

At the **PUB**

APPS

PRETZEL PLATTER - Salami, ham, kalamata olives, green olives, pickled peppers, grapes, strawberries, Swiss cheese, cheddar cheese served with cheese sauce and honey mustard/\$20

SESAME SEARED AHI TUNA - Wasabi aioli, soy glaze, pickled ginger, crispy wantons served with wakame salad/\$10

MAG WINGS - Your choice of Thai chili, Hot, Mild, BBQ or Garlic Parmesan/\$9

CRAB CAKES - Classic crab cakes served with a preserved lemon crème fraiche/\$12

TAQUITOS - Seasoned beef or chicken rolled in flour tortillas served with sour cream and house made salsa/\$6

BANG BANG SHRIMP - Fried shrimp in a Thai chili sauce with fried rice noodles/\$11

CHEESE CURDS - White cheddar cheese curds fried with marinara on the side/\$7

HUMMUS - A three bean hummus, faro tabouleh, feta cheese, roasted peppers, olives, tomato, EVOO served with grilled pita bread/\$9

MAG CHIPS - House chips tossed in garlic butter, blackening seasoning, bleu cheese crumbles, bacon bits and green onions/\$10

BOOM BOOM CHICKEN - Fried chicken nuggets in a Thai chili sauce with fried rice noodles/\$8

SOUP/SALADS

Add: Chicken \$5, Shrimp \$8, Salmon \$8, Fresh Catch at market price

SOUP DU JOUR - Bowl with crackers/\$5

GREEN SALAD - Romaine lettuce, tomatoes, cucumbers, carrots and croutons.

Half: \$4 Full: \$7

WEDGE SALAD - Iceberg lettuce, bacon, bleu cheese crumbles and tomato served with bleu cheese dressing.

Half: \$5 Full: \$9

APPLE FETA SALAD - Spinach, apples, feta, dried cranberries and toasted almonds with a maple cider vinaigrette.

Half: \$5 Full: \$9

GRILLED ROMAINE SALAD - Grilled romaine, corn, peppers, butternut squash, white beans, tomatoes and red onions served with a green goddess dressing.

Half: \$5 Full: \$9

VIETNAMESE PHO SALAD - Rice noodles, spinach, carrots, green onions, peppers, cilantro, mint and sesame seared Ahi tuna with an Asian vinaigrette dressing.

Half: \$8 Full: \$14

BURGERS/BASKETS

Served with your choice of Fruit, wedge fries, or house made potato chips.

Choice of cheese: Cheddar, Swiss, American or Munster Cheese

CLASSIC BURGER - 1/3lb patty served with lettuce, tomato, mayo, onion, cheese and pickles, /\$9

VEGGIE BURGER - House made veggie burger served with spinach, tomato, onion, pickles and a peppercorn aioli/\$9

THE PUB GRUB - Choice of chicken tenders/\$10, wings/\$11 or shrimp/\$13

COD FISH & CHIPS - Cod lightly fried, served with cocktail and tartar sauce/\$12

(Fresh catch is available at market price)

SANDWICHES

Your choice of fruit, wedge fries or house made potato chips.

Bread Choices: white, wheat or rye

THE CLUB HOUSE - Turkey, ham, bacon, lettuce, tomato, mayo and Swiss cheese/\$12

ADULT GRILLED CHEESE - Three cheeses melted with bacon and tomato/\$10

FISH SANDWICH - Fried cod on a toasted roll with lettuce, tomato, onion, pickle and tartar sauce/\$12 (Fresh catch is available at market price)

TURKEY CRANBERRY PANINI - Flat bread with turkey, cranberry relish, spinach, Swiss cheese and mayo/\$10

VEGGIE PANINI - Flat bread with a three bean hummus, roasted vegetables, and sun dried tomato pesto, spinach and feta cheese/\$9

SALMON BLT - Grilled salmon, with lettuce, tomato, bacon and mayo/\$13

CUBAN SANDWICH - Salami, ham, marinated pork, Swiss cheese, pickles and mustard on a sub roll/\$10

ENTREES

Entrees available after 5pm daily

CHICKEN CONFETTI - Seared chicken in an Asiago cream sauce with spinach, sundried tomatoes, mushrooms, bacon and fettucini/\$14

COFFEE RUSTED BEEF TENDER - Roasted beef tender served with mashed potatoes and seasonal vegetables/\$17

SUNBELT SALMON - Pan fried salmon with a preserved lemon butter served with rice pilaf and seasonal vegetables/\$18

EGGPLANT INVOLTINI - Grilled eggplant rolled with three cheeses served with house made marinara, fettuccini and garlic bread/\$12

MEDITERRANEAN CATCH - Fresh catch with a Mediterranean salsa served with rice pilaf and seasonal vegetables/Market Price

AUTUMN HARVEST PORK LOIN - Roasted brussel sprouts and butternut squash, mashed potatoes with a pork loin served with an apple cranberry chutney/\$15

PRIME RIB (Friday nights only) - 12oz., slow roasted rib-eye steak accompanied by au jus and horseradish served with mashed potatoes and season vegetables/\$25

DESSERT

ICE CREAM SUNDAE - Vanilla ice cream surrounded by chocolate & salted caramel drizzle with candied nuts, whipped cream and a maraschino cherry/\$4

CHOCOLATE CHUNK BROWNIE SUNDAE - A rich chocolate chunk brownie with vanilla ice cream, hot fudges and whipped cream/\$6

EVERYTHING BROWNIE SUNDAE - A chocolate brownie with chocolate chunks, pretzels, potato chips, Oreos, marshmallows and peanut butter cups with chocolate ice cream served with salted caramel and chocolate sauce, nuts and whipped cream/\$6

CARAMEL APPLE BLONDIE SUNDAE - A cookie brownie with vanilla ice cream salted caramel, nuts, caramelized apples and whipped cream/\$6

PUMPKIN SWIRL BROWNIE SUNDAE - A mix of cheese cake and pumpkin with vanilla ice cream topped with salted caramel, nuts and whipped cream/\$6

S'MORES BASKET - A basket for two of graham crackers, a chocolate bar and two skewers to roast your marshmallows over our fire pit/\$5

All items are available for carry out

All items reflect market pricing

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne-illness.

Please notify your server of any food allergies or dietary restrictions.