

Practice Range

Chicken Wings

Tossed in medium, hot, or BBQ sauce. Served with a side of bleu cheese or ranch.
\$11.99

Spinach & Artichoke Dip

Spinach, artichoke hearts and a blend of cheeses served with tri-color tortilla chips
\$9.99

Scottish Egg

Traditional Scottish dish of hard boiled egg, wrapped in sausage and bread crumbs. Served with a drizzle of horseradish mayonnaise.
\$8.99

Quesadilla

Served with cheddar and Monterey jack, sautéed onions and peppers in a flour tortilla. Served with salsa, sour cream and guacamole. \$8.99
Add Chicken for 1.50
Add Pulled Pork for 2.00

Smoked Salmon

Smoked salmon on toasted crostini's with a drizzle of dill crème. Served with sides of onions and capers
\$9.99

Fried Calamari

Lightly seasoned and served with a side of smoked tomato aioli.
\$10.99

Tuna Avocado Tower

Sesame encrusted Ahi Tuna & avocado served with Thai cucumbers, wasabi cream sauce, ginger and wakame.
\$12.99

Jalapenos

Fresh baked with cream cheese and sausage stuffing. Served with sweet chili sauce.
\$9.99

Bang Bang Chicken

Fried Shrimp in a creamy peanut and spicy sweet chili sauce
\$9.99

Coconut Shrimp

Five sweet potato battered shrimp dipped in coconut, lightly fried and served with our house remoulade.
\$10.99

Poutine

Crispy Fries Topped with Cheddar Cheese Curds and Beef Gravy.
\$7.50

Around The Green

Available Dressing: Ranch Bleu Cheese 1000 Island Italian Citrus Vinaigrette Balsamic Vinaigrette Honey Mustard

Add to any salad: Chicken 3.50 Salmon 5.00 Ahi Tuna 5.00 Beef Tenderloin 5.00 Chicken Salad 4.00

Strawberry Bleu Salad

Mixed greens, strawberries, crumbled bleu cheese, candied pecans and raspberry pickled red onions. Served with Balsamic Vinaigrette.
\$9.99

Crab & Avocado Salad

Jumbo lump crab meat served with avocado slices over a bed of mixed greens with tomato, onions and cucumber. Tossed in Mango Vinaigrette.
\$14.50

Vermont Maple

Mixed greens, candied pecans, raspberry pickled red onions, dried cranberries, sliced Granny Smith apples, and crumbled goat cheese. Served with Vermont Maple Vinaigrette.

Greek Salad

Romaine, green olives, kalamata olives, feta, pepperoncini, roasted red peppers, tomatoes, cucumbers and red onions. Served with House made Italian Vinaigrette.
\$9.99

Southwest Salad

Romaine, Fire roasted corn onions & peppers, black beans, avocado, fried tortilla strips, cheddar, tomato and blackened chicken. Served with chipotle ranch dressing
\$13.99

Harvest

Mixed greens, almonds, dried cranberries, goat cheese, raspberry pickled red onions and candied squash. Served with Balsamic Vinaigrette
\$9.99

Caesar Salad

Romaine lettuce tossed in house made creamy Caesar dressing topped with croutons and parmesan cheese.

The Back Nine

All entrées served with bread and either a cup of soup or a wee salad. Available Dressings Ranch Bleu Cheese 1000 Island Balsamic Vinaigrette House Italian Citrus Vinaigrette Honey Mustard

Bangers & Mash

Traditional Scottish style pork sausages served with an onion & beer gravy with mashed potato.
\$14.99

Grilled Pork Loin

Center Cut Pork Loin served over fresh Butternut Squash Risotto. Served with Asparagus.
\$18.99

BBQ Ribs

Award winning center cut St. Louis style pork ribs slow roasted with our house made Whiskey-Chipotle blackberry BBQ sauce. Served with slaw and fries. Full rack available 23.99
\$17.99

Chicken Curry

A traditional creamy curry sauce with chunks of chicken breast and fresh vegetables.
\$16.99

Goats Cheese Chicken

Pan seared chicken breast topped with basil, scallions, bacon and goat cheese. Finished with a creamy parmesan sauce. Served with garlic mashed potato and vegetable medley.
\$16.99

The Clubhouse

Frutti di Mare

Jumbo Shrimp, Mussels, Sea scallops and clams tossed in a garlic tomato sauce with linguini.
\$19.99

Fisherman's Platter

Beer Battered Cod, Shrimp and Jumbo Sea Scallops served on a bed of fries with as side of Slaw & Tartar Sauce

Pan Seared Cod

Finished with a fresh baby spinach, grape tomato, lemon caper and white wine sauce. Served with wild rice and vegetable medley.
\$17.99

Pecan Crusted Salmon

Fresh Baked Atlantic Salmon Encrusted with Pecans and a Dijon White Wine Beurre Blanc Sauce. Served with Wild Rice And Fresh vegetable Medley.
\$18.99

Twin Filets

Twin 5oz. grilled petit filets of beef served with Risotto, a mushroom demi glaze and asparagus.
\$19.99

MacAllisters Fish & Chips

Beer Battered Cod served with fries, a house made tartar sauce and slaw.
\$16.99

Pan Seared Scallops

Jumbo Sea Scallops finished with a citrus beurre blanc. Served with wild rice and vegetable medley.
\$20.99

Crab Stuffed Haddock

Fresh Atlantic Haddock and House made crab and herb stuffing covered in a decadent seafood sauce. Served with wild rice and vegetable medley.

Salmon Florentine

Fresh Atlantic Salmon over a bed of baby spinach, caramelized red onions and mushrooms. Topped with a decadent Lobster cream sauce.
\$18.99

Sand Wedge

All Sandwiches served with fries

Smokehouse Burger

Blackened and topped with Apple wood Smoked Bacon, smoked tomato mayo, cheddar and onion rings. served with a side of fries.
\$12.99

Bacon Burger

Served with bacon, lettuce, red onion, tomato and American cheese.
\$12.99

Fish Tacos

Two large tacos featuring lightly blackened Cod with a lime cilantro cream sauce topped with shredded cabbage and Pico de Gallo. Served with chips.
\$14.99

BBQ Burger

Served with a Whiskey-Chipotle BBQ sauce, onion straws and cheddar.
\$12.99

MacAllisters Brave Heart Burger

Served with crumbled bleu cheese, portabella mushroom cap, caramelized onions and provolone.
\$12.99

French Dip

Boars Head Roast beef with mushrooms, caramelized onions, melted provolone and a side of French onion broth. Served on an artisan baguette.
\$12.99

Lamb Burger

Ground Lamb infused with caramelized onions and roasted red peppers. Topped with fried onion straws, feta, lettuce, tomato and cranberry mayonnaise.
\$13.99

MacAllisters Salmon BLT

Pan Seared Atlantic salmon prepared medium rare with bacon, remoulade, lettuce, tomato and red onion.
\$13.99

Pulled Pork

Served with a Whiskey- Chipotle blackberry BBQ sauce, caramelized onions topped with slaw. Served on a Brioche roll.
\$12.99

Scottish Pies

Chicken Pot Pie

Garden vegetables, tender chicken baked in a creamy sauce underneath a buttery puff pastry. Served with mashed potato and vegetable medley.
\$15.99

MacAllisters Steak Pie

Chunks of beef mixed with caramelized onions, carrots, parsnips and a hearty gravy topped with a flaky puff pastry. served with mashed potato and vegetable medley.
\$16.99

Shepherd's Pie

A blend of ground beef & lamb, with a touch of tomato sauce and peas topped mashed potatoes. Served with a side of vegetable medley.
\$15.99

At The Turn

Add cup of soup or salad for 2.99

Atlantic Salmon \$13.99

Fresh 5 oz .Atlantic Salmon filet, grilled medium rare. Served with wild rice and vegetable medley.

Edinburgh Broil \$12.99

4 oz.hand cut beef steak sliced thin and topped with beer infused gravy. Served with mashed potato and vegetable medley.

Grilled Chicken Breast \$ 12.99

Grilled chicken breast served with wild rice and fresh vegetable medley.

Chicken Alfredo \$ 12.99

Grilled Chicken breast, tossed in fettuccine and creamy parmesan Alfredo sauce.

Cod with Lobster Cream Sauce \$ 12.99

Pan seared Cod topped with a decadent lobster cream sauce. Served with wild rice and a vegetable medley.

Sides

Spicy Fries

\$2.75

Soup of the Day

\$2.99

Mixed Vegetable Medley

\$2.50

Small Caesar

1.00 up charge if substituting
\$3.50

Beer Battered Onion Rings

1.50 up charge if substituting
\$3.50

Sweet Potato Fries

1.50 up charge if substituting
\$3.50

Extra loaf of Bread

\$1.50

*** NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illness. Prices do not include tax**

Prices and menu items subject to change



Denotes Scottish Style Dish