

## DINNER ENTREES

**PRIME FILET MIGNON** Robuchon  
mashed potatoes, summer maque  
choux & red wine demi glace  
| 6 ounce 33 | 8 ounce 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

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

**CRAB CAKES** Jumbo lump Maine  
crab cake, 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, blackened 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 & white  
cheddar Mornay sauce | 28

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

ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES

### STARCHES

Robuchon mashed potatoes  
Baked potato  
Risotto  
Saffron rice

### VEGETABLES

Summer maque choux  
Grilled asparagus  
Blackened haricot vert  
Roasted cauliflower

## SYCAMORE HILLS GOLF CLUB

11836 COVINGTON ROAD FORT WAYNE, IN 46814

260.625.3695

SYCAMOREHILLSGOLFCLUB.COM

## SIGNATURE SALADS

**SYCAMORE VILLAGER** Romaine &  
iceberg lettuce with herb marinated  
chicken strips, mandarin oranges, pecans  
& raisins with house made honey mustard  
dressing | 15 **GF**

**CAPRESE** Heirloom tomatoes, fresh  
mozzarella, basil, Spanish olive oil, balsamic  
reduction & fleur de sel over peppery  
arugula | 15 **GF V**

**BERRY SALAD** Fresh berries, bleu cheese,  
candied pecans & a berry vinaigrette over  
mesclun & spinach | 14 **GF V**

**APPLE SALAD** Sliced apples, grated  
cauliflower, applewood bacon & cashews  
with a Fuji apple cranberry dressing | 14 **GF**

**COBB SALAD** Iceberg, romaine, grilled  
chicken, bacon, egg, bleu cheese,  
avocado, Grape tomatoes and choice  
of dressing | SMALL 10 | LARGE 16 **GF**

## A LA CARTE SALADS

**HOUSE SALAD** Mesclun, Roma &  
rape tomatoes, cucumbers, carrots,  
red onions, croutons & choice of  
dressing | SMALL 5 | LARGE 7 **V**

**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...

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

## SOUPS

### LOBSTER BISQUE

Homemade lobster bisque with fresh Maine lobster | 8

### SOUP DU JOUR

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


## SMALL PLATES

**POKE** Tuna over jasmine cilantro rice, avocado, edamame, seaweed salad, green onion, 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 & cilantro lime créma | 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 

**MAPLE LEAF DUCK ROLL** Duck, shredded carrots, red & napa cabbage, peppers, green onion & 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 crema, grilled corn, cilantro, green onion, Cotija cheese & spicy chili crisps | 16

**CHICKEN WINGS** Buffalo, BBQ, or teriyaki, served with bleu cheese or ranch dressing | SIX 10 | TEN 15

**CHARCUTERIE & FROMAGE** Imported cheeses & cured meats served with crostini, pickled vegetables & fresh fruit | 20 (built for 2)

## SYCAMORE SANDWICHES

**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 WRAP** Seared ahi tuna, cucumber slaw, wasabi ranch dressing, crispy rice noodles with mesclun lettuce | 18

**UNBURGER** Meatless vegan hamburger patty, sauteed 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 white fish, 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  

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

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

**EXECUTIVE CHEF**  
Adam House

**EXECUTIVE SOUS-CHEF**  
Michael Trabel

**CLUBHOUSE  
MANAGER**  
Alfredo Hildebrandt

**FOOD & BEVERAGE SERVICE  
MANAGER**  
Jennifer Walters

 | Gluten free  | Vegetarian  | Vegan