



SELECT ONE ITEM FROM EACH COURSE

CAESAR SALAD

Romaine, croutons, parmesan

SOUP OF THE DAY

Ask the server for chef's creation



6 OZ SIRLOIN STEAK

Mash potato, seasonal vegetable

6 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

Ask the server for chef's creation

\$29.99

plus taxes

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.
we work closely with our partners to source sustainable & responsibly harvested ingredients.
Some ingredients are cooked in a deep fryer that also been used to cook meat products.
Our menu items are not prepared in an allergen-free environment..We support local suppliers.



GOLF KENOSSEE

THREE COURSE MENU

We Take Pride in Preparing Our Food from Scratch Every Day...



SELECT ONE ITEM FROM EACH COURSE

CAESAR SALAD

Romaine, herb croutons, parmesan, bacon

SOUP OF THE DAY

Ask the server for chef's creation

CALAMARI + SHRIMPS

Pickled ginger, peppers, red onion, jalapeno, garlic sauce



6 OZ STRIPLOIN STEAK

Mash potato, seasonal vegetable

8 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

4 OZ SALMON + GARLIC SHRIMPS

Jasmine rice, seasonal vegetable

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

Ask the server for chef's creation

\$39.99

plus taxes

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SELECT ONE ITEM FROM EACH COURSE

CALAMARI + SHRIMPS

Pickled ginger, peppers, red onion, jalapeno, garlic sauce

SALT PEPPER CAULIFLOWER

Korean bbq sauce



CAESAR SALAD

Romaine, croutons, parmesan

SOUP OF THE DAY

Ask the server for chef's creation



6 OZ SIRLOIN STEAK

Mash potato, seasonal vegetable

6 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

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GOLF KENOSSEE

FOUR COURSE MENU

We Take Pride in Preparing Our Food from Scratch Every Day...



SELECT ONE ITEM FROM EACH COURSE

CALAMARI + SHRIMPS

Pickled ginger, peppers, red onion, jalapeno, garlic sauce

SALT PEPPER CAULIFLOWER

Korean bbq sauce

PANKO FRIED CHEESE CURDS

Wild arugula, tomato coulis



CAESAR SALAD

Romaine, herb croutons, parmesan, bacon

SOUP OF THE DAY

Ask the server for chef's creation



6 OZ STRIPLOIN STEAK

Mash potato, seasonal vegetable

8 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

4 OZ SALMON + GARLIC SHRIMPS

Jasmine rice, seasonal vegetable

HALF St. LOUIS PORK RIBS

Fries, seasonal vegetable, lime scented bbq sauce

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

Ask the server for chef's creation

\$49.99

plus taxes

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FOUR COURSE MENU

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SELECT ONE ITEM



FROM THE SKY

6 OZ COCONUT CRUSTED CHICKEN \$19.99

Mash potato, seasonal vegetable



FROM THE SEA

4 OZ BLACKEND SALMON + GARLIC SHRIMPS \$20.99

Jasmine rice, seasonal vegetable, charred lime



FROM THE GARDEN

PENNE SAN MARZANO TOMATO SAUCE \$14.99

Smoked red pepper, parmesan cheese, focaccia bread



FROM THE LAND

6 OZ SIRLOIN STEAK \$23.99

Mash potato, seasonal vegetable

8 OZ STRIPLOIN STEAK \$25.99

Mash potato, seasonal vegetable

HALF PORK BACK RIBS \$20.99

Fries,, seasonal vegetable



ADD GARLIC SHRIMPS 3 PIECES \$3.99

plus taxes

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PLATED MENU

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