROOMS SIMMERED IN LEMON CREAM TOPPED WITH SEASONED LUMP CRAB MEAT, BAKED WITH CRISPY PARMESAN BREADCRUMBS.

PASTA UNCENSORED \$14

PENNE PASTA TOSSED WITH THREE CHEESE GARLIC CREAM SAUCE, BAKED WITH MOZZARELLA CHEESE.

TURKEY POT PIE \$10

ROASTED TURKEY BREAST AND FRESH VEGETABLES SIMMERED IN RICH VOLUTE, TOPPED WITH FLAKY PUFF PASTRY

MEAT LOAF HALF ORDER \$14 FULL ORDER \$17

SERVED WITH ESPAGNOLE SAUCE

FREE RANGE BREAST OF CHICKEN \$18

CHOICE OF PREPARATION, BUTTERMILK FRIED, CHAR-BROILED WITH WILD BERRY COMPOTE OR SAUTÉED WITH LEMON BUTTER, FRESH HERBS & ARTICHOKE

DETROIT GOLF CLUB IS PROUD TO OFFER THE FINEST QUALITY BEEF & LAMB AVAILABLE

YOUR CHOICE OF CHAR-GRILLED, BLACKENED OR PAN ROASTED

PRIME BURGER* \$8

HALF POUND USDA PRIME GROUND BEEF, SEASONED & CHAR-GRILLED SERVED ON TOASTED ONION KAISER WITH SEASONED HOUSE MADE FRENCH FRIES

SHORT RIBS \$25

BRAISED IN MALBEC WINE, PRESENTED WITH HORSERADISH CRÈME, BRAISING REDUCTION

COLORADO LAMB CHOPS* \$35

FIG-MINT MARINATED & CHAR-BROILED, CREAMY POMEGRANATE YOGURT

PRIME BEEF TENDERLOIN* 6oz. \$22 8oz. \$29

USDA PRIME NEW YORK STRIP* 10oz. \$28 14oz. \$34

STEAK ENHANCEMENTS:

BÉARNAISE, WHISKEY PEPPERCORN, TRUFFLE MUSHROOM CREAM, MERLOT WINE DEMI GLACE, OXTAIL JUS, ZIP SAUCE, HORSERADISH CREAM

ACCOMPANIMENTS:

WILD MUSHROOM SAUTÉED
CREAMED SPINACH
VEGETABLE DU JOUR

JASMINE RICE PILAF
MACARONI & 4 CHEESE GRATIN
BEER BATTERED ONION RINGS

WHIPPED POTATOES
STEAMED ASPARAGUS
BAKED POTATO