

Red Tail Golf Club

Clubhouse Menu

Starters

Hummus and Pita Platter 11

Club Favorite! House made hummus served with a platter of Mediterranean veggies, feta cheese grilled pita wedges

Wings 10

Ten wings tossed in your choice of buffalo, teriyaki, BBQ, Cajun, garlic parmesan, honey mustard, sracha bourbon, Caribbean Jerk, Thai curry or sweet chili (celery with ranch or bleu cheese 1.00)

Spicy Brussel Sprouts (gf) 10

Sautéed then tossed with Nueske pork belly, garlic, micro greens and sracha then topped with parmesan sprinkles

Andouille Cheese Fritter 8

Fried corn fritter with cheddar cheese, onion, bacon and Andouille sausage

Meatball Platter 12

Hand ground in house with locally sourced ingredients over fresh marinara and parmesan cheese

Cheese Quesadilla 8

Loaded with cheddar- jack cheese, served with sour cream and salsa

- Chicken 4.00
- Ground Beef 4.00
- Duck Confit 6.00
- Prime Steak 7.00

Chicken Tenders 8

Breaded chicken strips served plain or tossed in any wing sauce (celery with ranch or bleu cheese add 1.00)

Duck Rangoon 10

Hand wrapped wontons with cream cheese, scallions, carrots and duck confit, with Korean chili sauce and Thai curry drizzle

Salads

*Compliment your salad with Chicken (\$4)
Salmon or Shrimp (\$6) Prime Steak (\$7)*

Red Tail House Salad (gf) 7

Fresh mix with micro greens, matchstick carrot, onion, cherry tomato, fresh sliced cucumber and black olive (add cheese \$.50)

Classic Caesar Salad 8

Crisp romaine lettuce, garlic croutons and shaved Romano cheese

The Wedge (gf) 8

Iceberg lettuce, diced tomato, red onion, pork belly bits, crumbled blue cheese and white French dressing

Mexican Salad Bowl (gf) 11

Seasoned rice layered with ground beef, black bean, Pico de Gallo, lettuce and cheddar cheese

Supreme Steak Salad 15

USDA Prime sirloin, mixed greens, pickled red onion cherry tomato, candied pecan with parmesan cheese and a red wine demi topper

Southwest Chicken Salad (gf) 12

Grilled chicken over chopped romaine tossed with pork belly bits, bleu cheese, tomato and southwest ranch dressing- topped with Pico de Gallo and avocado

Greek Salad (gf) 10

Tomato, cucumber, feta cheese tossed in lemon, oregano and extra virgin olive oil

Dressings: Ranch, Southwest Ranch, Italian, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Blue Cheese, Honey Mustard, White French and Russian

Sandwiches & Burgers

Served with chips or fries

Rueben 12

Corned beef, Swiss cheese, Russian dressing and sauerkraut on grilled rye bread

Red Tail Burger 10

A Fligner blend of beef grilled and topped with your choice of cheese on a brioche bun

Substitute chicken, turkey burger or veggie burger

- fried egg 1.50
- mushroom 1.00
- bacon 1.50
- pork belly 2.00
- avocado 1.50
- extra cheese 1.00

(above items can be added to any sandwich)

Prime Rib Dip 12

Shaved prime rib, topped with mushrooms, onions, provolone cheese, served with au jus and horsey sauce

The Club 12

Ham, turkey, bacon, avocado, lettuce, tomato, American and muenster cheese piled high on three slices of white bread with a basil pesto

Grouper Bite Sandwich 14

Wild Grouper bites breaded and fried, topped with pepper-jack cheese and coleslaw on a hoagie bun, served with spicy dressing

The Asian Chicken Wrap 12

Crispy chicken, julienne vegetables with lettuce tossed in teriyaki sauce, garnished with mandarin oranges

Boom Boom Wrap (Dave & Sue Piros Creation) 12

Fried shrimp tossed in a boom boom sauce, with lettuce and diced tomato stuffed in a grilled wrap

Buffalo or Caesar Wrap 12

Grilled or crispy chicken, buffalo or Caesar!



gf= gluten free

Pizza Select from regular or thin 12" crust / **gluten free crust add \$3.00**

Duck Flatbread	14
Caramelized onion, goat cheese, pine nuts, micro greens and duck confit	
Meat Deluxe	15
Sausage, pepperoni, bacon and ham, topped with an Italian blend of cheeses	
Vegetable	13
Diced tomato, onion, black olive, red and green pepper	
Big Peto Pitanto (Bob & Joan Ellis Creation)	14
Pepperoni, sausage, mushrooms, black olives, green peppers and onions	

Red Tail Pizza	12
Choose two toppings and sauce of your choice (Marinara, Alfredo or BBQ sauce)	

ADDITIONAL PIZZA TOPPINGS:

red pepper, green pepper, onion, tomato, black olive, banana pepper, jalapeño, fresh basil or spinach ...**add .50 each**
mushroom, chicken, pepperoni, bacon, ham, sausage, shrimp, anchovy, asparagus, squash, zucchini, or pineapple...**add 1.00 each**

Club Entrees Served with a salad and fresh baked bread

14oz. Ribeye (gf) Hand cut USDA Choice, topped with porcini compound butter
Served with asparagus and scalloped potatoes

30

Filet Mignon (gf) 8 or 6 ounce, hand cut filet, drizzled with red wine demi
Served with broccoli and Chef's cauliflower mash

32/28

Steak Preparation Descriptions

Rare...Cool Red Center

Medium Rare...Warm Red Center

Medium.....Pink Throughout

Medium Well.....Warm Throughout, Pink Almost Gone

Well.....Warm Brown Center, No Pink

Skuna Bay™ Salmon (gf) Fresh and Hand Cut! Pan seared with a vanilla beurre blanc
Served on a cedar plank accompanied with asparagus and rice pilaf

25

Chicken & Broccoli Alfredo Ohio sourced grilled chicken breast, tossed with fresh broccoli and fettucine alfredo
Topped with parmesan cheese

21

Root Beer Pork Chop (gf) 10oz juicy and tender, grilled and topped with a savory root beer glaze
Served with steamed broccoli and garlic mashed

26

Orange Roughy (gf) Pistachio crusted and pan seared, served with broccoli and rice pilaf

24

Lobster Pappardelle Handmade pasta tossed in a rich lobster cream sauce, Romano cheese, tomato, peas and zucchini, topped with two 4oz. petite lobster tails

36

Sides

Garlic Mashed	4
Rice Pilaf	4
Scalloped Potatoes	4
Asparagus	4
Steamed Broccoli	4
Cauliflower Mash	4
Coleslaw	4
Sweet Potato Fries	4
Onion Rings	5

Additional Sides or Toppers

Cajun Dust	2
Red Wine Demi	3
Root Beer Glaze	3
Porcini Compound Butter	3
Fresh Sautéed Mushrooms & Onions	3
Bleu Cheese Cream Sauce	3
Grilled Shrimp	9
4oz. Lobster Tail	14

Soups *Choose a cup or bowl

French Onion	6
Red Tail Chili*	3/5
Soup du Jour*	3/5