

# Practice Range

## Chicken Wings

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

\$12.99

## Bang Bang Chicken

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

Substitute Shrimp for additional \$3.00

## \*Tuna Avocado Tower

Sesame encrusted Ahi Tuna & avocado served with Thai cucumbers, wasabi cream sauce, Unagi Sauce, ginger and wakame.

\$12.99

## Quesadilla

Served with cheddar and Monterey jack, sautéed onions and peppers in a flour tortilla. Served with salsa, sour cream and guacamole. \$9.49

Add Chicken for 2.00

## GF Spinach & Artichoke Dip

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

\$9.99

## Fried Calamari

Lightly seasoned and with a side of smoked tomato aioli.

\$10.99

## Roasted Brussel Sprouts

With Pancetta finished with parmesan and a Balsamic reduction.

\$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

## French Onion Soup

Caramelized onions in a rich beef broth with garlic seasoned croutons, topped with Swiss and provolone.

\$6.50

## Smoked Salmon

Smoked salmon on toasted crostini with a drizzle of dill crème. Served with sides of onions and capers

\$9.99

## Crab Cakes

Two Jumbo Lump Crab Cakes lightly breaded and then baked topped with our house made remoulade.

\$13.99

## Poutine

Crispy Fries Topped with Cheddar Cheese Curds and Beef Gravy.

\$7.99

## Coconut Shrimp

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

\$10.99

# Around The Green

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

Add to any salad: Chicken 4.00 \*Salmon 6.00 \*Ahi Tuna 6.00 \*Beef Tenderloin 6.00 Chicken Salad 5.00

## GF Strawberry Bleu Salad

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

\$9.99

## GF Crab Salad

Jumbo lump crab meat served with avocado slices over a bed of mixed greens with tomato, onions and cucumber. Served with GF Citrus Vinaigrette.

\$14.99

## GF Vermont Maple

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

\$9.99

## 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

## GF Harvest

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

\$9.99

## \*Caesar Salad

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

\$8.99

# The Back Nine

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

## Bangers & Mash

Traditional Scottish style pork sausages served with an onion & beer gravy with mashed potato.  
\$15.99

## Chicken Cordon Bleu

Chicken Breast lightly breaded and stuffed with Ham and Swiss topped with a Dijon cream sauce. Served with Rice and Vegetable Medley.  
\$17.99

## GF 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.  
\$17.99 Full Rack \$23.99

## GF Chicken Curry

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

## GF 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 and garnished with parmesan.  
\$19.99

## Fisherman's Platter

Beer Battered Cod, Shrimp and Sea Scallops served on a bed of fries with as side of Slaw, Tartar Sauce & Cocktail Sauce.  
\$20.99

## \* Pan Seared Scallops

Jumbo Scallops pan seared over a fire roasted corn and jalapeño risotto with Asparagus.  
\$20.99

## Crab Cakes

Jumbo Lump Crab Cakes lightly breaded and then baked topped with our house made remoulade. Served with wild rice and fresh vegetable medley.  
\$18.99

## GF \*Asian Salmon

Pan Seared served over Asian Vegetables and topped with a Sesame Seed and a Citrus Ginger Sauce.  
\$18.99

## \* 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

## 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

## \*Twin Filet Mignon

2 4oz grilled Filet Mignon served with Risotto, a mushroom demi glaze and asparagus.  
\$22.99

## MacAllisters Fish & Chips

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

## Crab Stuffed Haddock

Fresh Haddock and House made crab and herb stuffing covered in a decadent seafood sauce. Served with wild rice and vegetable medley.  
\$19.99

# Sand Wedge

All Sandwiches served with fries

## \*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

## \*MacAllisters Salmon BLT

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

\$13.99

## French Dip

Boars Head Roast beef with mushrooms, caramelized onions, melted provolone and a side of Au Jus. Served on an artisan baguette.

\$12.99

## \*Smokehouse Burger

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

\$13.99

## Guinness Cheddar Infused Meatball Sub

With caramelized onions and cheese sauce on a Pretzel roll. Served with fries.

\$11.99

## Shrimp Po-Boy

Lightly breaded fried Gulf Shrimp with lettuce, tomato and a house made remoulade sauce on a artisan baguette.

\$13.99

## \*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

## \*Bacon Burger

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

\$12.99

## \*Wagyu Burger

Local Florida Beef with caramelized onions, mushrooms and Swiss cheese.

\$15.99

## Fish Tacos

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

\$14.99

# 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

## Salmon Pie

Fresh Atlantic Salmon in a rich hearty Seafood cream sauce underneath a buttery 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

# Sides

## Spicy Fries

\$2.75

## Small Caesar

1.00 up charge if substituting

\$3.50

## Sweet Potato Fries

1.50 up charge if substituting

\$3.50

## Soup of the Day

\$2.99

## Beer Battered Onion Rings

1.50 up charge if substituting

\$3.50

## Mixed Vegetable Medley

\$2.50

## Choice of Asparagus, Broccoli or Green Beans

\$3.50

**\* NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illness. \* Indicates these Menu items\***

**Prices do not include tax Prices and menu items subject to change**



Denotes Scottish Style Dish

GF = Gluten Free. Please ask server for other dishes that may be altered to become gluten free.