

Practice Range

Chicken Wings

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

*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

Crab Cakes

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

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

Roasted Brussels Sprouts

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

Bang Bang Chicken

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

GF Spinach & Artichoke Dip

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

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

Poutine

Crispy fries topped with cheddar cheese curds and 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 Dressings: GF Ranch Bleu Cheese 1000 Island House Italian GF Citrus Vinaigrette GF Balsamic
Vinaigrette GF Honey Mustard

Add to any salad: Blackened or Grilled * Chicken 4.50 * Salmon 7.00 * Ahi Tuna 7.00 * Shrimp 6.50
or Chicken Salad 5.00

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

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

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 Beet Salad

Fresh beets, mixed greens, arugula, goat cheese, cranberries, almonds and pickled red onions. Served with a house made GF Citrus Vinaigrette.
\$10.99

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

*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

MacAllisters Lunch Fish & Chips

Beer battered cod served with fries, house made tartar sauce and slaw.
\$15.99

*Grilled or Blackened Salmon

Choose fresh Atlantic salmon filet grilled or blackened, prepared medium-rare. Served with wild rice and vegetables.
\$15.99

GF Half Rack BBQ Ribs

Award winning center cut St Louis style pork ribs slow roasted with our house made Whiskey-Chipotle BBQ sauce. Served with slaw and fries.
\$15.99

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

Citrus Ginger Stir Fry

Sautéed fresh vegetables and chicken served with a citrus-ginger sauce over rice.
\$11.99

Lunch Seafood Linguini

Jumbo shrimp, mussels, sea scallops and clams tossed in a garlic tomato sauce with linguini.
\$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

Sand Wedge

All sandwiches served with fries.

NEW Peppered Pork Belly

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

Corned Beef Reuben

Slow cooked Boar's Head corn beef served on marbled rye topped with sauerkraut, melted Swiss and 1000 Island Dressing.
\$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

Lemon Basil Chicken

Lightly blackened chicken breast with caramelized red onions, spinach, tomato, Swiss and a lemon-basil mayo.
\$10.99

Roast Beef Panini

Boars Head roast beef, tomato, onion, horseradish mayo and Swiss cheese.
\$11.99

Chicken Salad Wrap

Chicken salad with dried cranberries, pecans, red grapes, lettuce, tomato. Served in a Tomato herb wrap.
\$10.99

*MacAllisters Salmon BLT

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

Turkey Bacon Panini

Smoked turkey breast, bacon, avocado, provolone and pesto mayo.
\$10.99

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

*** NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illness. * Indicates Items***
Prices do not include tax Prices and menu items subject to change

Burgers

All burgers are 8 oz. and served on a Brioche roll with a side of fries.

*Bacon Burger

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

*Wagyu Burger

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

*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

*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

*BBQ Burger

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

Par 3 For \$11.99

Choose one of the following selections (no substitutions)

1) Half Turkey Flatbread Soup of the Day Fries

Boar's Head smoked turkey, Swiss, lettuce, tomato, red onion and cranberry mayonnaise on a flatbread.

2) Half Chicken Salad Club Soup of the Day Fries

Chicken salad with dried cranberries, pecans, red grapes, mayonnaise, lettuce, tomato and bacon served on a flatbread.

3) Bacon Wrapped Meatloaf Mashed Potato Slaw

House made bacon wrapped meatloaf with gravy.



Sides

Spicy Fries
\$2.75

Sweet Potato Fries
1.50 up charge if substituting
\$3.50

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

Beer Battered Onion Rings
1.50 up charge if substituting
\$3.50

Chowder of the Day
Cup 3.50 Bowl 5.99

Poutine
Substitute fries to poutine.
\$2.75

GF = gluten free. Ask server for other items that may be altered to become gluten free.

 Denotes Scottish Style Dish