# LUNCH

## SHARABLES

tortilla chips

HOUSE-CRAFTED CHORIQUESO

white queso  $\mid$  house-roasted chorizo  $\mid$  pico de gallo  $\mid$  tajin dusted

18

TURF. CHICKEN NACHOS

blackened chicken | tajin dusted tortilla chips | queso blanco |

pico de gallo | guacamole | cumin crema | candied jalapeño

add-on: smoked brisket +6   chorizo +3 ]		·	
WISCONSIN CHEESE CURDS [V]	14	WHIPPED HOUSE-CRAFTED RICOTTA [V IN] broccolini   delicata squash   honey   roasted hazelnuts   crost	
FRIED CHICKEN WINGS	16	ARTICHOKE SPINACH DIP [v] house-made spinach artichoke dip   crostini	16
choice of buffalo, barbecue, sweet thai sauce or dry rub  COCONUT SHRIMP  sweet thai sauce	16	SMOKEHOUSE CHILI house-made   three bean   tenderloin	11
GREENS [ add-on: chicken +5   salmon +16   steak +18 ]		HANDHELDS [gluten free bun available +2]	
SOUTHWEST COBB [GF] crisp romaine   avocado   cherry tomato   wisconsin bleu che hard boiled egg   crisp bacon   buttermilk ranch	15 eese	AMERICAN SMASH BURGER* [GF]  8oz. ground angus beef   caramelized vidalia onions   american cheese   roasted garlic aioli   dijon mustard   bread & butter pickles   brioche bun	18
WINTER CAESAR romaine   kalamata olives   cherry tomatoes   parmesan crisp   anchovies   croutons   caesar dressing		BLACKENED CHICKEN QUESADILLA roasted poblano peppers   avocado   manchego & jack cheese vidalia onion   roasted garlic crema   pico de gallo	18
GOLFERS TRIO  tuna fish salad   egg salad   chicken salad  [ available as a single scoop, sandwich or wrap 9 ]	14	[add-ons: smoked brisket +6   chorizo +5 ]  TURF. TACOS  smoked brisket or chicken   crisp onion straws   baja slaw   gua	18 aiillo
FALL HARVEST [v   N] mixed greens   butternut squash   craisins   candied walnuts   cheese   apple cider vinaigrette	18 goat	bbq sauce   cilantro   corn tortillas, flour tortillas or bibb lettu chips	
AHI TUNA POKE BOWL* sushi rice   wakame   cucumber & carrot kimchi   avocado   pickled red onion   edamame   sesame ponzu	24	CAPRESE SANDWICH [V   N] burrata   heirloom tomatoes   pistachio basil pesto   arugula   baguette   french fries	18
ON THE SIDE		PLAYER'S PORK smoked pork   carolina-style bbq sauce   bread & butter pickl creamy coleslaw   texas toast   french fries	<b>1</b> 6
FRIED BRUSSELS SPROUTS [N] maple balsamic glaze   crisp bacon   walnut praline   parmesar	12	B.A.L.T  bacon   avocado   lettuce   non-smoked turkey   tomato   garlic aïoli   toasted whole grain bread   french fries	16
BAKED MAC & CHEESE [V] herbed panko topping	10	THE PITMASTER smoked brisket   fried onions   bread & butter pickles	17
TRUFFLE FRIES [V] grated parmesan   fresh parsley   truffle oil	10	nashville bbq sauce   toasted brioche bun   french fries  NASHVILLE HOT CHICKEN	18
SAUTÉED BROCCOLINI [V   N   GF] shallot   garlic oil   hazelnuts	11	buttermilk fried chicken breast   chipotle hot sauce   creamy coleslaw   bread & butter pickles   toasted brioche bur french fries	
		FRENCH DIP shaved prime rib   mozzarella   horseradish cream   au jus	24

baguette | french fries [ add-on: giardiniera +1 ]

#### COCKTAILS

Barrel-Aged Old Fashioned 16 journeyman last feather rye whiskey | maraschino liqueur

PomTini 14 tito's vodka | orange liqueur | pomegranate

Ginger & Pear Affair 16 tequila ocho blanco | pear | lime | ginger

Spiced Fairway Shandy 14 bullet bourbon | lemon | maple syrup | oktoberfest lager

Pumpkin Spice Pick Me Up 15 rush creek coffee vodka | kahlua | wandering bear pumpkin cold brew

The Crisp Spritz 15 aperol | journeyman apple cider liqueur | prosecco

#### WINE BY THE GLASS

#### Michelle Chiarlo Moscato d'Asti 12 48 Piedmont, Italy 2021 Boen 'Tri Appelation', Chardonnay 12 48 Tri-County, California 2021 Terlato Family Vineyards, Pinot Grigio 12 48 Friuli-Venezia Giulia, Italy 2022 Kim Crawford, Sauvignon Blanc 12 56 Marlborough, New Zealand 2021 DAOU Rosé 52 13 Paso Robles, California 2023 The Infamous Goose, Sauvignon Blanc14 52 Marlborough, New Zealand 2021 52 Chat. Buena Vista Chardonnay 14 Carneros, California 2021 Chandon Brut Rose 18 72 Napa Valley, Californi

RED WINE	GLASS	BOTTLE
Montes Classic, Merlot Colchagua Valley, Chile	11	44
J. Lohr, Cabernet Sauvignon Paso Robles, California 2020	12	48
Daou "Pessimist" Red Blend Paso Robles, California 2021	12	48
Boen 'Tri Appelation' Pinot Noir Tri-County, California 2019	14	52
Red Schooner #11, Malbec Mendoza, Argentina	17	68
Oberon, Cabernet Sauvignon Napa Valley, California, 2022	17	68
En Route, Pinot Noir Russian River Valley, California	20	80

### CRAFT BEER

New Glarus Moon Man No coast pale ale. Bright bold blend of five hops that flirt	8.50
obligingly with the smooth malty backside.  Angry Orchard  Bright, crisp apple flavor, just like biting into a fresh apple.	7.50
Kona Big Wave Lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking, and refreshing.	8.50
Whole Hog Casper White Stout Gold in color, melding the creamy mouthfeel and coffee hints of a stout with the unexpected flavors of Pilsner malt white chocolate, and vanilla.	9.50
Modelo Especial Well-balanced taste and light hop character with crisp clean finish, defined by orange blossom honey aroma with a hint of herb.	8.00
Three Floyd's Zombie Dust Intensely hoppy American Pale Ale with a well-rounded bitterness.	9.50
Robert The Bruce A full-bodied Scottish-style Ale with a well-rounded malty profile and roasted biscuit-like notes.	9.50
Lagunitas Lil Sumpin' Featuring a strong hop finish on a silky body, it's a hoppy pale wheat ale that is great for IPA fans, but so smooth tha hefeweizen fans dig it, too.	8.50 t

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Parties of six (6) or more will have an automatic 20% gratuity added and may only split the check two ways.

House-made chips and French fries are made in a fryer shared with wheat products.

\*Notice: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

 $\mathsf{GF}$  = gluten free option available  $\,\mathsf{V}$  = vegetarian  $\,\mathsf{N}$  = contains nuts