

APPETIZERS

FIRE CRACKER SHRIMP \$14

Six jumbo shrimp pan-fried and glazed with firecracker sauce served with grilled flatbread

NACHOS \$14

Fresh fried corn tortilla chips piled with ground beef or chicken, lettuce, tomato, onion, cheese and sour cream

CHICKEN WINGS \$16 per dozen

Crispy traditional or boneless wings hand tossed in your favorite sauce: plain, buffalo, ghost pepper, sweet chili, garlic parmesan, or apple bourbon bbq

GATOR BITES \$14

Flash fried served with a spicy remoulade sauce

CHEESE BOARD \$16

Imported and domestic cheese accompanied with stone ground mustard, house made jam and served with a crispy French baguette

VENISON SLIDERS \$16

Three venison sliders topped with Michigan white cheddar and pickled pepper relish

SHORT RIB TACOS \$13

Three slow braised brisket tacos topped with spicy house made kimchi and yum yum sauce

SOUP

BEAST CHILI \$5 cup \$7 bowl

Blend of wagyu beef, elk, bison and wild boar simmered with fresh vegetables and spices

SALADS

Add Chicken +6, Shrimp +7 or Steak +10

GARDEN SALAD \$6 half \$12 full

Michigan greens, tomato, red onion, cucumber, cheese and herbed croutons

CAESAR SALAD \$6 half \$12 full

Crisp romaine lettuce, parmesan cheese, herbed croutons tossed in a creamy dressing

CHOP CHOP \$7 half \$14 full

Crisp romaine lettuce, black forest ham, roasted turkey, bacon, red onion, cucumber, boiled egg and blue cheese

HAND HELDS

**All served with fries and a pickle
or upgrade to onion rings for \$2
Add bacon or cheese for \$1.50**

ANTLER BURGER \$15

Served with lettuce, tomato and onion served on a brioche bun

CUBANO \$14

Slow roasted pork, sliced black forest ham, swiss cheese, pickles and mustard on a French roll

CHICKEN SANDWICH \$14

Swiss cheese, applewood smoked bacon, lettuce, tomato, red onion on a brioche bun

PASTRAMI ON RYE \$14

Thin sliced pastrami piled high served with deli mustard



 **GARLAND**
LODGE & GOLF RESORT

Consuming raw/undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness...

ENTREES

BONE-N-CHICKEN BREAST \$24

Pan seared organic bone-n-chicken breast served with buttery mashed potatoes and creamed corn with a pan chicken gravy

BAKED MAC-N-CHEESE \$12

Cavatappi pasta tossed in a cheese sauce topped with herbed bread crumbs and baked

Add Chicken +6, Shrimp +7 or Steak +10

SHRIMP SCAMPI \$24

Sweet gulf shrimp sautéed in garlic and olive oil served with buttery mashed potatoes and seasonal vegetables

BEASTLOAF \$26

Perfect blend of wagyu, elk, bison and wild boar served with buttery smashed potatoes and fresh vegetables topped with a mushroom red wine demi sauce

APPLEWOOD HOUSE SMOKED STRIPLOIN \$38

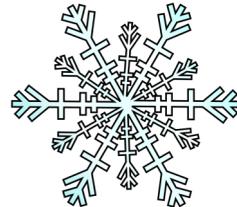
14oz house smoked strip steak chargrilled to perfection topped with a leek and wild mushroom ragout served with smashed potatoes and fresh seasonal vegetables

FLATBREADS

BUILD YOUR OWN \$9

Marinara Sauce & Cheese

\$1.00 per additional item: pepperoni, italian sausage, bacon, ham, bell pepper, mushroom, onion, black olive, tomato, banana pepper, pineapple, extra cheese



DESSERT

Ask our wait staff for today's
dessert selection



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