

TEE OFF

The 18th Hole Charcuterie Board

Chef's Choice – Honey, Capicola,
Prosciutto, Salami, Nuts, Olives,
House made crackers & crostini's • 18

Add a Flight

White Fish Dip, Trout Pate', Smoked
Salmon Dip • 10

Bruschetta

Blistered heirloom tomatoes,
roasted garlic, onion, fresh basil,
30-day oak barrel aged worcestershire
reduction, shaved gruyere atop
toasted crostinis • 9

GF Drunken Mussels

Fresh Prince Edward Island Mussels
simmered in a broth of charred lemon,
local honey, brown butter, roasted
garlic and topped with chives Served
with grilled baguette • 13

Spinach & Artichoke Dip

Spinach & artichoke finished with a
bruled gruyere cheese served with
Grilled Baguette • 9

Moody Bleu Poutine

House made fries covered with
smokey bleu cheese sauce and topped
with bacon & chives • 12

Goat Cheese

GF Pecan encrusted, infused with local
honey served with a blueberry
gastrique and grilled baguette • 12

Wings

1 lb of chicken wings. Choice of BBQ,
Buffalo or Garlic Parmesan • 10



RESTAURANT & PUB

Visit us at
www.lakes23.com

Now Open For Lunch
Tuesday - Friday 11 a.m.

Restaurant Week February 21st - 29th

Come in every day and try Our
Back 9 Special
(All day long we will offer a new item
off of our lunch menu for \$9)

OFF THE GREEN

GF Schwazzled Cherry Salad

Macerated cherries, mixed greens, gala apples,
candied pecans, bleu cheese, apple vinaigrette • 10

GF House Salad

Carrots, cucumber, sweet onion, crispy potato,
tomatoes, balsamic vinaigrette - Small • 4 Large • 8

GF Beet Salad

Roasted beets, mixed greens tossed in a toasted
pecan vinaigrette, pralines, shaved red onion, goat
cheese & cherry tomatoes • 10

Thai Salad

Rice noodles, pea shoots, roasted peanuts,
spicy thai peanut sauce • 14

Grilled Caesar

Parmesan crisp, garlic croutons, caesar dressing
Small • 4 Large • 8

Add to any salad grilled chicken, seared salmon, pub
steak or sauteed shrimp • 6

SOUP

French Onion Soup

Topped with house blend cheeses • 7

Chef's Choice Soup • 7

MAIN COURSE

All entrees include veg du jour, choice of potato au gratin or redskin mashed unless paired (baked potato available on Friday & Saturday)

GF Spanish Roasted ½ Chicken

½ chicken dry rubbed and slow roasted over Yukon
gold puree & veg de jur • 18

GF Seared Salmon

Norwegian salmon sourced from the Bay of Fundy
paired with sweet potato puree and veg de jur • 20

Lake Perch

Hand dusted to order & lightly fried paired with house
made fries • 18

Pollock

Beer battered Pollock served with house made
slaw and fries • 18

Walleye

potato chip crusted baked walleye • 20

Pork Chop

White marble farms bone in chop, scalloped sweet
potato, apple bacon jam and veg de jur • 28

Mac & Cheese

Rich 3 cheese blend of gruyere, manchego
and asiago • 16 Add 6 oz Lobster tail • 13

GF

STEAKS

All of our steaks come from Buckhead. They are wet aged for 28-30 days. Add grilled mushrooms, onions or bleu cheese crumbles to any steak • 2
Available as a side, swiss boule bread with parsley & garlic butter • 3 Add Lobster Tail • 13

GF Filet

8 oz cut • 32

GF Kansas City

Bone in N.Y. Strip 14 oz • 28

GF Delmonico

16 oz • 32

GF Top Sirloin

8 oz center cut • 20

GF = Gluten Free

Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meat Poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



SPECIALS

Tuesday's

Taco Tuesday – 3 taco's • 9

Choice of shrimp, fish, chicken or steak, served on corn tortillas, topped with our summer slaw, cilantro and lime crema served with a side of our black bean & corn salsa

Wednesday's

Wing Wednesday • 8

1 lb of chicken wings choice of BBQ, Buffalo or Garlic Parmesan

Thursday's

Thirsty Thursday – ½ off bottle of wine

Chef Choice Pasta • 23

Friday's

Fish Friday – All you can eat

Perch • 23 Pollock • 18

Saturday's

Prime Rib 12 oz, choice of potato and veg du jour • 23

Tuesday - Wednesday - Thursday

Par 3 Burger and a Beer • 10

Par 3 Burger - 8oz with lettuce, tomato, onion. Served with house made chips (add fries • 2)

Prime Pub and Fries - 6 oz filet with house made fries • 10

BETWEEN THE BREAD

All sandwiches are served with house made potato chips - substitute fries • 2

The Beast

Elk, Wild Boar, Wagyu, Bison Burger with Pickled red onion, 30 day oak barrel aged worcestershire and Red Dragon Cheese • 16

Walleye Sandwich

Potato chip crusted walleye, lettuce, tomato, homemade tartar, served on grilled baguette • 12

French Dip

Thinly shaved prime rib, swiss and gruyere cheese. Served on artisan bread with au jous • 12

Build Your Own Par 3 Burger • 10

Monte Cristo

Ham, bacon and swiss cheese, served on english muffin raisin french toast with a side of strawberry jalapeno jam • 12

Grilled Cheese

Smoked gouda, manchego & gruyere cheeses, roasted tomatoes, arugula, chipotle crema. Served between artisan parmesan bread • 12

CHILDRENS MENU

12 and under, served with kids beverage, choice of salad, french fries or vegetable

4 oz Burger • Mac & Cheese • Chicken Tenders • 7

Ice Cream Sundae • 3