

SOUPS

SOUP DU JOUR

Please ask your server for today's selection CUP 3.5 BOWL 5

LOBSTER BISQUE

Homemade lobster bisque with fresh Maine lobster BOWL 10

SIGNATURE SALADS

SOUTHWEST SALAD Blackened grilled chicken, romaine, black beans, corn, diced tomatoes, green onions, avocado, Monterey Jack cheese, cheddar cheese & cilantro tossed in chipotle ranch dressing 18

CAPRESE Heirloom tomatoes, fresh mozzarella, basil, Spanish olive oil, balsamic reduction & fleur de sel over peppery arugula 15 (GF) ✓

BERRY SALAD Fresh berries, bleu cheese, candied pecans & berry vinaigrette over mesclun and spinach 14 (GF) ✓

APPLE SALAD Sliced apples, grated cauliflower, applewood bacon & cashews with a Fuji apple cranberry dressing over artisan lettuce 14 (GF)

COBB SALAD Iceberg, romaine, grilled chicken, bacon, egg, bleu cheese, avocado, grape tomatoes & choice of dressing SMALL 10 LARGE 16 (GF)

À LA CARTE SALADS

HOUSE SALAD Mesclun, Roma & grape tomatoes, cucumbers, carrots, red onions, croutons & choice of dressing SMALL 5 LARGE 10 ✓

CAESAR Romaine, parmesan, croutons & Caesar dressing SMALL 6 LARGE 11

WEDGE SALAD Iceberg lettuce wedge, crumbled bacon, grape tomatoes, bleu cheese, red onions & bleu cheese dressing 8 (GF)

ADD TO ANY SALAD

Grilled Tofu 7, Grilled Chicken 8, Grilled Shrimp 8, Grilled Salmon 12, Grilled Tuna 14

(GF) Gluten Free ✓ Vegetarian (V) Vegan

SMALL PLATES

- POKE** Tuna over jasmine cilantro lime rice, avocado, edamame, seaweed salad, green onions, Sriracha mayo, wasabi & masago 17
- PORTABELLA BEEF DUO** Truffled Robuchon potatoes, portabella mushrooms, seared filet mignon bites, porcini & truffle butter, micro salad & fried leeks 18
- CHIPOTLE CHICKEN FLATBREAD** Diced chicken breast, bacon, tomatoes, avocado, green onions, Monterey Jack, cheddar cheese, chipotle ranch and cilantro-lime crème 15
- BLACK SESAME AHI TUNA BITES** Wasabi citrus aioli, candied lemon zest, cucumber slaw & crispy rice noodles 18
- HUMMUS PLATTER** Trio of hummus, olives, crudités, naan bread & pita chips 12 
- CHARCUTERIE & FROMAGE** Imported cheeses & cured meats served with crostini, pickled vegetables & fresh fruit 20 (built for 2)
- MAPLE LEAF DUCK ROLL** Duck, shredded carrots, red & napa cabbage, peppers, green onions & Mae Ploy 14
- SEAFOOD COCKTAIL** Spicy horseradish cocktail sauce, jumbo shrimp, crab claw & poached diver scallop 18 
- POUTINE** Chorizo, braised pork, house cured pork belly, pancetta, three-stage fries, cheese curds & a rich gravy 14
- SHRIMP ELOTE TACOS** Blackened shrimp, avocado lime crème, grilled corn, cilantro, green onions, Cotija cheese & spicy chili crisps 16
- CHICKEN WINGS** Buffalo, bbq or teriyaki, served with bleu cheese or ranch dressing Six 10 Ten 15
- QUESADILLA** Chipotle honey diced chicken breast, jalapeño flour tortilla, avocado, tomatoes, cilantro, green onions & pepper jack cheese, served with salsa & sour cream 14
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SYCAMORE SANDWICHES

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

French fries, onion rings, cottage cheese, fruit, coleslaw, truffle waffle fries (additional \$2)

- SYCAMORE HILLS SIGNATURE BURGER** Eight ounce Wagyu beef burger, onion, lettuce & tomato on a brioche bun 14
- SYCAMORE HILLS CLUB** Triple decker with ham, turkey, provolone cheese, lettuce, tomato, mayo, bacon & choice of bread 14
- CHICKEN BACON & RANCH** Breaded chicken breast, applewood smoked bacon, lettuce, tomato & onion with a chipotle ranch dressing 14
- AHI TUNA SANDWICH** Seared ahi tuna, kimchi, avocado, red onion, fried kale, Sriracha mayo, brioche bun 16
- UNBURGER** Meatless vegan hamburger patty, sautéed local mushrooms, lettuce, onion & tomato on a gluten free bun 18  
- SYCAMORE HILLS SIGNATURE REUBEN** House made corned beef, sauerkraut, Russian dressing & Swiss cheese on marble rye 14
- THE HOOSIER** Hand breaded pork tenderloin with pickle, mustard, lettuce, tomato & onion on a brioche roll 12
- FISH SANDWICH** Beer battered whitefish, cheddar cheese, lemon aioli & shredded lettuce on top of a brioche bun 12
- CHICKEN/TUNA SALAD** Served on choice of bread or in a lettuce cup, choice of cheese & lettuce/tomato/onion available on request 11
- BLACK BEAN BURGER** House made black bean hamburger patty, lettuce, onion & tomato on a gluten free bun 14  

ENTREES

PRIME FILET MIGNON Robuchon mashed potatoes, summer maque choux & red wine demi glace
SIX OZ 33 EIGHT OZ 39

PRIME NY STRIP Twelve ounce NY strip topped with sautéed mushrooms and onions, fried leeks, Robuchon mashed potatoes, summer maque choux & red wine demi glace 37

GUNTHORP PORK TOMAHAWK Ten ounce tomahawk chop, potato & chorizo hash, apple radish slaw & chipotle barbeque sauce 34

GUNTHORP AIRLINE CHICKEN Pesto pea risotto, pea purée & roasted baby carrots 24 **GF**

CRAB CAKES Jumbo lump Maine crab, chipotle mayo, roasted corn salad, frisée lettuce & lemon vinaigrette 29


DIVER SCALLOPS Mango chutney, saffron rice & grilled asparagus 30 **GF**

FAROE ISLAND SALMON Gorgonzola risotto, haricot vert, fried leek nest & salmon roe 27

ATLANTIC HALIBUT Pea purée, polenta, maque choux & lemon dill cream sauce 34

LOBSTER CARBONARA Maine lobster with orecchiette pasta, parmesan cheese, sambal oelek, egg yolk & freshly ground black pepper 26

CAJUN SHRIMP Cauliflower grits, andouille & corn mélange & a white cheddar Mornay sauce 28

RATATOUILLE PASTA Eggplant, squash, local mushrooms, marinara & orecchiette pasta 20 

CAULIFLOWER STEAK Roasted cauliflower, Brussels sprouts, Marcona almond curry, cauliflower purée & gremolata 22 

STARCHES

Robuchon mashed potatoes
Baked potato
Risotto
Saffron rice

VEGETABLES

Summer maque choux
Grilled asparagus
Haricot vert
Roasted cauliflower

EXECUTIVE CHEF

Adam House

EXECUTIVE SOUS-CHEF

Michael Trabel

CLUBHOUSE MANAGER

Alfredo Hildebrandt

FOOD & BEVERAGE SERVICE MANAGER

Jennifer Walters