



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

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) ✓

BERRY SALAD Fresh berries, bleu cheese, candied pecans & a 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 & a 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 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 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 ✓

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 (GF)

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 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

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

UNBURGER Meatless vegan hamburger patty, sautéed local mushrooms, lettuce, onion & tomato on a gluten free bun 18 (GF) (V)

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 (GF) (V)

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

GUNTROP 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, 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**

STARCHES

Robuchon mashed potatoes
Baked potato
Risotto
Saffron rice

VEGETABLES

Summer maque choux
Grilled asparagus
Blackened haricot vert
Roasted cauliflower

EXECUTIVE CHEF

Adam House

EXECUTIVE SOUS-CHEF

Michael Trabel

CLUBHOUSE MANAGER

Alfredo Hildebrandt

FOOD & BEVERAGE SERVICE MANAGER

Jennifer Walters