

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	Meatball Platter 12 Hand ground in house with locally sourced ingredients over fresh marinara and parmesan cheese
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)	Cheese Quesadilla 8 Loaded with cheddar- jack cheese, served with sour cream and salsa • Chicken 4.00 • Ground Beef 4.00 • Prime Steak 7.00
Spicy Brussel Sprouts (gf) 10 Sautéed then tossed with pork belly, garlic, micro greens and sracha then topped with parmesan sprinkles	Chicken Tenders 8 Breaded chicken strips served plain or tossed in any wing sauce (celery with ranch or bleu cheese add 1.00)
Buffalo Shrimp 11 Fried and battered shrimp over bed of spring mix, with a buffalo sauce drizzle	Mussels (gf) 14 Sautéed in garlic, butter, basil and Sambuca topped with scallions and diced tomato
Red Tail Chips 8 Our house made potato chips topped with beer cheese, bacon and scallions	Southwest Egg Rolls 8 Served with a side of creamy guacamole sauce for dipping

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)	Mexican Fiesta Salad Bowl (gf) 11 Seasoned Ground Beef layered with rice, black Beans, Pico de Gallo, cheese and lettuce
Classic Caesar Salad 8 Crisp romaine lettuce, garlic croutons and shaved Romano cheese	Supreme Steak Salad 15 USDA- a perfectly seasoned prime sirloin, pickled red onion, cherry tomato, candied pecan with parmesan cheese and a red wine demi topper
The Wedge (gf) 8 Iceberg lettuce, diced tomato, red onion, pork belly bits, crumbled blue cheese and white French dressing	Southwest Chicken Salad (gf) 12 Grilled chicken breast, pork belly bits, bleu cheese, tomato, avocado and Pico de Gallo served with our homemade southwest ranch dressing
Spinach Salad (gf) 8 Spinach, tomato, bacon, apple, walnuts and blue cheese, served with a warm bacon vinaigrette	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 Lean corned beef, Swiss cheese, Russian dressing and sauerkraut on grilled rye bread	The Classy Croissant "Club" 12 Ham, turkey, bacon, lettuce, tomato, American and muenster cheese piled on a warm croissant with a basil pesto
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)	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
Crab & Lobster Salad Roll 16 Fresh crab and lobster pieces in a creamy sauce, served in a traditional New England style bun with crispy lettuce	Boom Boom Wrap (Dave & Sue Piros Creation) 12 Fried shrimp tossed in a boom boom sauce, with diced tomato and lettuce stuffed in a grilled wrap
Prime Pretzel 12 Shaved prime rib-sliced and stacked with melted cheddar cheese, and spinach finished with a beer stout whole grain mustard on a pretzel bun	Buffalo Chicken Wrap 12 Grilled or crispy chicken, tossed in buffalo sauce with lettuce, tomato and cheddar cheese
	Caesar Wrap 12 Grilled or crispy chicken, tossed in creamy Caesar dressing with parmesan cheese and lettuce

gf= gluten free

Pizzas

Select from regular or thin 12" crust / **gluten free crust add \$3**

Mexican Pizza 14

Seasoned ground beef, black olives, Pico de Gallo and salsa, topped with cheddar cheese and sour cream drizzle

Meat Deluxe 15

Loaded with sausage, pepperoni, bacon and ham, topped with an Italian blend of cheeses

Vegetable 13

Diced tomato, onion, black olive, green peppers and mushroom

Big Peto Pitanto (Bob & Joan Ellis Creation) 14

Pepperoni, sausage, mushrooms, black olives, green peppers and onions

Philly Cheesesteak Pizza 14

Steak, peppers, mushrooms and onions~ a garlic parmesan sauce topped with a cheese blend

ADDITIONAL PIZZA TOPPINGS:

red pepper, green pepper, onion, tomato, black olive, banana pepper, jalapeño or spinach

...add .50 each

mushroom, chicken, pepperoni, bacon, ham, ground beef, sausage, shrimp, asparagus, squash, zucchini,

Pineapple or extra cheese

...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 garlic mashed 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

Cinnamon Apple Pork Chop (gf) 10oz juicy and tender, grilled and topped with a cinnamon apple butter glaze
Served with steamed broccoli and garlic mashed potatoes 26

Bruschetta Salmon (gf) Fresh and Hand Cut! Sautéed and topped with a warm bruschetta and balsamic reduction
Served with asparagus and rice pilaf 25

Grilled Swordfish (gf) Grilled and topped with a candied lemon herb butter, served with asparagus and red quinoa 24

Seafood Alfredo Crab, shrimp, and lobster tossed with diced tomatoes, garlic, lemon and parsley
Tossed in fettuccini and parmesan cheese 24

Substitute Vegetable Alfredo 18

Chicken Marsala Airline chicken breast with a wild mushroom blend marsala sauce,
Served with garlic mashed potatoes and broccoli 21

Sides

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

Soups

*Choose a cup or bowl

Lobster Bisque	5/7
Red Tail Chili	3/5
Soup du Jour	3/5

Additional Sides or Toppers

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

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