

APPETIZERS

Coconut Shrimp 7.95 8

Hand breaded, served with Mango Salsa

Spinach and Artichoke Dip 6.95 7

Fresh spinach and artichoke hearts with garlic, cream, and Parmesan cheese, with tortilla crisps

Calamari ***** 5.95 6

Lightly breaded and deep fried, served with a Citrus Wasabi Aioli and Sweet Chili Sauce

Buffalo Cheese Sticks ***** 5.95 6

Monterey Jack and Blue Cheese fried in a spicy Buffalo batter, served with Ranch dipping sauce

Green Bean Fries ***** 4.95 5

Fresh battered Green Beans with a Wasabi Ranch dipping Sauce

Haystack Onion Rings ***** 3.95 4

Thinly sliced onions lightly breaded and fried.

SALADS and SOUP

Coconut Shrimp Salad 8.95 9

Coconut shrimp served over fresh greens with fresh pineapple, strawberries, and mango salsa, with an Orange Vinaigrette

Grilled Pear 6.95 7

Grilled Bartlett Pear over field greens with blue cheese, candied pecans, raisins, and honey. White Balsamic Vinaigrette

Caesar Salad ***** 3.95 4

Fresh romaine tossed with croutons, parmesan cheese and Caesar dressing.

*Add Grilled Chicken Breast ***** 7.95 8*

Soup and Salad Bar 6.95 7

French Onion Soup *Sweet Onions in a rich Sherry broth, topped with croutons and swiss cheese* 3.95 4

CHICKEN ENTREES

Roast Chicken Breast 13.95 14

Pan roasted chicken breast with sauce chasseur, herbed green beans, and smashed potatoes

Chicken Florentine Alfredo 14.95 15

Chicken breast with spinach, artichoke hearts, and sundried tomatoes. Finished with our homemade Alfredo sauce and fettuccinni

Blackened Chicken 14.95 15

Blackened chicken breast over a three cheese bacon mac n cheese

Pecan Chicken 13.95 14

Pecan crusted chicken breast with a marsala mushroom sauce, smashed potatoes, and green beans

Cashew Chicken 12.95 13

Sautéed chicken breast with fresh vegetables in a light teriyaki sauce, over rice blend topped with cashews

Spicy Peanut Chicken 12.95 13

Sautéed chicken breast strips with stir fry vegetables finished with a spicy peanut sauce and tossed with pasta.

VEGETARIAN ENTREES

Portabella Mushroom Ravioli 11.95 12

Portabella stuffed ravioli finished with a parmesan tomato cream sauce.

Spicy Peanut Noodle Bowl 10.95 11

Fresh stir fry vegetables tossed with pasta and finished with a spicy peanut sauce.

Fettuccini Alfredo 11.95 12

Fettuccini pasta tossed with our home made Alfredo sauce.

Vegetable Stir Fry 9.95 10

Fresh sautéed stir fry vegetables finished with a light teriyaki sauce, served rice blend

Tables of 8 or more, a 15% gratuity may be added to your bill

FISH and SEAFOOD ENTREES

Seafood Alfredo 16.95 17

Gulf shrimp, scallops, and langostino lobster finished with our homemade Alfredo sauce and pasta.

Canadian Walleye 15.95 16

Available beer battered or baked with seasoned butter, herbed green beans, and Kamut Rice blend

Ahi Tuna 15.95 16

rolled in black and white sesame seeds and seared, served with a Citrus Wasabi Aioli, Kamut Rice blend

Spicy Mango Shrimp 15.95 16

Gulf shrimp sautéed with peppers and onions, and finished with a mango chili sauce fresh mangoes, and Kamut Rice blend

Cedar Salmon 14.95 15

Basted with balsamic vinegar and honey wrapped in cedar paper and grilled, with green beans and Kamut Rice blend

Sea Scallops 15.95 16

Dusted with Dill and seared, over a Grapefruit Beurre Blanc with Kamut Rice blend

Gulf Shrimp Choice of two 14.95 15

Choice of three 17.95 18

Available beer battered, lemon pepper, coconut fried, or scampi style, served over Kamut Rice blend

COMBINATIONS

Steak and Lobster 34.95 35

Our 6 ounce shoulder tenderloin paired with a 6 ounce lobster tail.

Steak and Snow Crab 25.95 26

Our 6 ounce shoulder tenderloin served with half a pound of snow crab legs.

Steak and Shrimp 23.95 24

Our 6 ounce peppered shoulder tenderloin served with six jumbo shrimp, scampi style or beer battered.

Entrees served with soup and salad bar, fresh baked bread

BEEF and PORK ENTREES

Filet Mignon 22.95 23

Rolled in porcini powder and seared, over a port and mushroom demi-glace onion strings, green beans, and smashed potatoes

Ribeye Steak 18.95 19

charbroiled topped with sautéed onions and mushrooms with mozzarella, green beans and choice of potato

Mesquite Ribs 1/2 Rack 13.95 14 Full Rack 17.95 18

Slow roasted baby back ribs topped with our homemade Honey Chipotle BBQ sauce.

Pork Tenderloin 13.95 14

With a Citrus Sesame crust, Blackberry Ginger sauce, Green Beans, and Kamut Rice blend

Bistro Tenderloin 17.95 18

Rolled in a Peppercorn rub, with a mushroom ragout, green beans and smashed potatoes

LIGHTER FARE

Steak Sandwich 11.95 12

A broiled sirloin steak served on a toasted roll with sautéed mushrooms and onions, served with French fries.

Herb Crusted Cod 10.95 11

Baked cod with an herbed breadcrumb crust, served with potato choice and salad bar.

Broasted Chicken 10.95 11

A broasted 1/2 chicken served with potato choice and salad bar.

Teriyaki Glazed Chicken Breast 10.95 11

A broiled chicken breast topped with a teriyaki glaze, served over wild rice. Includes salad bar.

Broiled Cheeseburger 5.95 6

Served with French fries.

DAILY FEATURES

FRIDAY EVENINGS

Fish Fry 9.95 10

Available beer battered or baked, served with coleslaw, fresh baked bread, and choice of potato.

All You Can Eat Fish Fry 12.95 13

Lake Perch 11.95 12

Hand breaded and deep fried, served with coleslaw, fresh baked bread and choice of potato.

Land and Sea Buffet 14.95 15

SATURDAY EVENING PRIME RIB BUFFET 18.95 19

SUNDAY CHAMPAGNE BRUNCH 11.95 12

Banquet Information

Planning a wedding, graduation party, rehearsal dinner, anniversary, or business meeting?

Let the staff at Pine Hills Golf Course and Supper Club help you plan your next event.

The Many Trails Banquet Hall or the lower level of the Clubhouse is the perfect spot to

hold your event. Pine Hills can accommodate functions for up to 300 guests.

For more information please ask your server or contact us at 715-787-3778.

Pine Hills looks forward to helping you make your event a success!

