

# Practice Range

## Chicken Wings

Tossed in medium, hot, or BBQ sauce. Served with a side of bleu cheese or ranch.  
\$12.99

## Fried Calamari

Lightly breaded with a side of smoked tomato aioli.  
\$10.99

## \*Tuna Avocado Tower

Sesame encrusted rare Ahi Tuna & avocado served with Thai cucumbers, wasabi cream sauce, Unagi sauce, ginger and wakame.  
\$13.99

## Coconut Shrimp

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

## GF Spinach & Artichoke Dip

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

## Crab Cakes

Two jumbo lump crab cakes lightly breaded and then baked, finished with our house made remoulade.  
\$13.99

## \*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.  
\$6.99

## Bang Bang Chicken

Fried and tossed in a creamy peanut and spicy sweet chili sauce. \$9.99  
Substitute Shrimp for additional \$4.00

## Roasted Brussels Sprouts

With Pancetta finished with parmesan and a Balsamic reduction.  
\$10.99

## Poutine

Crispy fries topped with cheddar cheese curds and gravy.  
\$7.99

## Quesadilla

With cheddar and Monterey jack, sautéed onions and peppers in a flour tortilla. Served with salsa, sour cream and guacamole. 9.49  
Add Shrimp \$4.00  
Add Chicken for 2.00

# 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 7.00 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 house made Vermont maple vinaigrette.  
\$10.99

## Greek Salad

Romaine, green olives, kalamata olives, feta, pepperoncini, roasted red peppers, tomatoes, cucumbers and red onions. Served with house made Italian vinaigrette.  
\$10.99

## Southwest Salad

Romaine, Fire roasted corn, onions & peppers, black beans, avocado, fried tortilla strips, cheddar, tomato. (blackened chicken recommended). Served with chipotle ranch dressing  
\$10.99

## GF Harvest

Mixed greens, almonds, dried cranberries, goat cheese, raspberry pickled red onions and candied butternut squash. Served with GF house made balsamic vinaigrette  
\$10.99

## \*Caesar Salad

Romaine lettuce tossed in house made creamy GF Caesar dressing topped with croutons and parmesan.  
\$9.99

# The Back Nine

## Bangers & Mash

*Traditional Scottish style pork sausages served with an onion & beer gravy with garlic mashed potatoes.*  
\$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 blackberry-chipotle BBQ sauce. Served with slaw and fries.*  
Half Rack 17.99 Full Rack \$23.99

## GF Goats Cheese Chicken

*Grilled chicken breast with a creamy parmesan sauce topped with basil, scallions, bacon and goat cheese. Served with garlic mashed potato and vegetable medley.*  
\$17.99

# The Clubhouse

## Seafood Linguini

*Jumbo shrimp, mussels, sea scallops and clams tossed in a garlic tomato sauce served over linguini and garnished with parmesan.*  
\$20.99

## Fisherman's Platter

*Beer battered cod, shrimp and sea scallops served on a bed of fries with a 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.*  
\$21.99

## Crab Cakes

*Three jumbo lump crab cakes lightly breaded and then baked topped with our house made remoulade. Served with wild rice and fresh vegetable medley.*  
\$19.99

## GF \*Asian Salmon

*Roasted and served over Asian vegetables and topped with sesame seeds and a Citrus Ginger Sauce.*  
\$19.99

## \* Pecan Crusted Salmon

*Fresh Baked Salmon Encrusted with Pecans and a Dijon 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.*  
\$18.99

## \*Twin Filet Mignon

*Two 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.*  
\$17.99

**\* 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

## Sand Wedge

All Sandwiches served with fries

### \*BBQ Burger

Served with a blackberry-chipotle BBQ sauce, onion straws and cheddar.  
\$12.99

### \*Bacon Burger

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

### Shrimp Po-Boy

Lightly breaded and fried Gulf shrimp with lettuce, tomato and a house made tarter sauce on an artisan baguette.  
\$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

### \*MacAllisters Salmon BLT

Pan seared Atlantic salmon prepared medium rare with bacon, remoulade, lettuce, tomato and red onion.  
\$14.99

### Fish Tacos

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

### \*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

### \*Wagyu Burger

Served with caramelized onions, mushrooms and Swiss cheese.  
\$15.99

### **NEW** Peppered Pork Belly

Boars Head peppered pork belly with mayo, arugula, roasted red peppers and provolone. Served on a Brioche roll.  
\$13.99

## Scottish Pies

### Chicken Pot Pie

Garden vegetables, tender chicken baked in a rosemary cream 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 with mashed potatoes. Served with a side of vegetable medley.  
\$15.99

## Wee Bits

### Atlantic Salmon \$15.99

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

### Grilled Chicken Breast \$ 14.99

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

### Chicken Alfredo \$ 14.99

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

### Meatloaf Wrapped in Bacon 13.99

Freshly made bacon wrapped meatloaf with mashed potato gravy and slaw.

## Sides

### Spicy Fries

\$2.75

### Mixed Vegetable Medley

\$2.50

### Asparagus, Broccoli or Green Beans

\$1.50 up charge if substituting  
\$3.50

### Soup of the Day

Cup 2.99 Bowl 5.75

### Small Caesar

1.00 up charge if substituting  
\$3.50

### Substitute Poutine

\$2.75

### Chowder of the Day

Cup 3.50 Bowl 5.99

### Beer Battered Onion Rings

1.50 up charge if substituting  
\$3.50

### Sweet Potato Fries

1.50 up charge if substituting  
\$3.50

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