

Appetizers

Nachos Supreme \$12.99
Fried corn tortillas, Smoked Beef Brisket or Chicken
Co-Jack cheese and Queso, Pico de Gallo, sour cream
Guacamole, Jalapenos and Salsa

Pot stickers \$8.99
Traditional Pork Pot Stickers pan seared and served
With our house made sweet Chili Sauce

Walleye Fingers \$15.99
Canadian Walleye Strips dipped in our house beer batter
Served with Tartar Sauce and Lemon Wedge

46th Hole Signature Chicken Wings \$9.95
One pound of Smoked bone in or breaded boneless wings
tossed in your choice of Buffalo, BBQ, Sweet Chili Sauce
Teriyaki, Thai Peanut, Cowboy BBQ or Bloody Mary Dry Rub

Steak Bites \$10.99
Cubed Steak Seasoned and Seared
Served with Onion Rings and Spicy Mustard

Blistered Green Beans \$7.99 **GF**
Fresh Green Beans Pan Seared in Sesame Oil
and tossed with House made Sweet Chili Sauce.
Served with Jasmine Rice and Crispy Won Ton Skins

Beef or Chicken Quesadilla \$12.99
Flour Tortilla, Smoked Beef Brisket or Chicken
Co-Jack cheese & Queso, Pico de Gallo, sour cream
Guacamole, Jalapenos & Salsa

Brisket Potato Skins \$9.99
House Smoked Beef Brisket, Cheddar Cheese
Diced Bacon, Chives & Ranch Dip

Chicken Tenders \$8.99
Served with a Choice of Honey Mustard
or Ranch

Salads and Soups — Add Chicken \$3.50 or Grilled Shrimp \$7.50 to any Salad

Fried Chicken Salad \$12.99
Baby greens, Avocado, Tomatoes, Diced Bacon
Candied Almonds. Topped with Crispy Chicken
And Ranch Dressing

Cobb Salad \$11.99 **GF**
Mixed Greens, Hardboiled Egg, Ham, Turkey Tomato
Bacon and Green Onions.
Served with your Choice of Dressing

Spinach Salad \$12.99 **GF**
Fresh Spinach, Diced Mangos, Strawberries
Mandarin Oranges & Candied Almonds
Served with Raspberry Vinaigrette

Caesar Salad \$7.99
Chopped Romaine Tossed in Caesar Dressing
Topped with Shredded Parmesan Cheese

Chicken & Wild Rice Soup
Cup of Soup \$2.99
Bowl of Soup \$3.99

Soup of the Day
Cup of Soup \$2.99
Bowl of Soup \$3.99

Sandwiches — Served with choice of French Fries, Tator Tots or Coleslaw

Ranch Wrap \$11.99
Crispy or Grilled Chicken Tossed with Colby Jack Cheese
Cucumber, Tomato, Bacon, Mixed Greens and Ranch
Wrapped in a Spinach Tortilla

Majestic BLT \$9.99
Thick Sliced Vine Ripened Tomatoes, thick cut Applewood
Smoked Bacon, Fresh Lettuce and Mayonnaise
On a Toasted Sour Dough Bread

Rueben \$11.99
Grilled Marble Rye Bread, sliced Corned Beef
Swiss Cheese and Sauerkraut
with 1,000 Island Dressing

Majestic House Smoked Turkey \$11.99
Fresh Turkey Breast, House Smoked and Piled High
Fresh Tomatoes, Lettuce, Bacon, Provolone Cheese
Avocado Aioli. Served on Wild Rice, Cranberry Bread

Brisket Hoagie \$11.99
Our House Smoked Beef Brisket tossed in Cowboy BBQ sauce
Topped with Sautéed Onions & Pepper Jack Cheese
Served on a Toasted Hoagie Bun

a la carte

Garden Salad	\$2.99	Coleslaw	\$2.99	French Fries	\$2.99	Waffle Fries	\$3.49	Mashed Potatoes	\$2.99
Caesar Salad	\$2.99	Veg Du Jour	\$2.99	Tator Tots	\$2.99	Baked Potato	\$2.99		after 3pm

From the Grill — Served with choice of French Fries, Tator Tots or Coleslaw

Crushed Burger \$8.99
Crushed Burger served with your choice of Cheese
Double \$9.50 – Triple \$10.99 add Bacon for \$3.00

Up in Smoke Burger \$11.99
Grilled Patty with our House Smoked Beef Brisket
Smoked Cheddar Cheese, Pickled Red Onions & Bacon

BBQ Tangler Burger \$12.99
A grilled Patty topped with Cowboy BBQ sauce, Bacon
Cheddar Cheese, Onion Tanglers & Seasoned Sour Cream

Grilled Patty Melt \$10.99
Buttery Grilled Pumpernickel Bread with Fried Onions
Swiss and American Cheese

Crossroads Burger \$11.99
Lettuce, Tomato, Avocado, Mayo
Red Onion and your Choice of Cheese

SW Chicken Sandwich \$12.99
Cajun Rubbed Grilled Chicken Breast
Guacamole, Bacon, Pepper Jack Cheese
Pico de Gallo

Flat Breads

Caprese Flat Bread \$11.99
Fresh Basil, Fresh Mozzarella
Sliced Vine Ripened Tomatoes and Balsamic Syrup

Chicken and Blue Cheese \$11.99
Roasted Pulled Chicken, Garlic Cream Sauce
Fresh Sautéed Mushrooms & Blue Cheese

Taco Flat Bread \$11.99
Our Seasoned Chicken or Smoked Brisket
Pico de Gallo, Shredded Co Jack Cheese
Drizzled with Seasoned Sour Cream

Entrees — All Entrees are served with a Choice of Soup or Salad and Fresh Bread

Cajun Pasta \$18.99 **GF**
Creamy Cajun Sauce tossed with Sautéed Chicken
Penne Noodle, Julienne Peppers and Onions

Panko Walleye \$21.99
Walleye Fillet Breaded with Panko Bread Crumbs
topped with Sundried Tomato and Caper Butter
Served with Yukon Mashed Potatoes

Beef Brisket \$17.99
House Smoked Briskett with Traditional Beef Gravy
Served with Yukon Mashed Potatoes
And Fresh Vegetables

Baked Tilapia \$15.99
Tilapia Fillet brushed with Ginger Glaze and baked
Topped with a Citrus Buerre Blanc & Green Onions
Served with jasmine Rice and Fresh Vegetables

Top Sirloin \$22.99 **GF**
8 oz Center Cut Top Sirloin Steak Grilled to your liking
Served with Fresh Vegetables and your choice of Potato
Ask your server about the Steak of the Week

Roasted Chicken \$17.99 **GF**
A Half Chicken Marinated in Herbs and Olive Oil
Roasted and served with Fresh Vegetables
and Yukon Mashed Potatoes

Dessert

Brownie A'La Mode \$6.99
Hot Chocolate Brownie Topped with
Vanilla Ice Cream and Chocolate Sauce

Two Scoop Ice Cream Sundae \$3.99
Choose from Vanilla or Chocolate Ice Cream
Topped with Chocolate Sauce, Whipped Cream and a Cherry

New York Cheesecake \$4.99
Topped with Seasonal Fruit

Beverages

Soda \$3.00
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist
Mountain Dew, Diet Sierra Mist

Other Beverages \$3.00
Unsweetened Iced Tea, Lemonade, Orange Juice
Cranberry Juice, Coffee, Tea

Coming Soon Weekly Food and Drink Specials

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or eggs may increase your risk of Foodborne Illness

