

Pennhills Club



appetizer

Deep Fried Cheese Curds \$12

crispy breaded wisconsin cheese curds; served with sracha ranch and honey mustard dipping sauces

Deep Fried Onion Petals \$12

battered onion petals fried crispy; served with horseradish remoulade

Devils on Horseback \$16

tender premium steak cutlets wrapped in smokey bacon, fried and tossed in buffalo sauce; served with blue cheese dressing

Devilettes \$16

succulent horseradish stuffed shrimp, wrapped in bacon and broiled; served with remoulade

19th Hole Platter \$25

sharable platter of chicken wings, cheese curds, mozzarella sticks, onion petals and devils on horseback; served with dipping sauces

Roasted Garlic Pierogies \$14

fried pierogies tossed in a garlic pesto served with a side of sour cream

Fried Ravioli \$12

deep fried ravioli served with a side of marinara sauce

Shrimp Cocktail \$14

succulent shrimp poached in lemon court bullion; served over crushed ice with crispy shredded lettuce and horseradish cocktail sauce

Loaded Nachos \$12

fresh fried tortilla chips with fresh made pico de gallo, molten southwest three cheese blend, nacho sauce, sour cream and green onions add chicken or beef \$6

Club Wings

bone-in wings, tossed in choice of wing sauce, with blue cheese dressing, celery and carrot sticks
6 wings \$10 12 wings \$18

Pub pretzel with cheese \$12

four soft pretzels served with creamy beer cheese

salad

Wedge salad \$17

wedged iceberg lettuce served with cucumber, red onion, cherry tomato, bacon, fried onion; topped with balsamic glaze and crumbled blue cheese
add chicken \$6 steak or salmon \$10

Apple Pecan Salad \$19

grilled marinated chicken breast, sliced apples, candied pecans, feta cheese, , brioche croutons, fresh greens; dressed with sweet vidalia dressing

Classic Caesar Salad \$12

chopped hearts of romaine, fresh house made brioche croutons, shaved parmesan cheese, fresh lemon; tossed in creamy caesar dressing
add chicken \$6 steak or salmon \$10

ranch, sweet vidalia, french, honey mustard, balsamic, blue cheese, ginger mandarin orange, grapeseed vinaigrette, apple vinaigrette, raspberry vinaigrette

handheld

Buffalo Chicken Wrap \$16

fried chicken tenders, celery, carrots, blue cheese, shredded lettuce, buffalo sauce in a fresh wrap; served with french fries, homemade potato chips or pasta salad

Grilled Chicken Caesar Wrap \$16

grilled chicken breast, chopped hearts of romaine, shaved parmesan cheese tossed in creamy Caesar dressing; served with french fries, homemade potato chips or pasta salad

Turkey Apple Wrap \$16

smoked turkey, granny smith apple, feta cheese, lettuce and creamy apple dressing in a wrap; served with french fries, homemade potato chips or pasta salad

choice of wraps; honey wheat or gluten free

Prime Rib Hoagie \$21

Shaved prime rib with sauteed mushrooms and caramelized onions, cheddar cheese with a parmesan peppercorn aioli; served with french fries, homemade potato chips or pasta salad

Grilled Cheese and Tomato Basil Bisque \$16

tomato basil and parmesan bisque with an original creamy gran queso grilled cheese sour dough sandwich

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Hot Turkey Sandwich \$16

sliced roasted turkey between toasted bread, smothered in house made gravy; served with french fries

Pennhills Burger \$16

half pound ribeye and brisket burger flame grilled with choice of cheese; served with lettuce, tomato and onion on a brioche bun with french fries, homemade potato chips or pasta salad

Rodeo Burger \$19

half pound ribeye burger, topped with cheddar cheese, house bbq sauce, onion petals and bacon on a brioche bun; served with french fries, homemade potato chips or pasta salad

Jalapeno Burger \$19

half pound ribeye burger, topped with pickled jalapenos, pepper jack cheese, fried prosciutto, lettuce, tomato and onion on a brioche bun; served with french fries, homemade potato chips or pasta salad

entrée

available after 4pm

Filet Mignon \$46

eight ounce filet mignon accompanied by bearnaise and bordelaise sauces, vegetable of the day and choice of potato

New York Strip \$44

sixteen ounce ny strip, accompanied by bordelaise sauce; served with vegetable of the day and choice of potato

Filet Surf and Turf \$62

six ounce filet mignon with an eight ounce cold water lobster tail; accompanied by bordelaise, bearnaise, hot drawn butter and lemon, vegetable of the day and choice of potato

Lobster Tail \$37

ten ounce cold water lobster tail, butter broiled with lemon and drawn butter; served with vegetable of the day and choice of potato

Mandarin Ginger Salmon \$33

Seared salmon filet broiled in a mandarin orange ginger glaze; served with jasmine rice and vegetable of the day

Seabass Celebration \$49

pan seared seabass basted in drawn lemon butter, topped with crab and lobster sauce; served with risotto and vegetable

Blue Moon Fish Fry \$19

blue moon lager battered and fried, served with coleslaw and choice of potato

Parmesan Crusted Haddock \$23

tender flaky haddock crusted with parmesan cheese, panko breadcrumbs and old bay seasoning; served with vegetable of the day and choice of potato

Romano Chicken \$27

crusted and sauteed chicken breast over roasted spaghetti squash sauce served with roasted asparagus

Ravioli \$24

cheese ravioli with artichoke hearts, sliced Italian sausage, served with a marinara sauce and topped with parmesan cheese

Teriyaki Bowl \$18

jasmine rice topped with flash sauteed vegetables, ginger and garlic, with water chestnuts and glazed with teriyaki sauce
add chicken \$6 steak or salmon \$10

“Consuming raw or undercooked meats, especially ground meats, poultry, seafood, shellfish, fish, or eggs may increase your risk for food borne illness.”

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