



IRISH WATERS

GOLF CLUB





STARTERS

CUP OF SOUP

\$3

BOWL OF SOUP

\$4

WISCONSIN CHEESE CURDS

\$7

Lightly battered white Wisconsin curds served with sriracha ranch

MOZZARELLA STICKS

\$7

Breaded with a special italian breading served with marinara

ONION RINGS

\$7

Thin cut onions rings battered and deep fried golden brown

BASKET OF SPUDS

\$7

A hefty portion of your choice of house fried pub chips or french fries

CHICKEN TENDERS

\$9

All white meat tenders breaded and seasoned to perfection served with fries

CHICKEN WINGS

\$9

Bone-in or boneless; a full pound of wings tossed in sauce served with ranch

SAUCES: BUFFALO, BBQ, GARLIC PARMESAN, THAI CHILI, TERIYAKI, BOURBON, HONEY MUSTARD

BURGERS

ALL OF OUR BURGERS, SANDWICHES & WRAPS ARE SERVED WITH HOUSE FRIED CHIPS OR FRIES
sub cup soup ~ \$2 sub side salad ~ \$2 sub onion rings ~ \$2

CLASSIC BURGER

\$8

a fresh 1/3 pound patty served on a buttered brioche bun with lettuce & pickles.
add cheese (american, swiss, cheddar, pepperjack) \$.50

MUSHROOM O' SWISS

\$9

Sauteed mushrooms and melted swiss on a buttered brioche bun

BACON O' CHEDDAR

\$9

Thick cut bacon and melted cheddar on a buttered brioche bun

ST. PATRICK MELT

\$10

Classic patty melt with american and swiss cheese, fried onions on marble rye

TOP O' THE MORNING

\$10

An over easy egg tops thick cut bacon, cheddar cheese and grilled tomato on a buttered brioche bun

SANDWICHES

CLASSIC CHICKEN

\$8

Grilled or crispy; served on a buttered brioche bun with lettuce and tomato

CAJUN JACK CHICKEN

\$9

Grilled chicken seasoned with cajun and topped with melted pepperjack cheese

B.L.T.

\$8

Triple decker bacon, lettuce & tomato on your choice of white, wheat or rye

CLUB SANDWICH

\$9

Triple decker with BLT on bottom and ham, american cheese and turkey on top

IRISH RUEBEN

\$9

Thin sliced corned beef with sauer kraut and melted swiss cheese on marble rye served with 1000 island on the side

PULLED BBQ PORK

\$10

Slow roasted in house then smothered in a sweet bar-b-que sauce topped with creamy coleslaw served with pickles

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WRAPS & SALADS

CHICKEN BACON RANCH WRAP \$9

Grilled chicken, lettuce, tomato, bacon, ranch and shredded cheddar cheese in a flour tortilla

CLASSIC GARDEN SALAD \$9

Lettuce blend topped with tomato, cucumber, red onion, carrots & croutons served with choice of dressing

PHILLY CHEESESTEAK WRAP \$10

Sliced beef topped with melted swiss cheese, sauteed onions, mushrooms and green peppers in a flour tortilla

CHEF SALAD \$10

Lettuce blend topped with tomato, cucumber, red onion, ham, turkey, cheddar cheese and hard boiled egg

CHOICE OF DRESSINGS: RANCH, FRENCH, ITALIAN
FAT FREE FRENCH, FAT FREE RANCH

AT THE TURN READY TO GO

ALL OF OUR AT THE TURN ITEMS ARE SERVED WITH YOUR CHOICE OF BAGGED CHIPS

1/4 POUND HOT DOG \$6

1/4 pound all beef frank

1/4 POUND BRAT \$6

1/4 pound Johnsonville bratwurst

COLD HAM & SWISS \$6

Sliced ham and swiss on a brioche bun

COLD TURKEY & CHEDDAR \$6

Sliced turkey and cheddar on a brioche bun

HOMEMADE PIZZAS

BUILD YOUR OWN

12 INCH PIE \$11

PLANK (12"X16") \$13

Choose two toppings from list below; additional toppings \$1 each

TOPPINGS:

SAUSAGE
MUSHROOMS
BLACK OLIVES

PEPPERONI
GREEN PEPPERS
ONIONS

BACON
HAM
TOMATOES

SUPREME \$13

Sausage, pepperoni, onions, green peppers, mushrooms & black olives

MEAT LOVERS \$14

Loaded with sausage, pepperoni, ham & bacon

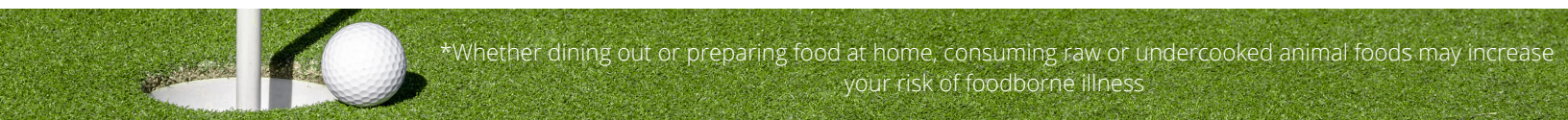
BBQ CHICKEN \$13

Pulled chicken, bbq sauce, cheddar & mozzarella cheese & sauteed onions

ITALIAN PHILLY STEAK \$14

Sliced beef, mozzarella cheese, marinara, sauteed onions, green peppers & mushrooms

All specialty pizzas are 12 inch pies; Upgrade to a plank for \$2



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FRIDAY NIGHT FISH FRY

(SERVING FROM 4-10PM STARTING IN MAY)

ALL FRIDAY NIGHT ENTREES COME WITH COLESLAW, RYE BREAD, LEMON AND YOUR CHOICE OF:

FRENCH FRIES

POTATO SALAD

BAKED POTATO

HOUSE FRIED CHIPS

MIXED VEGETABLES

HADDOCK

Two flaky fillets lightly tossed in our house breading & deep fried

\$12

CAJUN HADDOCK

Two deep fried haddock fillets with a flavorful cajun kick

\$13

BAKED HADDOCK

Generous 7oz fillet with a citrus grill seasoning served with drawn butter

\$14

LAKE PERCH

Lake perch lightly breaded and deep fried golden brown

\$14

FANTAIL SHRIMP

Six large fantail shrimp fried golden brown served with cocktail sauce

\$13

SEAFOOD COMBO

A combination of haddock bites, lake perch and fantail shrimp

\$16

DON'T FORGET TO ASK YOUR SERVER ABOUT OUR FRIDAY NIGHT FEATURE!

BEVERAGES

FOUNTAIN SODA - JUICE - MILK - HOT DRINKS

Pepsi - Diet Pepsi - Mt. Dew - Diet Mt. Dew - Sierra Mist - Diet Sierra Mist - Root Beer - Lemonade
Iced Tea - Rasp. Iced Tea - Orange Juice - Cranberry Juice - Red Bull - 2% Milk - Coffee - Hot Chocolate

DRAFT BEER

Bud Light - Coors Light - Miller Lite - Busch Light
Leinenkugel's Seasonal - American Hayes IPA - Michelob Amber Bock

CANNED BREW

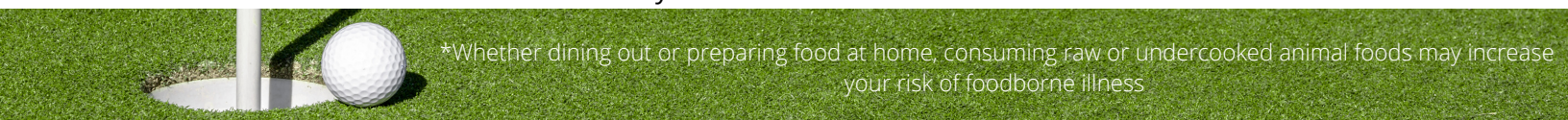
Miller Lite - Coors Light - Bud Light - Busch Light - Budweiser - High Life - 55 - Michelob Ultra
White Claw Black Cherry - White Claw Lime - Bud Light Seltzer Strawberry - Bud Light Seltzer Mango
Strawberry Lemonade Naturdays - Spiked Arnold Palmer - Green 19 IPA - Voodoo Ranger American Haze IPA
Summer Shandy - Angry Orchard - Corona - Spotted Cow - PBR Hard Coffee - Busch NA

SPIRITS

Gordon's Vodka - Gordon's Gin - Castillo Rum - Kesslers - Aristocrat Brandy - Amaretto - Jim Beam
Jim Beam Rye - Captain Morgan - Southern Comfort - Bacardi - Bacardi Limon - Malibu - Korbel - Mt Royal Light
Jack Daniels - Jameson - Crown Royal - Cutty Sark Scotch - Tanqueray - Titos - Grey Goose - Patron

HOUSE WINES

Chardonnay - Pink Moscato - Cabernet



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